

DOVETAIL BRUNCH

APPETIZERS

- * SOUTHERN DEVEILED EGGS 5
Dukes mayo, poblano relish, smoked paprika
- BASKET OF BISCUITS 6
With honey, seasonal jam, molasses & bacon compound butter
- CHEESE PLATE 17
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, seasonal jam
- BASKET OF GARLIC CHEDDAR BISCUITS 6
Pimento cheese

ENTREES

- * SHRIMP & GRITS 18
Georgia shrimp, Red Mule grits, local greens, chopped bacon, poached egg
- BACON, EGG & CHEESE BURGER 17
Double stacked, house sauce, Tillamook cheddar, hand-cut fries
- DOVETAIL QUICHE OF THE DAY 12
Chef's choice
- FRIED CHICKEN BENEDICT 15
Bacon jam, poached egg, hollandaise
- STEAK & EGGS 19
- * Fried potatoes, sliced ribeye, poached egg, arugula salad
- FRENCH TOAST STICKS 12
Crispy fried with cinnamon sugar, vanilla whipped cream, warm maple syrup, bacon and fruit
- MARKET VEGGIE OMELETTE 12
Fresh vegetables, prepared by our chefs with our house omelette recipe, served with cheese grits and fruit
- DOVETAIL SPRING STANDARD 13
- * Two eggs, sausage patty or bacon, cheese grits, fruit, seasonal vegetable hash, biscuit with fresh preserves
- SMOKED BRISKET HASH 15
Hash brown potatoes, caramelized onions, red pepper, apple, smoked paprika aioli, two eggs over medium

SIDES*

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

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
Executive Chef
JAY MCDONALD
Sous Chef