

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	Executive Chef
	Cherry Coke BBQ sauce, pickled sweet onion	
starters	FARM FRESH SALAD 12/16	KATIE CRONON
	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	FRIED SHALLOT & CHILI OIL GRITS
	Pimento cheese, bacon marmalade, furikake spiced edamame hummus, lemon and miso creamed kale	FRIED BRUSSELS SPROUTS W/ QUINCE JAM VINAIGRETTE
	CHEESE PLATE 25	CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	GOCHUJANG BRAISED KALE
small plates	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
	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	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	*gluten free
	TROUT AMANDINE 32	† items cooked to temp
	Buttermilk mashed potatoes, green bean and snap pea salad	kitchen will accommodate any and all food related allergies if notified
	* † 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	