

snacks	* HOUSE COLD PICKLES 12	
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
	Charred poblano relish, sweet smoked paprika, chive	
	SMOKED PORK BELLY BITES 16	
	Cherry Coke BBQ sauce, pickled sweet onion	
starters		BENJAMIN EDWARD BANKS
		Executive Chef
		KATIE CRONON
		Sous Chef
	FARM FRESH SALAD 12/16	
	Mixed greens, ginger, apricot dressing, orange zest, pistachio, sourdough crouton	
	* ROASTED CARROT SALAD 14	
	Pickled beet purée, herbed salad, toasted almonds, maple dressing	
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale	
	CHEESE PLATE 25	
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
small plates		Farm Sides for Two 12
		SOY N' SCALLION GRITS
		FRIED BRUSSELS SPROUTS W/ BLOOD ORANGE HONEY, GOAT CHEESE, AND TOASTED ALMOND
		CORNBREAD MUFFINS W/ BROWN SUGAR VANILLA BUTTER
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
	+ BLACKENED VEAL 28	
	Boursin cream sauce, grilled ciabatta, Brussels leaves, pickled mustard seed	
	LAMB MEATLOAF 22	
	Apricot glaze, squash bisque, roasted turnip, carrot dust	
entrees		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	MARKET VEGETABLE PLATE 28	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	
	DOVETAIL BURGER 26	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	PAN SEARED REDFISH 40	
	Pork jowl cassoulet with roasted turnip and carrot, pimentón sauce	
	* GRILLED IBERICO PORK SHOULDER 45	
	Stone ground grits, tomato sofrito, mojo verde, charred broccoli	
	* + 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