

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- SMOKED CATFISH DIP 11
Grilled scallion chimichurri, chili lime tortilla chips
- * DEVILED EGGS 8
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 14
Cherry Coke BBQ sauce, pickled sweet onions

LANE RICHARDSON
Executive Chef

KATIE CRONON
Sous Chef

starters

- FARM FRESH SALAD 10/15
Local lettuce, cranberry vinaigrette, snap beans, farm cheese, smoked pecans, cornbread croutons
- * CARROT SALAD 12
Roasted carrot, apple, feta, orange curry vinaigrette, pickled peas
- 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 24/36
Pimento cheese risotto, sherry gastrique, bacon
- DUCK SAUSAGE 24
Rosemary turnip mash, cider braised cabbage, caremalized shallot mustard
- LAMB MEATBALLS 25
Farro, roasted fennel, pickled onion, Earl Grey honey

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
- * BLACK BASS 42
Caramelized onion and turmeric rice grits, za'atar marinated cucumber, roasted carrot, onion ash
- * † GRILLED PORK CHOP 40
Spaghetti squash, rainbow chard, brown butter sage vinaigrette
- * † 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