

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

Local lettuce, strawberry vinaigrette, blueberries,
pickled radish, toasted almond, Asher Blue,
olive bread crouton, cracked black pepper

PEACH AND BURRATA SALAD 14

Cane syrup, watercress, pecan, cracked black pepper,
sourdough crouton, Georgia olive oil

PUT-UPS 23

Pimento cheese, bacon marmalade,
furikake spiced edamame 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

FRIED SHALLOT &
CHILI OIL GRITS

COCONUT AND
TURMERIC WHIPPED
SWEET POTATOES W/
TOASTED PECAN

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

small plates

SEARED SCALLOPS (2/3) MP

Pimento cheese risotto, sherry gastrique, bacon

CRAB FRITTERS 23

Spicy dill pickle remoulade, parsley

* † LAMB CHOP 20

Curried squash purée, coconut and turmeric whipped
sweet potato, roasted squash

ROASTED CHEDDAR
BROCCOLINI W/
SOURDOUGH
BREADCRUMB

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 FRIED TROUT 34

Linguine, lemon reduction, dill, capers, Parmesan,
almond crunch, asparagus

* † GRILLED PORK CHOP 40

Anson Mills grits, green onion jam, blueberry,
sweet & sour rainbow chard

* † 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**