

# DOVETAIL BRUNCH

## APPETIZERS

- SOUTHERN DEVILED EGGS** 3  
Dukes mayo, poblano relish, smoked paprika
- BASKET OF BISCUITS** 4  
With honey, seasonal jam, maple & bacon compound butter
- CHEESE PLATE** 13  
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal housemade jam

## ENTREES

- SHRIMP & GRITS** 17  
Georgia shrimp, Red Mule cheese grits, local greens, chopped bacon, poached egg
- BACON, EGG & CHEESE BURGER** 15  
House ground 8 ounce patty, aged cheddar, hand-cut fries
- CORN & BOUDIN HASH** 12  
Roasted potatoes, maque choux, grain mustard, poached egg
- SCOTTISH SALMON SALAD** 16  
Dinosaur kale, garlic Parmesan dressing, brown butter croutons, grated farm fresh egg, shaved Parmesan
- FRIED CHICKEN BENEDICT** 13  
Bacon jam, poached egg, hollandaise
- STEAK & EGGS** 14  
Smashed heirloom potatoes, sliced ribeye, soft-boiled duck egg, arugula salad
- FRENCH TOAST OF THE DAY** 10  
Ask your server about the chef's creation, served with bacon
- MARKET VEGGIE OMELETTE** 10  
Fresh vegetables, prepared by our chefs with our house omelette recipe, served with Red Mule cheese grits and fruit
- DOVETAIL SPRING STANDARD** 11  
Two eggs, Fatback Pig Project sausage patty or bacon, Red Mule cheese grits, spring veggie hash, biscuit with fresh preserves

## SIDES

- FRESH FRUIT** 3
- RED MULE CHEESE GRITS** 3
- APPLEWOOD SMOKED BACON** 4
- EGGS (2)** 3
- FRESH YOGURT PARFAIT** 4  
with honey, seasonal fruit, and toasted pecans

## BEVERAGES

- ICED TEA, SOFT DRINKS** 3
- COFFEE** 2
- HOT TEA** 2
- JUICES** 2  
(ASK YOUR SERVER FOR AVAILABILITY)

BRAD EMERSON  
STEVENS  
Chef de Cuisine