

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
- SALMON CROQUETTES** 15
Curry vinaigrette, super greens, feta, charred baby broccoli, golden raisins
- 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 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