

snacks

* HOUSE COLD PICKLES 12

Pickled seasonal veggies

* DEVEILED 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, white balsamic vinaigrette, blueberry, cucumber, pickled shallot, goat cheese, candied walnut, 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

KATIE CRONON

Sous Chef

Farm Sides for Two 12

HERBED BOURSIN
CHEESE GRITS

SLICED TOMATO W/
SEA SALT, CRACKED
BLACK PEPPER, CHERVIL

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

small plates

SEARED SCALLOPS (2/3) MP

Pimento cheese risotto, sherry gastrique, bacon

* ROASTED QUAIL 21

Anson Mills grits, braised collards, bacon, honey

* TUNA CRUDO 22

Citrus salt, red watercress, guava hot honey aioli, blueberry, 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 purée, savory peach vinaigrette, marinated cherry tomato, 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