

snacks	* HOUSE COLD PICKLES 12	
	Pickled seasonal veggies	
	* DEVILED EGGS 10	BENJAMIN EDWARD BANKS
	Charred poblano relish, sweet smoked paprika, chive	
	SMOKED PORK BELLY BITES 16	Executive Chef
	Cherry Coke BBQ sauce, pickled sweet onion	
starters		KATIE CRONON
	FARM FRESH SALAD 12/16	Sous Chef
	Local lettuce, white balsamic vinaigrette, pickled shallot, goat cheese, candied walnut, olive crouton	
	MELON SALAD 14	
	Greek yogurt, mint, capocollo, cucumber, honey, almond, oat	
	PUT-UPS 23	Farm Sides for Two 12
	Pimento cheese, bacon marmalade, furikake spiced edamame hummus, lemon and miso creamed collards	HERBED BOURSIN CHEESE GRITS
	CHEESE PLATE 25	SLICED TOMATO W/ SEA SALT, CRACKED BLACK PEPPER, CHERVIL
	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	ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	Pimento cheese risotto, sherry gastrique, bacon	
	* ROASTED QUAIL 21	
	Anson Mills grits, braised collards, bacon, honey	
	* TUNA CRUDO 20	
	Fig, sweet & sour, julienned lemon peel, basil, local peppers, olive oil	
entrees		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	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 FRIED TROUT 34	
	Linguine, lemon reduction, dill, capers, Parmesan, almonds, asparagus	
	+ GRILLED PORK CHOP 40	* gluten free
	Potato purée, savory peach vinaigrette, marinated cherry tomato, fried arugula	† items cooked to temp
		kitchen will
		accommodate
		any and all
		food related allergies
		if notified
	* + BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	