

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		KATIE CRONON
FARM FRESH SALAD 12/16		Sous Chef
Mixed greens, herbed citrus vinaigrette, tomato, sourdough crouton, Asher blue cheese, pickled radish		
* 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		
Carolina Gold rice salad, Marcona almond, sliced apple, quince jam, orange syrup		
entrees		
MARKET VEGETABLE PLATE 28		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
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		
CHILEAN SEA BASS 60		
Herbed Boursin risotto, green beans, sweet potato crunch		
* † GRILLED TOMAHAWK PORK CHOP 45		
Whipped sweet potatoes, shaved fennel slaw, roasted fennel cream		*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