

# 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
- HAM AND SPINACH QUICHE 12**  
Caramelized onions, Tillamook cheddar, arugula salad
- 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 WINTER 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 3
- 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