

snacks		
* HOUSE COLD PICKLES 12		
Pickled seasonal veggies		
* DEVILED EGGS 10		
Charred poblano relish, sweet smoked paprika, chive		BENJAMIN EDWARD
SMOKED PORK BELLY BITES 16		BANKS
Cherry Coke BBQ sauce, pickled sweet onion		Executive Chef
starters		KATIE CRONON
FARM FRESH SALAD 12/16		Sous Chef
Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, Asher blue cheese, pickled celery		
* CHARRED BROCCOLI SALAD 14		
Tahini Caesar dressing, pickled beet and turnip, crumbled pistachio, goat cheese, quinoa		Farm Sides for Two 12
PUT-UPS 23		SOY N' SCALLION GRITS
Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale		FRIED BRUSSELS SPROUTS W/ CHARRED LEMON VINAIGRETTE W/ PARMESAN
CHEESE PLATE 25		CORBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments		BRAISED COLLARDS
small plates		
SEARED SCALLOPS (2/3) MP		
Pimento cheese risotto, sherry gastrique, bacon		
COUNTRY FRIED VEAL CUTLET 28		
Spanish chorizo gravy, potato purée, grilled scallion		
† SEARED DUCK BREAST 28		
Ginger duck broth, rice grits, benne seed; shiitake, bok choy, & snow pea salad		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
entrees		
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 STRIPED BASS 40		*gluten free
Tomato and cucumber gazpacho, saffron and orange marinated chickpeas, sautéed kale, red onion, sourdough breadcrumb		† items cooked to temp
† GRILLED PORK CHOP 45		kitchen will accommodate any and all food related allergies if notified
Rosemary and pomegranate reduction, braised collards, Parmesan and crispy herbed gnocchi		
* † BEEF TENDERLOIN FILET MP		
Buttermilk mashed potatoes, spinach salad, warm bacon dressing		