

www.deerdove.com
404.748.4617
155 Sycamore St
Decatur, GA 30030
Menu Date: 04.28.24



THE DEER AND THE DOVE

Chef + Owner: Terry Koval
Chef de Cuisine: Alan Byers
Executive Sous Chef: Brett Griffin
Sous Chef: Fabian Thomas
Pastry Chef: Chris Marconi

PLANTS + PAIRED

Housemade Salted Yeast Rolls
garden herb butter · 8

Duck Fat Potatoes
green onion, nutritional yeast · 9

Seasonal Vegetable
Zoe George Farms baby carrots,
foraged ramp butter · 16

Soup-Vegetable Bisque
Watsonia Farms asparagus, herb
oil · 14

Weekly Salad Pickings
mixed lettuces, Watsonia Farms
asparagus, Hickory Hill Farms radish,
shaved fennel, roasted walnuts,
gorgonzola, fermented black garlic
buttermilk dressing · 16^b

Burrata
strawberry jam, Hickory Hill Farms
shaved radish, basil oil, everything
spiced crackers · 19

OPENERS

Vegetables From Our Friends
raw + poached + roasted, wasted pesto
hummus, buttermilk + BSide bagel chips
· 19 ·

Cheese From Our Friends
Decimal Place Farm-Chevre
Hobo Cheese Co.-Bindle
Sequatchie Cove-Coppinger
strawberry jam, pairings
+ grilled sourdough
· 23^b ·

D&D Cured Salumi
house cured meats, soft boiled farm egg
ember roasted olives, pickled veggies
strawberry jam + pairings
· 23^{ab} ·

Family Platter
combination of our D+D cured salumi
+ cheeses from our friends
pickled vegetables, soft boiled farm egg
pairings + grilled sourdough
· 46^b ·

SMALL PLATES

Pheasant Liver Paté
Fossil Farms pheasant, strawberry jam
+ brioche · 18

Liverwurst
Decimal Place Farms goat liver,
charred cabbage, beurre rouge mustard
sauce · 18

Cavatelli
hand rolled pasta, beet top almond
pesto, Woodland Gardens shaved
beets + green garlic, DOP Parmigiano
Reggiano · 22^b

Coffee Dusted Seared Venison
roasted beets, carrot purée, beet blood,
spruce sea salt + carrot chips · 22*

Woodfired Squab
dry aged squab, Woodland Gardens
hakurei turnips, burnt orange,
poultry jus · 28

Octopus
ember roasted Spanish octopus,
harissa butter, crab salad, Woodland
Gardens daikon radish, lobster uni
butter espuma · 28

HARVEST PLATE

Woodland Gardens Green Garlic + Foraged Ramp Custard Tart
Woodland Gardens Beet Greens + Cucumbers
Bulgar Wheat, Hickoy Hill Farms Charred Kohlrabi
Watsonia Farms Asparagus, Turmeric Crema
· 29 ·



COMFORTS

D&D Grilled Burger
Bear Creek Farms dry aged beef, thyme mayo, maitake mushrooms, truffle
cheese, caramelized onion, bordelaise, potato bun + duck fat potatoes · 29*
+ *Hudson Valley Foie Gras Torchon* · 24
+ *Shaved Provence Périgord Truffles* · N/A

Risotto
Watsonia Farms asparagus, Woodland Gardens green garlic, Ellijay shiitake
mushrooms, D+D 6mo pancetta, DOP Parmigiano Reggiano · 34

NOVELTIES + SUCH

Grilled Beef Tongue
Bear Creek Farms beef tongue
Ellijay shiitake
mushrooms a la Grecque
Tonnato sauce
· 20* ·

Bone Marrow + Snails
wood roasted marrow
Burgundy snails
garlic, anchovy, bordelaise
+ focaccia
· 22* ·

Sweetbreads
braised sweetbreads
maitake mushrooms
green garlic + fiddlehead ferns
lemon caper sauce
· 24* ·

**Hudson Valley
Foie Gras Truffle Torchon**
blood orange paté de fruit
poached apple, strawberry jam
+ grilled sourdough
· 32 ·

PLATES

Caramelle Pasta
Woodland Gardens spinach + ricotta stuffed
house made pasta, Woodland Gardens frisée
Decimal Place Farms feta, brown butter pan
sauce · 38

