

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, sourdough crouton	
	* ROASTED PUMPKIN SALAD 14	
	Molasses yogurt, 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	ANSON MILLS GRITS W/ SPICY RATATOUILLE, BASIL PESTO, PECORINO
	CHEESE PLATE 25	OKRA AND GREEN TOMATO FRITTER W/ SPICED BUTTERMILK HERB DRESSING
small plates		CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	SEARED SCALLOPS (2/3) MP	
	Pimento cheese risotto, sherry gastrique, bacon	
	LUMP CRAB CAKES (2/3) 25/38	ROASTED CHEDDAR BROCCOLINI W/ SOURDOUGH BREADCRUMB
	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		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	
	BLACKENED REDFISH 35	
	Pan-seared, Carolina Gold rice, black-eyed peas, fried okra, tomato broth	
	† GRILLED PORK CHOP 40	* gluten free
	Rhubarb-B-Q sauce, Anson Mills grits, sautéed long beans, pickled green tomato	† 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	