

snacks

- * **HOUSE COLD PICKLES** 3
Locally sourced pickled veggies
- * **DEVEILED EGGS** 3
Smoked paprika, charred poblano relish, Duke's mayo
- * **SUGAR SNAP PEAS** 3
Buttermilk herb dressing

**BRAD EMERSON
STEVENS
Chef de Cuisine**

starters

- FARM FRESH SALAD** 9
Local lettuces, shaved red onion, shaved carrot, cherry tomato, cucumber, brown butter croutons, chef's choice cheese and dressing
- * **GEORGIA FRESH SALAD** 10
Sliced green tomatoes, shaved Georgia Gold cheddar, bacon marmalade, Vidalia onion vinaigrette
- PUT-UPS** 13
Corn andouille dip, butter pea hummus, pimento cheese, bacon marmalade
- CHEESE PLATE** 14
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam, and other accompaniments

Farm Sides 5

- TASSO HAM & SHARP
CHEDDAR MAC-N-CHEESE
- SKILLET CORNBREAD
- *BUTTER-BRAISED
CABBAGE

small plates

- LAMB CURRY** 13
Carolina aromatic rice, potato, fried cauliflower, saffron yogurt, cilantro
- FRIED QUAIL** 13
Honey lemon thyme butter, roast corn and potato salad, arugula
- * **SEA SCALLOPS** 14
Cilantro cream corn, butternut squash slaw, chipotle vinaigrette
- BRISKET AND GOAT CHEESE FLATBREAD** 13
Charred Vidalia onion, white balsamic reduction, spring greens

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

entrees

- MARKET VEGETABLE PLATE** 14
Chef's rotating selection of five vegetables, served with cornbread
- † **SCOTTISH SALMON SALAD** 19
Dinosaur kale, garlic Parmesan dressing, brown butter croutons, shaved farm fresh eggs, grated Parmesan
- DOVETAIL BURGER** 16
Double stacked burger, thick sliced bacon, sharp cheddar, garlic dill pickles, shaved onion, house sauce, with hand-cut fries
- RABBIT AND ANDOUILLE GUMBO** 20
Spring vegetables, Carolina aromatic rice, grilled baguette
- * **SHRIMP AND GRITS** 20
Parmesan grits, confit tomato and English pea salad, crisp Parmesan tulle
- * **BLACKENED CATFISH** 19
8 oz. catfish filet, bleu cheese grits, maque choux, charred poblano relish
- † **CENTER CUT BEEF TENDERLOIN** 34
8 oz. hand cut filet, roasted cauliflower puree, Vidalia onion jam, fried shiitake caps, flash fried spinach

*GLUTEN FREE † ITEMS COOKED TO TEMP