

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- SMOKED CATFISH DIP 12
Grilled scallion chimichurri, chili lime tortilla chips
- * DEVILED 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
- * LAMB AND PEANUT KOFTA 26
Spicy masala mashed potatoes, sugar snaps, sorghum vinaigrette
- FRIED QUAIL 24
Hoppin' John, arugula, strawberry basil vinaigrette

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
- PAN-SEARED POMPANO 45
Sea Island red peas, cucumber onion salad, garlic cornbread crumble
- + 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