

snacks		
	* HOUSE COLD PICKLES 12 Pickled seasonal veggies	BENJAMIN EDWARD BANKS
	* DEVILED EGGS 10 Charred poblano relish, sweet smoked paprika, chive	Executive Chef
	SMOKED PORK BELLY BITES 16 Cherry Coke BBQ sauce, pickled sweet onion	
starters		KATIE CRONON
	FARM FRESH SALAD 12/16 Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, pickled celery	Sous Chef
	* CHARRED BROCCOLI SALAD 14 Tahini Caesar dressing, pickled beet and turnip, crumbled pistachio, goat cheese, quinoa	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 FRIED BRUSSELS SPROUTS W/ BLOOD ORANGE HONEY, GOAT CHEESE, AND TOASTED ALMOND
	CHEESE PLATE 25 Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	CORBREAD MUFFINS W/ BROWN SUGAR VANILLA BUTTER 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 Sweet potato, shiitake mushroom, cranberry and Dijon syrup, fried shallot	
entrees		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	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 REDFISH 40 Pork jowl cassoulet with roasted turnip and carrot, pimentón sauce	*gluten free † items cooked to temp
	† GRILLED PORK CHOP 45 Rosemary and pomegranate reduction, braised collards, Parmesan and crispy herbed gnocchi	kitchen will accommodate any and all food related allergies if notified
	* † BEEF TENDERLOIN FILET MP Buttermilk mashed potatoes, spinach salad, warm bacon dressing	