

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, sweet onion vinaigrette, pickled snap pea,
almond, olive crouton

PEACH AND BURRATA SALAD 14
Cane syrup, watercress, pecan, cracked black pepper,
Georgia olive oil

PUT-UPS 23
Pimento cheese, bacon marmalade,
furikake spiced edamame hummus,
lemon and miso creamed collards

CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon
marmalade, toasted pecan, local honey,
and other accompaniments

Farm Sides for Two 12

FRIED SHALLOT &
CHILI OIL GRITS

BRAISED COLLARDS W/
COUNTRY HAM DUST

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

small plates

SEARED SCALLOPS (2/3) MP
Pimento cheese risotto, sherry gastrique, bacon

HOT HONEY ROASTED QUAIL 23
Ham and poblano broth, chickpea, crispy collards

* TUNA CRUDO 22
Citrus salt, blueberry, red watercress, guava hot honey
aioli, pistachio, pickled radish

ROASTED CHEDDAR
BROCCOLINI W/
SOURDOUGH
BREADCRUMB

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

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,
almonds, asparagus

† GRILLED PORK CHOP 40
Potato puree, savory peach vinaigrette,
marinated cherry tomatoe, fried arugula

* † BEEF TENDERLOIN FILET MP
Buttermilk mashed potatoes, spinach salad,
warm bacon dressing

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