

snacks	* HOUSE COLD PICKLES 12	
	Pickled seasonal veggies	
	* DEVILED EGGS 10	
	Charred poblano relish, sweet smoked paprika, chive	BENJAMIN EDWARD BANKS
	SMOKED PORK BELLY BITES 16	Executive Chef
	Cherry Coke BBQ sauce, pickled sweet onion	
starters		KATIE CRONON
		Sous Chef
	FARM FRESH SALAD 12/16	
	Local lettuce, orange and ginger dressing, Asian pear, Asher Blue, toasted almond, sourdough crouton	
	* ROASTED PUMPKIN SALAD 14	
	Molasses yogurt, sliced jujube, candied walnut, quinoa, red watercress, goat cheese	Farm Sides for Two 12
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, roasted beet purée, herbed lump crab dip	HERBED BOURSIN CHEESE GRITS
	CHEESE PLATE 25	OKRA AND GREEN TOMATO FRITTER W/ SPICED BUTTERMILK HERB DRESSING
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
small plates		ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
	* GRILLED LAMB CHOPS (2/3) MP	
	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	
	Rotating selection of five vegetables, cornbread, sea salted honey butter	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	DOVETAIL BURGER 26	
	Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries	
	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	* gluten free
	* † BEEF TENDERLOIN FILET MP	† items cooked to temp
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	kitchen will accommodate any and all food related allergies if notified