

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, 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	
	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/ CHARRED LEMON VINAIGRETTE W/ PARMESAN
		CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	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	
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	
	Tomato and cucumber gazpacho, saffron and orange marinated chickpeas, sautéed kale, red onion, sourdough breadcrumb	
	+ GRILLED PORK CHOP 45	
	Rosemary and pomegranate reduction, braised collards, Parmesan and crispy herbed gnocchi	
	* + BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	

Farm Sides for Two 12

SOY N’ SCALLION GRITS

FRIED BRUSSELS  
SPROUTS W/  
CHARRED LEMON  
VINAIGRETTE W/  
PARMESAN

CORNBREAD MUFFINS W/  
SEA SALTED  
HONEY BUTTER

BRAISED COLLARDS

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