

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	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		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
	SEARED SCALLOPS (2/3) MP	PIMENTO CHEESE GRITS
	Pimento cheese risotto, sherry gastrique, bacon	FRIED BRUSSELS SPROUTS W/ BLOOD ORANGE HONEY, GOAT CHEESE, AND TOASTED ALMOND
	+ BLACKENED VEAL 28	CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	Boursin cream sauce, grilled ciabatta, Brussels leaves, pickled mustard seed	BRAISED COLLARDS
	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	
	Pimento cheese grits, pork jowl cassoulet, pimentón sauce	
	* GRILLED IBERICO PORK SHOULDER 45	
	Pimento 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