

snacks

- \* HOUSE COLD PICKLES 10  
Pickled seasonal veggies
- \* DEVILED EGGS 9  
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 15  
Cherry Coke BBQ sauce, pickled sweet onions

**BRADLEY EMERSON  
STEVENS**  
Executive Chef

starters

- FARM FRESH SALAD 11/16  
Local lettuce, maple Dijon vinaigrette, shallot, crispy sweet potato and kale, pecan, sourdough breadcrumb, pomegranate seed
- \* GRAPEFRUIT AND BURRATA SALAD 15  
Spiced almonds, olive crouton, arugula, sweet and sour grapefruit dressing
- PUT-UPS 23  
Pimento cheese, bacon marmalade, chickpea and pickled carrot hummus, smoked catfish dip
- CHEESE PLATE 25  
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

**KATIE CRONON**  
Sous Chef

**Farm Sides for Two**  
**10**

- STONE-GROUND GRITS
- FRIED BRUSSELS W/ ZESTY HONEY MUSTARD VINAIGRETTE
- MUSTARD BRAISED CABBAGE
- CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER

small plates

- SEARED SCALLOPS 25/38  
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 27  
Parmesan grits, parsley purée, fried shallot, microgreens
- GRILLED QUAIL 26  
Cornbread and Jimmy Nardello pepper fritter, Worcestershire aioli, rosemary

entrees

- MARKET VEGETABLE PLATE 27  
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 25  
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- STEELHEAD TROUT 35  
Farro risotto, bourbon and sorghum glaze, green beans
- † GRILLED PORK CHOP 45  
Butternut squash and pumpkin curry, stone-ground grits, toasted almond, crispy arugula
- \* † BEEF TENDERLOIN FILET MP  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

*A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu*

**\*gluten free**  
**† items cooked to temp**  
kitchen will accommodate any and all food related allergies if notified