

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
- * BRAISED FENNEL SALAD 14
Orange dressing, kale, herbed burrata, toasted pistachio dust, parsley, olive

KATIE CRONON
Sous Chef

- PUT-UPS 23
Pimento cheese, bacon marmalade, furikake spiced edamame hummus, lemon and miso creamed kale

Farm Sides for Two 12

FRIED SHALLOT &
CHILI OIL GRITS

FRIED BRUSSELS
SPROUTS W/
QUINCE JAM
VINAIGRETTE

- CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments

CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER

small plates

- SEARED SCALLOPS (2/3) MP
Pimento cheese risotto, sherry gastrique, bacon
- CRAB FRITTERS 23
Spicy dill pickle remoulade, parsley

ROASTED CHEDDAR
BROCCOLINI W/
SOURDOUGH
BREADCRUMB

- + LAMB CHOP 20
Oyster mushroom bread pudding, red wine demi-glace, green beans

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

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

- TROUT AMANDINE 32
Buttermilk mashed potatoes, green bean and snap pea salad

***gluten free**
† 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