

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

**BENJAMIN EDWARD BANKS**  
**Executive Chef**

starters

- FARM FRESH SALAD 12/16  
Local lettuce, pear, fig and citrus dressing, brown butter and Parmesan sourdough crouton, Tillamook cheddar, cracked black pepper
- \* ROASTED CARROT SALAD 14  
Burrata, carrot and clove purée, pickled snow peas, toasted almond, tandoori honey

**KATIE CRONON**  
**Sous Chef**

- PUT-UPS 23  
Pimento cheese, bacon marmalade, furikake spiced edamame 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

CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER

small plates

- SEARED SCALLOPS (2/3) MP  
Pimento cheese risotto, sherry gastrique, bacon
- LOBSTER PIEROGI (2/3) 18/24  
Saffron and tomato broth, parsley

GOCHUJANG BRAISED KALE

- \* † SEARED DUCK BREAST 28  
Harissa yogurt, black eyed pea hummus, pistachio dukkah, charred caulilini

*A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu*

entrees

- 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 STRIPED BASS 45  
Nori rice grits, wasabi aioli, cucumber salad, green garlic oil, scallion
- \* † GRILLED TOMAHAWK PORK CHOP 50  
Charred lemon glaze; tri-color quinoa salad with arugula, blackberry, basil, pickled shallot
- \* † 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