

DOVETAIL BRUNCH

starters

- * **DEVILED EGGS** 6
Charred poblano relish, sweet smoked paprika, chive
- HANDMADE BISCUITS** 8
Maple butter, pimento cheese, preserves
- BASKET OF MUFFINS** 8
Blueberry streusel
- CHEESE PLATE** 18
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam, and other accompaniments

BRADLEY EMERSON STEVENS
Executive Chef
KATIE CRONON
Sous Chef

A La Carte

- FRESH FRUIT 4
- GRITS 4
- BACON 4
- SAUSAGE 4
- TWO EGGS 4

mains

- JUMBO CRAB CAKE** 12
Power greens salad, bacon dressing
- WAFFLE NAPOLEON** 12
Maple pastry cream, bacon, fruit
- VEGGIE OMELETTE** 12
Chef's choice, grits, fruit
- FRIED CHICKEN BENEDICT** 15
Bacon jam, poached egg, hollandaise
- SUNDAY STANDARD** 13
Two eggs, sausage or bacon, grits, fruit, oven roasted potato, handmade biscuit, preserves
- SMOKED BRISKET HASH** 15
Tender-sliced brisket, caramelized peppers and onions; roasted potatoes, adobo mayo, over medium
- * **SHRIMP AND GRITS** 20
Lemon garlic butter, bacon, poached egg, arugula salad
- STEAK AND EGGS** 29
8 oz ribeye, oven roasted potatoes, powergreen salad, poached egg
- BACON, EGG, AND CHEDDAR BURGER** 19
Double stacked, with French fries and burger sauce

Beverages

- French Press 10
- Iced tea, soft drinks 3
- Coffee 3
- Hot Tea 3
- Juices 3

(ASK YOUR SERVER FOR AVAILABILITY)

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