

snacks

- * HOUSE COLD PICKLES 7
Locally sourced pickled veggies
- * DEVEILED EGGS 5
Smoked paprika, charred poblano relish, Duke’s mayo

BRAD EMERSON STEVENS
Executive Chef

starters

- FARM FRESH SALAD 10
Local lettuces, local vegetables and dressing thoughtfully crafted by our chefs
- * GARDEN TOMATO SALAD 12
Fresh Burrata, pecan pesto, chili oil
- PUT-UPS 16
Corn andouille dip, butter pea hummus, pimento cheese, bacon marmalade
- CHEESE PLATE 18
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam, and other accompaniments

JAY MCDONALD
Sous Chef

Farm Sides for Two
6

- TASSO HAM & SHARP CHEDDAR MAC-N-CHEESE
- CORN MUFFINS
- FRIED BRUSSELS SPROUTS W/ CAPER & BACON VINAIGRETTE

small plates

- * SEARED SCALLOPS 16
Pimento cheese risotto, pancetta, sherry gastrique
- COCA COLA BRINED FRIED QUAIL 14
Local lettuce, pineapple, molasses, pickled Vidalia onions, hot sauce aioli, corn bread croutons
- † VEAL TENDERLOIN 19
Baby potatoes, pickled beet purée, tarragon oil, cumin dusted pistachios, fried chevre
- * † SCOTTISH SALMON 18
Carrot and dill hummus, wild rice, purple hull pea relish

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

entrees

- MARKET VEGETABLE PLATE 18
Chef’s rotating selection of five vegetables, served with cornbread
- DOVETAIL BURGER 18
Double stacked burger, cheddar, garlic dill pickles, thick sliced bacon, house sauce, with hand-cut fries
- * SHRIMP-N-GRITS 21
Manchego and roasted pimento grits, ground Chorizo, arugula salad, garlic vinaigrette, lime zest
- * † PORK CHOP 30
Mole verde, Sungold tomato purée, fresh cheese, fried okra, pickled corn, herbs
- * † BEEF TENDERLOIN FILET 36
Buttermilk mashed potatoes, spinach salad, warm bacon dressing
- † 18 OZ DRY-AGED COWGIRL RIBEYE MP
Chef’s nightly preparation

***gluten free**

† items cooked to temp

Kitchen will accommodate any and all food related allergies if notified