

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
	Charred poblano relish, sweet smoked paprika, chive	
starters	SMOKED PORK BELLY BITES 16	KATIE CRONON Sous Chef
	Cherry Coke BBQ sauce, pickled sweet onion	
	FARM FRESH SALAD 12/16	
	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	
small plates	PUT-UPS 23	Farm Sides for Two 12
	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale	
	CHEESE PLATE 25	
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
entrees	* SEARED AHI TUNA 22	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	Rice noodles, spicy peanut sauce, nori, cucumber relish, micro cilantro	
	† VEAL TENDERLOIN 24	
	Apple sauce, sherried mustard seed, sourdough breadcrumb, Brussels leaves	
	MARKET VEGETABLE PLATE 28	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	
	DOVETAIL BURGER 26	*gluten free † items cooked to temp kitchen will accommodate any and all food related allergies if notified
	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	