

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

starters

- FARM FRESH SALAD 11/16
Local lettuce, maple Dijon vinaigrette, shallot, crispy sweet potato and kale, pecan, sourdough breadcrumb, pomegranate seed
- * GRAPEFRUIT AND BURRATA SALAD 15
Spiced almonds, olive crouton, arugula, sweet and sour grapefruit dressing
- 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

small plates

- SEARED SCALLOPS 25/38
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 28
Potato purée, coffee au lait, button mushroom, fried shallot, thyme
- GRILLED QUAIL 26
Cornbread and Jimmy Nardello pepper fritter, Worcestershire aioli, rosemary

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 55
Boursin whipped risotto, lemon butter green beans, dill, potato hay
- † GRILLED PORK CHOP 45
Butternut squash and pumpkin curry, parmesan grits, toasted almond, crispy arugula
- * † BEEF TENDERLOIN FILET MP
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

BENJAMIN EDWARD BANKS
Executive Chef

KATIE CRONON
Sous Chef

Farm Sides for Two
10

- PARMESAN GRITS
- FRIED BRUSSELS W/ ZESTY HONEY MUSTARD VINAIGRETTE
- MUSTARD BRAISED CABBAGE
- CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER

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