

snacks

- * HOUSE COLD PICKLES 12
Pickled seasonal veggies
- * DEVILED EGGS 10
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 16
Cherry Coke BBQ sauce, pickled sweet onion

**BENJAMIN EDWARD
BANKS**
Executive Chef

starters

- FARM FRESH SALAD 12/16
Mixed greens, ginger, apricot dressing, orange zest, pistachio, sourdough crouton
- * GEORGIA FRESH SALAD 16
Shaved green tomato, Thomasville 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
- CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments

KATIE CRONON
Sous Chef

Farm Sides for Two 12

PIMENTO CHEESE GRITS

FRIED BRUSSELS
SPROUTS W/
BLOOD ORANGE HONEY,
GOAT CHEESE, AND
TOASTED ALMOND

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
- LAMB MEATLOAF 22
Apricot glaze, squash bisque, roasted turnip, farmer's cheese, carrot dust

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

BRAISED COLLARDS

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 REDFISH 40
Pimento cheese grits, pork jowl cassoulet, pimentón sauce
- * † GRILLED PORK CHOP 45
Apple, cinnamon and molasses glaze; collards, whipped sweet potato, Honeycrisp apple
- * † 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