

snacks

- \* HOUSE COLD PICKLES 8  
Pickled seasonal veggies
- \* DEVILED EGGS 8  
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 12  
Grain mustard BBQ sauce, pickled sweet onions

**BRADLEY EMERSON  
STEVENS**  
Executive Chef

starters

- FARM FRESH SALAD 6/10  
Artisan lettuce, harissa vinaigrette, cucumber, Kalamata olives, za'atar pita crisps, red onion, toasted walnuts
- \* ROASTED CAULIFLOWER 14  
Smoky tarragon buttermilk dressing, pickled beet tartar, Parmesan crisps, microgreens
- 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

**KATIE CRONON**  
Sous Chef

**Farm Sides for Two  
10**

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

small plates

- SEARED SCALLOPS 22/32  
Pimento cheese risotto, sherry gastrique, bacon
- \* † MAGRET DUCK BREAST 16  
Maple and Dijon glaze, charred turnip roots, garlicky greens
- JUMBO LUMP CRAB CAKE 16  
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 23  
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 20  
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- \* SHRIMP AND GRITS 28  
Aged cheddar grits, Lowcountry tomato and bacon gravy, greens
- BUTTERMILK FRIED CHICKEN THIGH 26  
Whipped sweet potatoes, honey chipotle vinaigrette, crispy Brussels
- \* † 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