

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 onions

**BENJAMIN EDWARD
BANKS**
Executive Chef

starters

- FARM FRESH SALAD 12/16
Local lettuce, lemon, parmesan vinaigrette, almond pesto, sourdough crouton, crispy risotto
- CHARRED CABBAGE SALAD 15
Crumbled goat cheese, pomegranate seed, arugula, peanut chili oil, tahini mustard 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
12

- PARMESAN GRITS
- FRIED BRUSSELS W/ ZESTY HONEY MUSTARD VINAIGRETTE
- CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
- FRIED RUTABAGA W/ DATE CHUTNEY AND BURRATA

small plates

- SEARED SCALLOPS (2/3) MP
Pimento cheese risotto, sherry gastrique, bacon
- + HANGER STEAK 28
Savory bread pudding with caramelized onion and button mushroom, bordelaise, Asher blue, fresh thyme
- DUCK CONFIT CASERECCE 26
Lemon thyme broth, burrata, porcini, crispy duck skin

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
- * PAN-SEARED HALIBUT 55
Poached fennel hearts, star anise cream, potato purée, scallion oil
- + GRILLED PORK CHOP 45
Butternut squash bisque, roasted sweet potato, fried pickled green tomato, toasted pecan
- * + 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