

snacks

- * HOUSE COLD PICKLES 6
Locally sourced pickled veggies
- * DEVEILED EGGS 5
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
- KALE CAESAR SALAD 11
Cornbread croutons, Pecorino Romano, grated farm egg
- PUT-UPS 16
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

JAY MCDONALD
Sous Chef

Farm Sides for Two
6

- TASSO HAM & SHARP CHEDDAR MAC-N-CHEESE
- CORN MUFFINS
- FRIED BRUSSELS SPROUTS W/ CAPER & BACON VINAIGRETTE

small plates

- * SEARED SCALLOPS 16
Pimento cheese risotto, pancetta, sherry gastrique
- CRAB CAKES 18
Sweet smoked paprika aioli, green tomato chow-chow
- † SMOTHERED VEAL TENDERLOIN 19
Roasted turnip purée, Parmesan cheese sauce, 3 herb pistou, crisp turnips
- † MAGRET DUCK BREAST 16
Butternut squash purée, farro risotto, champagne pickled apples, maple glazed walnuts

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

entrees

- MARKET VEGETABLE PLATE 18
Chef’s rotating selection of five vegetables, served with cornbread
- DOVETAIL BURGER 18
Double stacked burger, cheddar, garlic dill pickles, thick sliced bacon, house sauce, with hand-cut fries
- * SHRIMP-N-GRITS 21
Manchego and roasted pimento grits, ground Chorizo, arugula salad, garlic vinaigrette, lime zest
- * BLACKENED CATFISH 21
8 oz. catfish filet, bleu cheese grits, maque choux, charred poblano relish
- * † BEEF TENDERLOIN FILET 36
Buttermilk whipped potatoes, spinach salad, warm bacon dressing
- † 18 OZ DRY-AGED COWGIRL RIBEYE MP
Chef’s nightly preparation

*gluten free
† items cooked to temp
Kitchen will accommodate any and all food related allergies if notified