

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, gorgonzola buttermilk dressing, sourdough breadcrumbs, Honeycrisp apple, cucumber, candied walnuts, honey
- \* 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
- PINK EYE 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 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
- CHILEAN SEA BASS 50  
Sunchoke and leek chowder, wilted kale, fried leeks
- † GRILLED PORK CHOP 45  
Nashville hot mac-n-cheese, fried bread & butter green tomato, arugula, smoky pickled mustard seeds
- \* † 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