

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

starters

- FARM FRESH SALAD 11/16
Local lettuce, maple Dijon vinaigrette, shallot, crispy sweet potato and kale, pecan, sourdough breadcrumb, pomegranate seed
- * ROASTED CAULIFLOWER SALAD 18
Tarragon buttermilk dressing, pickled beet tartar, parmesan crisps
- 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

KATIE CRONON
Sous Chef

Farm Sides for Two
10

- PARMESAN GRITS
- FRIED BRUSSELS W/ ZESTY HONEY MUSTARD VINAIGRETTE
- LIMA BEANS W/ CHOW CHOW
- CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER

small plates

- SEARED SCALLOPS 25/38
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 27
Parmesan grits, parsley purée, fried shallot, microgreens
- † MAGRET DUCK BREAST 26
Maple and orange soy broth, vermicelli, charred broccolini, scallions, benne seeds

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
- STEELHEAD TROUT 35
Farro risotto, bourbon and sorghum glaze, green beans
- * † GRILLED PORK CHOP 45
Whipped sweet potato; apple, ginger, and arugula salad
- * † 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