

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	
starters		BENJAMIN EDWARD BANKS
		Executive Chef
		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, candied walnut, quinoa, red watercress, goat cheese	
	PUT-UPS 23	
	Pimento cheese, bacon marmalade, roasted beet purée, herbed lump crab dip	
	CHEESE PLATE 25	
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
small plates		Farm Sides for Two 12
		ANSON MILLS GRITS W/ SPICY RATATOUILLE, BASIL PESTO, PECORINO
		OKRA AND GREEN TOMATO FRITTER W/ SPICED BUTTERMILK HERB DRESSING
		CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	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		ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	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	
	BLACKENED REDFISH 35	
	Pan-seared, Carolina Gold rice, black-eyed peas, fried okra, tomato broth	
	† GRILLED PORK CHOP 40	
	Rhubarb-B-Q sauce, Anson Mills grits, sautéed long beans, pickled green tomato	
	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	
		* gluten free
		† items cooked to temp
		kitchen will accommodate any and all food related allergies if notified