

snacks

- \* HOUSE COLD PICKLES 10  
Pickled seasonal veggies
- SMOKED CATFISH DIP 12  
Grilled scallion chimichurri, chili lime tortilla chips
- \* DEVEILED EGGS 9  
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 15  
Cherry Coke BBQ sauce, pickled sweet onions

**LANE RICHARDSON**  
Executive Chef

**KATIE CRONON**  
Sous Chef

starters

- \* FARM FRESH SALAD 11/16  
Local lettuce, carrot vinaigrette, cucumber, pickled red onion, feta, sunflower seeds
- ROASTED ASPARAGUS SALAD 13  
Ricotta, brown butter shallot vinaigrette, crisp country ham, microgreens
- PUT-UPS 23  
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

**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 25/38  
Pimento cheese risotto, sherry gastrique, bacon
- BUTTERMILK FRIED QUAIL 26  
Asparagus som tum, coconut, peanut chutney
- + FLANK STEAK 25  
Butter bean vichyssoise, charred corn, crispy shallot

entrees

- 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
- \* WILD STRIPED BASS 40  
Lemon herb rice, watermelon radish, candied walnut, Tomme
- + GRILLED PORK CHOP 44  
Roasted pineapple salsa, spiced rum mustard glaze, pickled red onion, fried poblano
- \* + BEEF TENDERLOIN FILET MP  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

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

**\*gluten free**  
**† items cooked to temp**  
kitchen will accommodate any and all food related allergies if notified