

snacks

- * **HOUSE COLD PICKLES** 4
Locally sourced pickled veggies
- * **DEVEILED EGGS** 4
Smoked paprika, charred poblano relish, Duke's mayo

**BRAD EMERSON
STEVENS**
Executive Chef

starters

- FARM FRESH SALAD** 9
Local lettuces, local vegetables and dressing thoughtfully crafted by our chefs
- * **BEET AND QUINOA SALAD** 11
Sheep's milk blue cheese, toasted pecans, honey oregano vinaigrette, shaved celery
- PUT-UPS** 15
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
6

TASSO HAM & SHARP
CHEDDAR MAC-N-CHEESE
SKILLET CORNBREAD
FRIED BRUSSELS SPROUTS
W/ LEMON HERB MAYO

small plates

- PORK CHEEK CROQUETTES** 14
Rich jus, crème fraiche, rhubarb chutney, pink pepper corn, lime zest
- * **SEARED SCALLOPS** 14
Pimento cheese risotto, pancetta, sherry gastrique, arugula
- SESAME FRIED QUAIL** 13
Arugula, heart of palm, turnip, blood orange vinaigrette
- * † **WAGYU SIRLOIN TOP** 14
Shiitake mushroom crème sauce, roasted rutabaga purée, carrot top chimichurri

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

entrees

- MARKET VEGETABLE PLATE** 17
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
- * † **KING SALMON** 27
Blueberry adobo glaze, polenta, lemon ginger butter, asparagus salad
- * **SHRIMP-N-GRITS** 20
Pimento cheese grits, jumbo shrimp, sherry cream sauce, crisp andouille, arugula salad
- * **BLACKENED CATFISH** 20
8 oz. catfish filet, bleu cheese grits, maque choux, charred poblano relish
- * † **BEEF TENDERLOIN FILET** 35
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