

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

**BENJAMIN EDWARD
BANKS**
Executive Chef

starters

- FARM FRESH SALAD 11/16
Local lettuce, buttermilk herb dressing, cheddar, bacon, bread and butter green tomatoes, sourdough breadcrumbs
- CHARRED CABBAGE SALAD 15
Crumbled goat cheese, pomegranate seed, arugula, peanut chili oil, tahini mustard 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

KATIE CRONON
Sous Chef

Farm Sides for Two
10

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

small plates

- SEARED SCALLOPS 25/38
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 28
Soba noodle, ginger soy broth, stir fry vegetables, benne seed, micro cilantro
- GRILLED QUAIL 26
Butternut squash and sweet potato couscous, pomegranate and sorghum yogurt tahini, arugula

A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu

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
Parmesan grits, pink eye pea chowchow, lemon caper beurre blanc, lemon zest
- * † GRILLED PORK CHOP 45
Butternut squash puree, Yukon Gold potato galette, porcini mushroom, honeycrisp apple, cinnamon
- * † BEEF TENDERLOIN FILET MP
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

***gluten free**
† items cooked to temp
kitchen will accommodate any and all food related allergies if notified