

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		
FARM FRESH SALAD 12/16		KATIE CRONON
Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, Asher blue cheese, pickled celery		Sous Chef
* ROASTED CARROT SALAD 14		
Burrata, carrot and clove purée, pickled snow peas, toasted almond, tandoori honey		Farm Sides for Two 12
PUT-UPS 23		
Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale		SOY N' SCALLION GRITS
CHEESE PLATE 25		
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments		FRIED BRUSSELS SPROUTS W/ CHARRED LEMON VINAIGRETTE W/ PARMESAN
small plates		
SEARED SCALLOPS (2/3) MP		CORBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
Pimento cheese risotto, sherry gastrique, bacon		BRAISED COLLARDS
* † 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		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		
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		*gluten free
* † BEEF TENDERLOIN FILET MP		† items cooked to temp
Buttermilk mashed potatoes, spinach salad, warm bacon dressing		kitchen will accommodate any and all food related allergies if notified