

snacks

- * **HOUSE COLD PICKLES** 3
Locally sourced pickled veggies
- * **DEVEILED EGGS** 3
Smoked paprika, charred poblano relish, Duke's mayo

**BRAD EMERSON
STEVENS**
Chef de Cuisine

starters

- FARM FRESH SALAD** 9
Local lettuces, local vegetables and dressing thoughtfully crafted by our chefs
- * **SHAVED FENNEL SALAD** 10
Burnt sherry yogurt, roasted beets, toasted macadamia nuts, love
- PUT-UPS** 13
Corn andouille dip, zipper pea hummus, pimento cheese, bacon marmalade
- CHEESE PLATE** 16
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam, and other accompaniments

Farm Sides for Two
5

- TASSO HAM & SHARP
CHEDDAR MAC-N-CHEESE
- SKILLET CORNBREAD
- *VEGGIE STIR FRY
- *PARSNIP RISOTTO W/
LEEKs IN HAZELNUT
ROMESCO

FRIED BRUSSELS SPROUTS
W/ LEMON HERB MAYO

small plates

- FRIED QUAIL BREAST** 12
Parsnip purée, persimmon hot honey, marinated collard greens
- * **SEARED SCALLOPS** 13
Pimento cheese risotto, pancetta, sherry gastrique, arugula
- † **VEAL TENDERLOIN** 15
Roasted potatoes, Gouda Mornay, bacon, maple Dijon
- BUTTERMILK FRIED SHRIMP COCKTAIL** 13
Wild caught gulf shrimp, lemon, caper dill tartar sauce, classic cocktail sauce

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

entrees

- MARKET VEGETABLE PLATE** 15
Chef's rotating selection of five vegetables, served with cornbread
- DOVETAIL BURGER** 16
Double stacked burger, cheddar, garlic dill pickles, thick sliced bacon, house sauce, with hand-cut fries
- * **CHILEAN SEA BASS** 30
Shaved fennel, lemon, roasted potatoes, crème fraiche, caviar
- STEWED RABBIT** 19
Carolina Gold rice, roast red pepper and carrot purée, garlic cornbread crumbs, hint of horseradish
- BLACKENED CATFISH** 19
8 oz. catfish filet, bleu cheese grits, maque choux, charred poblano relish
- * † **BEEF TENDERLOIN FILET** 33
Buttermilk whipped potatoes, spinach salad, warm bacon dressing

*GLUTEN FREE † ITEMS COOKED TO TEMP