

# 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
- TASSO HAM HASH** 13  
Pimento cheese grits, tasso ham, roasted potatoes, onion, red pepper, Cajun sherry cream sauce, 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 SPRING STANDARD** 11  
Two eggs, Fatback Pig Project sausage patty or bacon, Red Mule cheese grits, fruit, spring vegetable 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