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

BENJAMIN EDWARD BANKS

Executive Chef

KATIE CRONON

Sous Chef

starters

FARM FRESH SALAD 12/16

Local lettuce, charred ramp vinaigrette, sliced strawberry, whipped ricotta, sourdough crumble, toasted almond

BROCCOLI SALAD

Charred florets, broccoli purée, white stilton with apricot, toasted walnut, chili sauce, olive crouton, benne seed

PUT-UPS

Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, andouille and mague choux dip

CHEESE PLATE 2.5

Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments

small plates

SEARED SCALLOPS (2/3) MP

Pimento cheese risotto, sherry gastrique, bacon

† HANGER STEAK 28

Green garlic velouté, toasted couscous, pimento pepper, lemon basil vinaigrette

† LAMB CHOP 30

Parmesan grits, jalapeño and mint demi, fried shallot, green garlic oil

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 FLOUNDER 45

Polenta, charred white asparagus, almond milk emulsion, fresh chervil and chive

* + GRILLED PORK CHOP 45

Roasted marble potatoes, black garlic, miso broth, sautéed ramps, marigold, paprika oil

* + BEEF TENDERLOIN FILET

Buttermilk mashed potatoes, spinach salad, warm bacon dressing

Farm Sides for Two 12

PARMESAN GRITS

FRIED BRUSSELS W/ BLUEBERRY AND MOLASSES VINAIGRETTE AND CRUMBLED **GOAT CHEESE**

CORNBREAD MUFFINS W/ SEA SALTED HONEY **BUTTER**

> SZECHUAN KALE AND BROCCOLINI W/ BENNE SEED

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