

snacks	* HOUSE COLD PICKLES 10	LANE RICHARDSON Executive Chef
	Pickled seasonal veggies	
	SMOKED CATFISH DIP 12	
	Grilled scallion chimichurri, chili lime tortilla chips	
	* DEVILED EGGS 9	KATIE CRONON Sous Chef
	Charred poblano relish, sweet smoked paprika, chive	
	SMOKED PORK BELLY BITES 15	
	Cherry Coke BBQ sauce, pickled sweet onions	
starters	* FARM FRESH SALAD 11/16	Farm Sides for Two 10
	Local lettuce, pickled beet, goat cheese, candied walnut, buttermilk tarragon dressing	
	TURNIP SALAD 13	
	Honey glazed turnips, pickled fennel, lemon and thyme vinaigrette, gorgonzola, crispy leek	
	PUT-UPS 23	AGED CHEDDAR MAC-N-CHEESE FRIED BRUSSELS SPROUTS W/ CAPER BACON DRESSING CHEF’S CHOICE OF GRITS
	Pimento cheese, bacon marmalade, chickpea and pickled carrot hummus, smoked trout dip	
	CHEESE PLATE 25	
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments	
small plates	SEARED SCALLOPS 25/38	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu and After Dinner menu
	Pimento cheese risotto, sherry gastrique, bacon	
	+ MAGRET DUCK BREAST 29	
	Carolina Gold rice salad, Szechuan cane syrup, duck pho broth, Thai basil	
entrees	ELK AND ROASTED FENNEL BOLOGNESE 28	*gluten free † items cooked to temp Kitchen will accommodate any and all food related allergies if notified
	Campanelle, parmesan crisps	
	MARKET VEGETABLE PLATE 27	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	
	DOVETAIL BURGER 25	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	CHILEAN SEA BASS 58	
	Cinnamon saffron parsnip, carrot top pesto, flash fried kale	
	+ GRILLED PORK CHOP 44	
	Sweet potato mash, pickled corn, crispy Brussels leaves, spiced coffee vinaigrette	
	STEELHEAD TROUT 38	
	Goat cheese polenta, green tomato pomodoro, fried capers	
* +	BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	