

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
	FARM FRESH SALAD 12/16	Sous Chef
	Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, Asher blue cheese, pickled celery	
	* ROASTED CARROT SALAD 14	
	Burrata, carrot and clove purée, pickled snow peas, toasted almond, tandoori honey	
	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	
	* † VEAL TENDERLOIN 28	
	Honey mustard demi, roasted red potato, charred asparagus, chive	
	† 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	

SOY N' SCALLION GRITS

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 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