

snacks

- * BOILED PEANUTS 6
Salt & vinegar
- * HOUSE COLD PICKLES 8
Pickled seasonal veggies
- * DEVILED EGGS 7
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 11
Muscadine dijon BBQ sauce, pickled Vidalia onions

**BRADLEY EMERSON
STEVENS**
Executive Chef

KATIE CRONON
Sous Chef

starters

- * FARM FRESH SALAD 6/10
Artisan lettuce, miso maple vinaigrette, cucumber, pickled carrots, butternut squash, charred edamame, cashews
- PEAR AND BRIE SALAD 14
Powergreens, bacon spiced walnuts, pickled pear dressing
- PUT-UPS 19
Pimento cheese, bacon marmalade, English pea and avocado hummus, crab and cracker salad
- CHEESE PLATE 20
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

Farm Sides for Two
8

- TASSO HAM MAC-N-CHEESE
- FRIED BRUSSELS SPROUTS
W/ CAPER BACON DRESSING
- CHEF'S CHOICE OF GRITS

small plates

- SEARED SCALLOPS 20/30
Pimento cheese risotto, sherry gastrique, bacon
- BUTTERMILK FRIED QUAIL BREAST 15
Carolina Gold rice, pickled collard greens, miso mayonnaise
- JUMBO LUMP CRAB CAKE 13
Powergreens, horseradish remoulade

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

entrees

- MARKET VEGETABLE PLATE 21
Rotating selection of five vegetables, with bread of chef's choice
- DOVETAIL BURGER 20
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- * SEA BASS FILET 46
Lemon Parmesan grits, pickled fennel, charred broccolini, Hackleback caviar
- * RABBIT RIGATONI 28
Burrata, spicy tomato cream sauce, basil oil
- * † BEEF TENDERLOIN FILET 38
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