

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	
	+ PORK TENDERLOIN 26	
	Butternut squash rice grits, apple barbecue sauce, pickled onion, crispy collards	
	+ FLANK STEAK 25	*gluten free † items cooked to temp Kitchen will accommodate any and all food related allergies if notified
	Butter bean vichyssoise, charred corn, crispy shallot	
	MARKET VEGETABLE PLATE 27	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	
entrees	DOVETAIL BURGER 25	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	* PAN-ROASTED POMPARNO 42	
	Red rice, chorizo, pickled corn, micro cilantro	
	* + GRILLED PORK CHOP 44	
	Celery root, tarragon soubise, carrot ribbons	
	* + BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	