

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- SMOKED CATFISH DIP 10
Grilled scallion chimichurri, chili lime tortilla chips
- * DEVILED EGGS 8
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 13
Cherry Coke BBQ sauce, pickled sweet onions

LANE RICHARDSON
Executive Chef

KATIE CRONON
Sous Chef

starters

- FARM FRESH SALAD 10/15
Local lettuce, strawberry basil vinaigrette, goat cheese crumble, shallot, cucumber, candied pecans
- SUMMER SQUASH SALAD 14
Zucchini and yellow squash, chipotle crema, cherry tomatoes, queso fresco, tortilla crisps, cilantro
- 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

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 23/34
Pimento cheese risotto, sherry gastrique, bacon
- BRAISED RABBIT 22
Roasted garlic and Parmesan grits, arrabbiata sauce, fried capers
- * COUNTRY CAPTAIN 20
Curry braised chicken thigh, tomatoes, golden raisins, cashews, Carolina Gold rice

A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu and After Dinner menu

entrees

- MARKET VEGETABLE PLATE 26
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 24
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- † GRILLED PORK CHOP 38
Blackberry jalapeño coulis, charred green beans, garlic cornbread crumble, pickled mustard seeds
- PEANUT CRUSTED SEA BASS 46
Carolina Gold rice salad, crispy leeks, lemongrass broth
- * † BEEF TENDERLOIN FILET 52
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