

snacks

- \* HOUSE COLD PICKLES 10  
Pickled seasonal veggies
- \* DEVILED EGGS 8  
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 12  
Cherry Coke BBQ sauce, pickled sweet onions

starters

- FARM FRESH SALAD 8/14  
Local lettuce, buttermilk dill dressing, cucumber, pickled red onion, cornbread croutons, cheddar
- \* ROASTED CAULIFLOWER SALAD 16  
Smoky tarragon buttermilk dressing, pickled beet tartare, parmesan crisps, power greens
- PUT-UPS 22  
Pimento cheese, bacon marmalade, chickpea and pickled carrot hummus, crab and cracker salad
- CHEESE PLATE 24  
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

small plates

- SEARED SCALLOPS 23/34  
Pimento cheese risotto, sherry gastrique, bacon
- \* † MAGRET DUCK BREAST 20  
Truffle parmesan grits, power green salad, sweet onion vinaigrette
- LAMB TAGLIATELLE 20  
Choate Farms lamb sausage, roasted fennel, orange rosemary béchamel, smoked pecans

entrees

- MARKET VEGETABLE PLATE 25  
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 22  
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- \* † GRILLED PORK CHOP 34  
Brown butter vinaigrette, sorghum glazed parsnips
- \* † SCOTTISH SALMON 28  
Carrot and dill hummus, charred broccolini, cream peas, crispy kale
- \* † BEEF TENDERLOIN FILET 48  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

**BRADLEY EMERSON STEVENS**

**Executive Chef**

**LANE RICHARDSON**

**Chef de Cuisine**

**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

*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