

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
starters	Charred poblano relish, sweet smoked paprika, chive	KATIE CRONON Sous Chef
	SMOKED PORK BELLY BITES 16	
	Cherry Coke BBQ sauce, pickled sweet onion	
	FARM FRESH SALAD 12/16	Farm Sides for Two 12
	Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, pickled celery	
	* CHARRED BROCCOLI SALAD 14	
	Tahini Caesar dressing, pickled beet and turnip, crumbled pistachio, goat cheese, quinoa	SOY N’ SCALLION GRITS
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, lemon and miso creamed kale	
small plates	CHEESE PLATE 25	FRIED BRUSSELS SPROUTS W/ BLOOD ORANGE HONEY, GOAT CHEESE, AND TOASTED ALMOND
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	CORNBREAD MUFFINS W/ BROWN SUGAR VANILLA BUTTER
	COUNTRY FRIED VEAL CUTLET 28	
	Spanish chorizo gravy, potato purée, grilled scallion	
entrees	+ SEARED DUCK BREAST 28	BRAISED COLLARDS
	Sweet potato, shiitake mushroom, cranberry and Dijon syrup, fried shallot	
	MARKET VEGETABLE PLATE 28	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	DOVETAIL BURGER 26	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	PAN SEARED REDFISH 40	*gluten free † items cooked to temp kitchen will accommodate any and all food related allergies if notified
	Pork jowl cassoulet with roasted turnip and carrot, pimentón sauce	
	+ 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	