

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, lemon, parmesan vinaigrette, almond pesto, sourdough crouton, crispy risotto
- 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
- FRIED RUTABAGA W/ DATE CHUTNEY AND BURRATA

small plates

- SEARED SCALLOPS 28/42  
Pimento cheese risotto, sherry gastrique, bacon
- + HANGER STEAK 28  
Soba noodle, ginger soy broth, stir fry vegetables, benne seed, micro cilantro
- DUCK CONFIT CASERECCE 26  
Lemon thyme broth, burrata, porcini, crispy duck skin

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
- \* PAN-SEARED HALIBUT 55  
Poached fennel hearts, star anise cream, potato purée, scallion oil
- + GRILLED PORK CHOP 45  
Butternut squash bisque, roasted sweet potato, fried pickled green tomato, toasted pecan
- \* + 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