snacks

HOUSE COLD PICKLES

Pickled seasonal veggies

DEVILED EGGS

Bread and butter relish, sweet smoked paprika, chive

PORK BELLY BITES 8

Honey adobo glaze, pickled Vidalia onions

starters

FARM FRESH SALAD 5/10

Local lettuce, tomato, cucumber, cheddar, bacon, housemade ranch, garlic croutons

FRIED TOMATILLO SALAD

Pickled tomatillos, smoked sweet peppers, fresh chevre, white balsamic, herbs

PUT-UPS 17

Pimento cheese, bacon marmalade, English pea and avocado hummus, crab and cracker salad

CHEESE PLATE

Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam, and other accompaniments

small plates

SEARED SCALLOPS 18/27

Pimento cheese risotto, smoked pork belly, sherry gastrique

PORK CHEEK CROQUETTE

Rich jus, Gala apple sauce, almonds, crème fraîche, lime zest, pink peppercorn

HANGER STEAK 19

Baby potatoes, Gochujang steak sauce, fried okra, fried Vidalia onions

entrees

MARKET VEGETABLE PLATE

Rotating selection of five vegetables, with bread of chef's choice

DOVETAIL BURGER 19

Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries

HONEY ADOBO GLAZED SCOTTISH SALMON

Butternut squash purée, zipper pea succotash, toasted pumpkin seeds

BEEF TENDERLOIN FILET

Buttermilk mashed potatoes, spinach salad, warm bacon dressing

BRADLEY EMERSON STEVENS

Executive Chef

JAY MCDONALD **Sous Chef**

Farm Sides for Two 8

FOUR CHEESE MAC-N-CHEESE

FRIED BRUSSELS SPROUTS W/ SWEET CHILI SAUCE

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

*gluten free † items cooked to temp Kitchen will accommodate any

> and all food related allergies if notified







