

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
- BRAISED RABBIT 18
Joyce Farms rabbit, togarashi grits, bok choy with charred scallion vinaigrette, ginger pickled carrots
- * † LAMB CHOP 19
Choate Farms lamb, curry sweet potato purée, arugula and feta salad, coffee vinaigrette, pine nuts

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
- * † BLACKENED SCOTTISH SALMON 28
Saffron rice; black bean, cabbage, and sweet potato relish
- * † 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