

# 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 potatoes, handmade biscuit, preserves
- SMOKED BRISKET HASH** 15  
Tender-sliced brisket, caramelized peppers and onions, roasted potatoes, adobo mayo, over medium egg
- \* **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