

snacks

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

BRAD EMERSON STEVENS
Executive Chef

starters

- FARM FRESH SALAD 11
Local lettuces, local vegetables and dressing thoughtfully crafted by our chefs
- * GEORGIA FRESH SALAD 13
Shaved green tomatoes, Thomasville Tomme, bacon jam, sweet onion vinaigrette, microgreens
- PUT-UPS 17
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 17
Pimento cheese risotto, pancetta, sherry gastrique
- HANGER STEAK 17
- † Spaghetti squash, sundried tomato emulsion, crisp goat cheese, herbs
- * SZECHUAN LAMB RIBS 16
Sweet and sour pickles
- LOBSTER SALAD 18
On toast, saffron aioli, pickled fennel, clementine, onion crisps

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

entrees

- MARKET VEGETABLE PLATE 19
Chef’s rotating selection of five vegetables, served with cornbread
- DOVETAIL BURGER 19
Double stacked burger, cheddar, garlic dill pickles, thick sliced bacon, house sauce, with hand-cut fries
- * SHRIMP-N-GRITS 23
Cheese grits, andouille cream gravy, crispy bacon
- * † BEEF TENDERLOIN FILET 38
Buttermilk mashed potatoes, spinach salad, warm bacon dressing
- * BLACKENED SEA BASS 42
Griddled polenta, tomato vinegar, shrimp oil, pickled corn, lemon zest
- † 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