

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
- † PORK COPPA STEAK 17  
Parsnip fries, nutmeg cream sauce, beet and pea green salad
- † 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