

DOVETAIL BRUNCH

APPETIZERS

- SOUTHERN DEVEILED EGGS** 3
Dukes mayo, poblano relish, smoked paprika
- BASKET OF BISCUITS** 4
With honey, seasonal jam, maple & bacon compound butter
- CHEESE PLATE** 16
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal housemade jam
- BASKET OF GARLIC CHEDDAR BISCUITS** 4
Pimento cheese

ENTREES

- SHRIMP & GRITS** 17
Georgia shrimp, Red Mule cheese grits, local greens, chopped bacon, poached egg
- BACON, EGG & CHEESE BURGER** 15
Double stacked, house sauce, Tillamook cheddar, hand-cut fries
- BRISKET HASH** 13
Pimento cheese grits, smoked brisket, roasted potatoes, onion, red pepper, pickled mustard seeds, poached egg
- FRIED CHICKEN BENEDICT** 13
Bacon jam, poached egg, hollandaise
- STEAK & EGGS** 14
Smashed heirloom potatoes, sliced ribeye, soft-boiled egg, arugula salad
- FRENCH TOAST STICKS** 10
Crispy fried with cinnamon sugar, vanilla whipped cream, warm maple syrup, served with bacon and fruit
- MARKET VEGGIE OMELETTE** 10
Fresh vegetables, prepared by our chefs with our house omelette recipe, served with Red Mule cheese grits and fruit
- DOVETAIL FALL STANDARD** 11
Two eggs, Fatback Pig Project sausage patty or bacon, Red Mule cheese grits, fruit, sweet potato and apple hash, biscuit with fresh preserves

SIDES

- FRESH FRUIT** 3
- RED MULE CHEESE GRITS** 3
- APPLEWOOD SMOKED BACON** 4
- EGGS (2)** 3

BEVERAGES

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

BRAD EMERSON
STEVENS
Chef de Cuisine