Bramlett Farms Whole Trout
Sapelo Island littleneck clam escabeche,
Woodland Gardens Spring onions + green
garlic, trout roe, coconut milk, dry aged
smoked fish bone fumet · 42

Halibut
duck fat poached filet, Ups + Downs Farm
leeks, pickled shallots, chicharottes, Anson
Mills benne seeds, strawberry xo sauce · 44

Dry-Aged Duck
smoked duck breast + confit leg, Ellijay
shiitake mushroom sausage paté en croute,
Hudson Valley foie gras, Woodland Gardens
bok choy + hakurei turnips, kale purée, duck
bone jus · 56

Fossil Farms Pheasant
pheasant ballotine stuffed with fowl sausage
+ Ellijay shiitake mushrooms, Zoe George
Farms carrots, Woodland Gardens beet top
greens, sweet potato purée, poultry jus · 59

Chatel Farms Ribeye, 16oz
wood roasted dry aged beef, foraged ramp
mignonette, herb butter, bordelaise + Little
Fox Farms parsnips · 95

KIDS MENU Available for children under 12.

*GEORGIA LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^bCONTAINS NUTS



THE DEER AND THE DOVE

THOUGHTFUL HOUSE WINE

Tumbler · 12 GLASS
Bottle · 48

W H I T T E

Grüner Veltliner
Brunn
NIEDERÖSTERREICH, AUT
2022

R O S É

Pinot Noir
Stoller Family Estate
WILLAMETTE, OR
2022

R E D

Montepulciano/
Corvina/Merlot
Mercato "Carne"
ABRUZZO, ITA
2020

B U B B L E S

Saumur Brut
Domaine de La Petite
Roche
LOIRE VALLEY, FRA NV

THE RHÔNE LESS TRAVELED

Grenache/Cinsault
Cuisine en Famille
"Les bras m'en tombent"
RHÔNE VALLEY, FRA
2021 · 16 GLASS · 62

Grenache Noir
Anne Pichon
"Sauvage"
RHÔNE VALLEY, FRA
2022 · 18 GLASS · 70

Gamay
Domaine de la
Charmoise
"Henry Marionnet"
LOIRE VALLEY, FRA
2020 · 18 GLASS · 70

Grenache/Syrah
Vidal Fleury
"Cote du Rhone"
RHÔNE VALLEY, FRA
2020 · 13 GLASS · 50

WINES

SPARKLING

Lambrusco di Modena, Carafoli, "Nicchia" EMILIA
ROMAGNA, ITA NV · 13 GLASS · 52

Sparkling Pinot Noir, Gruet, "Sauvage" NM NV
19 GLASS · 74

Chardonnay Pet Nat, Stratera Cellars, WILLAMETTE VALLEY,
OR 2021 · 70

Cava, Loxarel Winery, "Almatea Brut Nature" PENEDES, SPA
2020 · 17 GLASS · 68

Champagne, Billecart Salmon, "Sous Bois" MAREUIL-SUR-AY,
FRA NV · 195

W H I T T E

Vidiano, Douloufakis, "Dafnios" CRETE, GRE 2022
14 GLASS · 54

Garnacha Blanca/Garnacha Gris, Anna Espelt, "Pla de Gates
Blanc" CATALONIA, SPA 2022 · 19 GLASS · 76

Chardonnay/Roussanne, Kind Stranger, COLUMBIA VALLEY,
WA 2022 · 13 GLASS · 50

Müller Thurgau, Cantine Monfort, TRENTINO, ITA 2022 ·
15 GLASS · 60

Pouilly Fumé, Domaine Blanchet, "Cuvée Kriotine" LOIRE
VALLEY, FRA 2022 · 75

Friulano, Borgo San Daniele, Isonzo del Friuli DOC, FRIULI-
VENEZIA GIULIA, ITA 2022 · 17 GLASS · 68

Savagnin, Bénédicte et Stéphane Tissot, "Traminer" JURA,
FRA 2020 · 150

R O S É

Bardolino, Valerio Zenato, "Le Morette" GARDA, ITA 2023 ·
13 GLASS · 52

Syrah/Grenache/Cinsault/Cabernet Sauvignon,
Commanderie de la Bargemone, PROVENCE, FRA 2022 ·
14 GLASS · 56

