

snacks		
	* HOUSE COLD PICKLES 12 Pickled seasonal veggies	
	* DEVILED EGGS 10 Charred poblano relish, sweet smoked paprika, chive	<b>BENJAMIN EDWARD BANKS</b>
	SMOKED PORK BELLY BITES 16 Cherry Coke BBQ sauce, pickled sweet onion	<b>Executive Chef</b>
starters		<b>KATIE CRONON</b>
	FARM FRESH SALAD 12/16 Local lettuce, pear, fig and citrus dressing, brown butter and Parmesan sourdough crouton, Tillamook cheddar, cracked black pepper	<b>Sous Chef</b>
	* BRAISED FENNEL SALAD 14 Orange dressing, kale, herbed burrata, toasted pistachio dust, parsley, olive	<b>Farm Sides for Two 12</b>
	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	ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	PORK CROQUETAS 20 Serrano ham, sofrito crema	
	† LAMB CHOP 20 Oyster mushroom bread pudding, red wine demi-glace, green beans	
entrees		<i>A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu</i>
	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	
	TROUT AMANDINE 32 Buttermilk mashed potatoes, green bean and snap pea salad	<b>*gluten free</b>
	* † GRILLED TOMAHAWK PORK CHOP 50 Charred lemon glaze; tri-color quinoa salad with arugula, blackberry, basil, pickled shallot	<b>† items cooked to temp</b> kitchen will accommodate any and all food related allergies if notified
	* † BEEF TENDERLOIN FILET MP Buttermilk mashed potatoes, spinach salad, warm bacon dressing	