

# DOVETAIL BRUNCH

## APPETIZERS

- \* **SOUTHERN DEVEILED EGGS** 5  
Dukes mayo, poblano relish, smoked paprika
- BASKET OF BISCUITS** 5  
With honey, seasonal jam, molasses & bacon compound butter
- CHEESE PLATE** 16  
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal housemade jam
- BASKET OF GARLIC CHEDDAR BISCUITS** 5  
Pimento cheese

## ENTREES

- \* **SHRIMP & GRITS** 18  
Georgia shrimp, Red Mule cheese grits, local greens, chopped bacon, poached egg
- BACON, EGG & CHEESE BURGER** 16  
Double stacked, house sauce, Tillamook cheddar, hand-cut fries
- JAMBALAYA** 19  
Andouille sausage, wild caught shrimp, grilled baguette
- FRIED CHICKEN BENEDICT** 14  
Bacon jam, poached egg, hollandaise
- STEAK & EGGS** 18
- \* Smashed heirloom potatoes, sliced ribeye, soft-boiled egg, arugula salad
- FRENCH TOAST STICKS** 11  
Crispy fried with cinnamon sugar, vanilla whipped cream, warm maple syrup, served with bacon and fruit
- \* **MARKET VEGGIE OMELETTE** 11  
Fresh vegetables, prepared by our chefs with our house omelette recipe, served with Red Mule cheese grits and fruit
- DOVETAIL SUMMER STANDARD** 13  
Two eggs, Fatback Pig Project sausage patty or bacon, Red Mule cheese grits, fruit, summer 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

JAY MCDONALD  
Sous Chef

**\*GLUTEN FREE**

*Kitchen will accommodate any and all food related allergies if notified*