

snacks

- * 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

starters

- * FARM FRESH SALAD 6/10
Artisan lettuce, miso maple vinaigrette, cucumber, pickled carrots, butternut squash, charred edamame, cashews
- * ROASTED CAULIFLOWER 14
Smoky tarragon buttermilk dressing, pickled beet tartar, Parmesan crisps, micro broccoli

KATIE CRONON
Sous Chef

- 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

- AGED CHEDDAR 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
- CHILI LIME CRAB DUMPLINGS 15
Banana ketchup, baby bok choy, baby cilantro

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 handmade buttermilk biscuit
- DOVETAIL BURGER 20
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- *† SCOTTISH SALMON 28
Honey bourbon glaze, lemon garlic and thyme Carolina Gold rice, pink eye pea relish
- *† GRILLED PORK CHOP 28
Spiced Fuji apple sauce, mustard braised cabbage
- * † BEEF TENDERLOIN FILET 40
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