

snacks		
	* HOUSE COLD PICKLES 12 Pickled seasonal veggies	
	* DEVEILED 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, 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
small plates		CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	SEARED SCALLOPS (2/3) MP Pimento cheese risotto, sherry gastrique, bacon	GOCHUJANG BRAISED KALE
	PORK CROQUETAS 20 Serrano ham, sofrito crema	
	† LAMB CHOP 20 Oyster mushroom bread pudding, red wine demi-glace, green beans	<i>A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu</i>
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 Buttermilk mashed potatoes, green bean and snap pea salad	† items cooked to temp 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	