

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, strawberry vinaigrette, blueberries,
pickled radish, toasted almond, Asher Blue,
sourdough crouton, cracked black pepper
- * BRAISED FENNEL SALAD 14
Orange dressing, kale, herbed burrata,
toasted pistachio dust, parsley, olive
- 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

KATIE CRONON
Sous Chef

Farm Sides for Two 12

- FRIED SHALLOT &
CHILI OIL GRITS
- ROASTED CARROTS W/
POBLANO RANCH,
QUINOA, KALE, AND
TANDOORI HONEY
- CORNBREAD MUFFINS W/
SEA SALTED
HONEY BUTTER
- ROASTED CHEDDAR
BROCCOLINI W/
SOURDOUGH
BREADCRUMB

small plates

- SEARED SCALLOPS (2/3) MP
Pimento cheese risotto, sherry gastrique, bacon
- CRAB FRITTERS 23
Spicy dill pickle remoulade, parsley
- + 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
- TROUT AMANDINE 32
Buttermilk mashed potatoes, green bean and
snap pea salad
- * † GRILLED PORK CHOP 40
Anson Mills grits, green onion jam, blueberry,
sweet & sour rainbow chard
- * † BEEF TENDERLOIN FILET MP
Buttermilk mashed potatoes, spinach salad,
warm bacon dressing

*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