

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 6/11
Local lettuce, "everything" vinaigrette, pickled red onion, bagel croutons, cucumber, cured duck egg
- * 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 18
Truffle Parmesan grits, microgreens salad
- 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
- † GRILLED PORK CHOP 32
Roasted parsnip gazpacho, pickled grapes, fried leeks
- 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