

snacks	* HOUSE COLD PICKLES 12		BENJAMIN EDWARD BANKS Executive Chef
	Pickled seasonal veggies		
	* DEVILED EGGS 10	Charred poblano relish, sweet smoked paprika, chive	
starters	SMOKED PORK BELLY BITES 16	Cherry Coke BBQ sauce, pickled sweet onion	KATIE CRONON Sous Chef
	FARM FRESH SALAD 12/16	Mixed greens, rosemary Dijon dressing, Honeycrisp apple, toasted walnut, aged gouda sourdough crouton	
	* ROASTED PEPPER SALAD 16	Frisée leaves, burrata, charred corn, honey, basil oil	
small plates	PUT-UPS 23	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lump crab and ricotta dip	Farm Sides for Two 12
	CHEESE PLATE 25	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	PIMENTO CHEESE GRITS
	SEARED SCALLOPS (2/3) MP	Pimento cheese risotto, sherry gastrique, bacon	CURRIED CARROTS W/ ORANGE SAUCE
entrees	SEARED AHI TUNA 22	Crispy Carolina Gold croquette, wasabi aioli, cucumber relish, benne seed	CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	* GRILLED SAUSAGE 20	Polenta, braised collard greens, paprika oil	BRAISED COLLARDS
	MARKET VEGETABLE PLATE 28	Rotating selection of five vegetables, cornbread, sea salted honey butter	SLICED TOMATO W/ SEA SALT AND BALSAMIC REDUCTION
	DOVETAIL BURGER 26	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	CRAB AND PANKO CRUSTED COD 42	Lemon and miso creamed kale	
	+ GRILLED PORK CHOP 45	Ginger pumpkin bisque, sweet potato gnocchi, toasted pecan, paprika oil	
	* + 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