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

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

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

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

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   50
  Nori rice grits, wasabi aioli, cucumber salad,
  green garlic oil, scallion

* † GRILLED TOMAHAWK PORK CHOP   50
  Whipped sweet potatoes, shaved fennel slaw,
  roasted fennel cream

* † BEEF TENDERLOIN FILET   MP
  Buttermilk mashed potatoes, spinach salad,
  warm bacon dressing

BENJAMIN EDWARD BANKS
Executive Chef

KATIE CRONON
Sous Chef

Farm Sides for Two 12

FRIED SHALLOT &
CHILI OIL GRITS

FRIED BRUSSELS
SPROUTS W/
QUINCE JAM
VINAIGRETTE

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

GRILLED CAULILINI
W/ PRESERVED LEMON
CREMA, SOURDOUGH
BREADCRUMB,
GRANA PADANO

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

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