

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, harissa vinaigrette,
berbere spiced couscous, roasted corn, goat cheese,
olive crouton, sea salt, Georgia olive oil
- * CUCUMBER SALAD 15
Tzatziki, roasted chickpea, green olive,
pickled beet purée, crumbled feta, mixed greens
- PUT-UPS 23
Pimento cheese, bacon marmalade, black-eyed pea and
sumac hummus, andouille and maque choux dip
- CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon
marmalade, toasted pecans, local honey,
and other accompaniments

KATIE CRONON
Sous Chef

Farm Sides for Two
12

- PARMESAN GRITS
- FRIED BRUSSELS W/ ZESTY
HONEY MUSTARD
VINAIGRETTE
- CORNBREAD MUFFINS W/
SEA SALTED HONEY
BUTTER
- MUSTARD BRAISED
CABBAGE

small plates

- SEARED SCALLOPS (2/3) MP
Pimento cheese risotto, sherry gastrique, bacon
- * † HANGER STEAK 28
Celery purée, brown sugar glazed carrot,
rosemary roasted marble potato, celery seed
- † LAMB CHOP 30
Parmesan grits, jalapeño and mint demi, fried shallot,
green garlic oil

*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
- * BLACKENED CATFISH 38
Asher Blue grits, maque choux, charred poblano relish
- † GRILLED PORK CHOP 45
Potato gnocchi, lemon piccata sauce,
porcini mushroom, toasted almond, chive
- * † 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