Vidiano Amphora, Douloufakis, "Orange Wine" CRETE, GRE
2021 · 75

R E D

Pinot Noir, Maysara Winery, "Jamsheed" WILLAMETTE, OR
2015 · 80

Pinot Noir, Domaine Jeannin-Naltet, "Vielles Vignes"
(MERCUREY) BOURGOGNE, FRA 2020 · 95

Gamay, Anthony Thevenet, "Morgon" BEAUJOLAIS, FRA
2022 · 75

Carignan, Carigno del Maule, MAULE VALLEY, CHILE 2019 · 80

Garnacha, La Suerte de Arrayan, "Mentrida" TOLEDO, SPA
2018 · 16 GLASS · 62

Grenache/Syrah/Mourvedre, Famille Brunier, "Télégramme"
CHATEAUNEUF-DU-PAPE, FRA 2021 · 135

Merlot/Malbec/Cabernet Sauvignon, Chateau Peybonhomme
les-Tours, "Energies" BORDEAUX, FRA 2020 · 85

Syrah, Domaine Graeme & Julie Bott, "First Flight", RHÔNE
VALLEY, FRA 2020 · 95

Sangiovese/Sagrantino, Arnaldo-Caprai, "Montefalco Rosso"
UMBRIA, ITA 2019 · 78

Nebbiolo, Quadrio, "Nino Negri Valtellina Superiore"
LOMBARDY, ITA 2020 · 15 GLASS · 60

Nebbiolo, GD Vajra Winery, "Barolo Albe" PIEDMONT, ITA
2019 · 95

Nerello Mascalese, Graci Winery, "Etna Rosso" SICILY, ITA
2021 · 90

Montepulciano d'Abruzzo, Marso, AVEZANNO, ITA 2018 ·
17 GLASS · 66

Brunello di Montalcino, Tenuta Fanti, TUSCANY, ITA
2018 · 120

Aglianico, Tenuta Cavalier Pepe, "Opera Mia" TAURASI, ITA
2015 · 125

Cabernet Sauvignon, Matthiasson, RUTHERFORD, CA
2020 · 180

COCKTAILS

@mattwatkins24

D+D Spring Gin & Tonic
Roots of Ruin gin, house tonic
syrup, kumquat, ginger, tangerine,
spices, soda · 15

An Old Fashioned, For The Spring
Buffalo Trace bourbon, rye whiskey,
Eno Amaro, blueberry thyme syrup,
Meyer lemon, oleo, house
strawberry rhubarb bitters · 15

Juanita's Sloe Gin Fizz
Haymans Sloe Gin, egg white,
lemon, Peychaud's bitters · 15

Kumquat Smash
blanco tequila, rum, kumquat
shrub, lemon, Cocchi Americano,
Peychauds bitters · 15

Italian Sour
Four Roses bourbon, Amaro Cio
Ciara mulled wine syrup, lemon,
house citrus bitters · 15

Harvest Cup
Horyzon Koji Rice Spirit, strawberry
cucumber, basil, Rainwater madeira,
lime, soda · 16

Saturday Night Kind of Pink
mezcal, Capurro Pisco, Aperol, green
pepper, blood orange cordial, lime,
chili bitters · 16

Something Vivacious
Murrell's Row Tulsi gin, Suze,
mango guava, honeysuckle, ginger,
lime · 16

Spanish Harlem
rye whiskey, Punt e Mes, Amaro
Nardini, PX sherry, 1821 Havana
+ Hide bitters · 16

Barrel Aged Bijou
Longleaf Navy Strength gin,
Evergreen Alpine liqueur, Basque
vermut, orange bitters · 17

BEER FROM OUR HOMIES

D R A F T

Bike Tour Helles
Creature Comforts, ATHENS · 9

Homestyle IPA
Bearded Iris, NASHVILLE · 9

Creature X Double IPA
Creature Comforts, ATHENS · 9

Abby, I Love You Stout
Creature Comforts, ATHENS · 9

C A N / B O T T L E

Classic City Lager
Creature Comforts, ATHENS · 6

All Day IPA
Founders Brewing, MICHIGAN · 7

Tropicalia IPA
Creature Comforts, ATHENS · 7

Aval Les Celliers De L'Odé
Cider, FRANCE · 10

Curious #12 Port Barrel Aged, 16oz
Creature Comforts, ATHENS · 58

Concurrence Imperial Stout, 16oz
Creature Comforts, ATHENS · 58