* HOUSE COLD PICKLES 3

Locally sourced pickled veggies

* DEVILED EGGS 3

Smoked paprika, charred poblano relish, Duke's mayo

BRAD EMERS ON STEVENS Chef de Cuisine

starters

FARM FRESH SALAD

Local lettuces, local vegetables and dressing thoughtfully crafted by our chefs

DUCK CHILI 8

Sharp cheddar, blueberry cornbread

PUT-UPS 13

Corn andouille dip, butter 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

TASSO HAM & SHARP
CHEDDAR MAC-N-CHEESE
SKILLET CORNBREAD
*PARSNIP RISOTTO W/
LEEKS IN HAZELNUT
ROMESCO

FRIED BRUSSELS SPROUTS
W/ LEMON HERB MAYO

small plates

PORK CHEEK CROQUETTES 12

Parsnip purée; bok choy, golden beets, apple relish; pasilla negra powder

SEARED SCALLOPS 13

Pimento cheese risotto, pancetta, sherry gastrique, arugula

+ VEAL TENDERLOIN 15

Roasted potatoes, Fontina Mornay, bacon, maple Dijon

BUTTERMILK FRIED SHRIMP COCKTAIL 13

Wild caught gulf shrimp, lemon, charred poblano 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

GULF GROUPER FILET 30

Fried green tomatoes, butternut squash rémoulade, roasted potatoes, lump crab, pickled corn

* + SORGHUM BBQ GLAZED PORK CHOP 30

Bone-in, sweet potato salad, butter braised cabbage

* 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

Kitchen will accommodate any and all food related allergies if notified