

snacks		
	* HOUSE COLD PICKLES 12 Pickled seasonal veggies	
	* DEVILED EGGS 10 Charred poblano relish, sweet smoked paprika, chive	BENJAMIN EDWARD BANKS
	SMOKED PORK BELLY BITES 16 Cherry Coke BBQ sauce, pickled sweet onion	Executive Chef
starters		KATIE CRONON
	FARM FRESH SALAD 12/16 Local lettuce, pear, fig and citrus dressing, brown butter and Parmesan sourdough crouton, Tillamook cheddar, cracked black pepper	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	FRIED SHALLOT & CHILI OIL GRITS
	CHEESE PLATE 25 Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	FRIED BRUSSELS SPROUTS W/ QUINCE JAM VINAIGRETTE
small plates		CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	SEARED SCALLOPS (2/3) MP Pimento cheese risotto, sherry gastrique, bacon	GRILLED CAULILINI W/ PRESERVED LEMON CREMA, SOURDOUGH BREADCRUMB, GRANA PADANO
	LOBSTER PIEROGI (2/3) 18/24 Saffron and tomato broth, parsley	
	* † SEARED DUCK BREAST 28 Harissa yogurt, black eyed pea hummus, pistachio dukkah, charred caulilini	
entrees		
	MARKET VEGETABLE PLATE 28 Rotating selection of five vegetables, cornbread, sea salted honey butter	<i>A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu</i>
	DOVETAIL BURGER 26 Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	* PAN SEARED STRIPED BASS 50 Nori rice grits, wasabi aioli, cucumber salad, green garlic oil, scallion	*gluten free
	* † GRILLED TOMAHAWK PORK CHOP 50 Whipped sweet potatoes, shaved fennel slaw, roasted fennel cream	† items cooked to temp kitchen will accommodate any and all
	* † BEEF TENDERLOIN FILET MP Buttermilk mashed potatoes, spinach salad, warm bacon dressing	food related allergies if notified