

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- * DEVILED EGGS 9
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 15
Cherry Coke BBQ sauce, pickled sweet onions

**BRADLEY EMERSON
STEVENS**
Executive Chef

KATIE CRONON
Sous Chef

starters

- * FARM FRESH SALAD 11/16
Local lettuce, creamy tomato and oregano dressing, braised fennel, tomato, cucumber, crisp pecorino
- * PEACHES AND PECANS 14
Cane syrup and sweet potato yogurt, butter lettuce, cucumber, tomato
- PUT-UPS 23
Pimento cheese, bacon marmalade, chickpea and pickled carrot hummus, smoked catfish dip
- CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

Farm Sides for Two
10

- PIMENTO CHEESE GRITS
- SLICED TOMATO W/
SAFFRON AND
FENNEL SALT
- SQUASH CASSEROLE
- CREAM PEAS W/
CHOW CHOW
- CORNBREAD MUFFINS W/
SEA SALTED HONEY
BUTTER

small plates

- SEARED SCALLOPS 25/38
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 28
Carrot and cumin dressing, squash, pickled corn, pork rinds, cilantro
- * YELLOWTAIL HAMACHI CRUDO 25
Sweet tea strawberry and habanero aguachile, beet, marigold

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 45
Carolina Gold rice middlins, trout caviar remoulade, wilted greens
- * † GRILLED PORK CHOP 40
Pineapple mustard sauce, sorrel
- * † 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