

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 radish	
	* 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	
	Carolina Gold rice salad, Marcona almond, sliced apple, quince jam, orange syrup	
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	
	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	
	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	

*gluten free
 † items cooked to temp
 kitchen will
 accommodate
 any and all
 food related allergies
 if notified