

snacks	* HOUSE COLD PICKLES 12	
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
	Charred poblano relish, sweet smoked paprika, chive	BENJAMIN EDWARD BANKS Executive Chef
	SMOKED PORK BELLY BITES 16	
	Cherry Coke BBQ sauce, pickled sweet onion	
starters		
	FARM FRESH SALAD 12/16	KATIE CRONON Sous Chef
	Mixed greens, charred lemon vinaigrette, poppy seed, toasted almond, Honeycrisp apple, olive crouton	
	* GEORGIA FRESH SALAD 16	
	Shaved green tomato, Thomsville Tomme, bacon jam, onion vinaigrette, cracked black pepper, microgreens	
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale	Farm Sides for Two 12
	CHEESE PLATE 25	
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
small plates		
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
	* SEARED AHI TUNA 22	
	Rice noodles, spicy peanut sauce, nori, cucumber relish, micro cilantro	
	† VEAL TENDERLOIN 24	
	Apple sauce, sherried mustard seed, sourdough breadcrumb, Brussels leaves	
	* GRILLED SAUSAGE 16	
	Pimento cheese grits, braised collard greens, paprika oil	
entrees		
	MARKET VEGETABLE PLATE 28	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	
	DOVETAIL BURGER 26	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	PAN SEARED SWORDFISH 40	
	Beurre blanc, charred green tomato relish, sweet potato crisps	
	† GRILLED PORK CHOP 45	
	Pepper jam tart, mustard and date broth, arugula, Green Hill crumble	
	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	

A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu

*gluten free
† items cooked to temp
kitchen will accommodate any and all food related allergies if notified