

# 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

## SIDES\*

- FRESH FRUIT 3
- RED MULE
- CHEESE GRITS 3
- APPLEWOOD SMOKED
- BACON 4
- EGGS (2) 3

## 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
- SMOKED SALMON CHEF'S SALAD 15
- \* Mixed greens, cucumber, boiled egg, red onion, bacon caper vinaigrette
- FRIED CHICKEN BENEDICT 14
- Bacon jam, poached egg, hollandaise
- STEAK & EGGS 18
- \* 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 FALL STANDARD 13
- \* Two eggs, Fatback Pig Project sausage patty or bacon, Red Mule cheese grits, fruit, seasonal vegetable hash, biscuit with fresh preserves

## BEVERAGES

- ICED TEA, SOFT DRINKS
- 3
- COFFEE 2
- HOT TEA 2
- JUICES 2
- (ASK YOUR SERVER
- FOR AVAILABILITY)

**\*gluten free**

Kitchen will accommodate any and all food related allergies if notified

**BRAD EMERSON  
STEVENS**  
Chef de Cuisine  
**JAY MCDONALD**  
Sous Chef