

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	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		KATIE CRONON Sous Chef
	FARM FRESH SALAD 12/16	
	Local lettuce, orange and ginger dressing, Asian pear, Asher Blue, toasted almond, olive crouton	
	CHARRED NAPA CABBAGE SALAD 14	
	Almond, benne seed, and sourdough breadcrumb crisp; miso honey, chili oil, chive	
	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
	SEARED SCALLOPS (2/3) MP	‘NDUJA WHIPPED ANSON MILLS GRITS W/ CRISPY ANDOUILLE AND SCALLION
	Pimento cheese risotto, sherry gastrique, bacon	
	LUMP CRAB CAKES (2/3) 25/38	
	Brown buttered squash purée, crispy kale and sage, shaved Parmesan	
	SMOKED MAGRET DUCK BREAST 24	
	Pan-seared, black lentil and carrot ragout, pickled and fried peppers and onions, parsley	
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	
	BLACKENED REDFISH 35	
	Pan-seared, Carolina Gold rice, black-eyed peas, fried okra, tomato broth	
	† GRILLED PORK CHOP 40	
	Pork jus and maple velouté, sweet potato croquette, crispy arugula, toasted pecan	
	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	