

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
	Charred poblano relish, sweet smoked paprika, chive	
starters	SMOKED PORK BELLY BITES 16	KATIE CRONON Sous Chef
	Cherry Coke BBQ sauce, pickled sweet onion	
	FARM FRESH SALAD 12/16	
	Local lettuce, orange and ginger dressing, Asian pear, Asher Blue, candied walnut, sourdough crouton	
small plates	MELON SALAD 14	Farm Sides for Two 12
	Greek yogurt, mint, capocollo, cucumber, honey, almond, oat	
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, furikake spiced edamame hummus, lemon and miso creamed collards	
entrees	CHEESE PLATE 25	HERBED BOURSIN CHEESE GRITS OKRA AND GREEN TOMATO FRITTER W/ SPICED BUTTERMILK HERB DRESSING CORNbread MUFFINS W/ SEA SALTED HONEY BUTTER ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
entrees	* GRILLED LAMB CHOPS (2/3) MP	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	Potato purée, rosemary demi, local jalapeño	
	* TUNA CRUDO 20	
	Pear, tarragon vinaigrette, julienned lemon peel, basil, local peppers, olive oil	
entrees	MARKET VEGETABLE PLATE 28	* gluten free † items cooked to temp kitchen will accommodate any and all food related allergies if notified
	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	
entrees	PAN FRIED TROUT 34	
	Pickled rice salad, pepper purée, cherry lime gastrique	
	† GRILLED PORK CHOP 40	
	Miso ginger glaze, grain mustard and turmeric coleslaw, Anson Mills grits, benne seed	
entrees	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	