

snacks

- * HOUSE COLD PICKLES 7
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
- COMPRESSED PEACH AND CUCUMBER SALAD 11
Sorrel, radish, crispy glass noodles, green peanut oil, passionfruit vinegar
- PUT-UPS 16
Corn andouille dip, butter pea hummus, pimento cheese, bacon marmalade
- CHEESE PLATE 18
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
- † MISO AND GINGER GLAZED SCOTTISH SALMON 18
Sweet and sour stir fry vegetables, pickled purple cabbage
- * † WAGYU TRI-TIP 20
Guacamole, Sungold tomato crema, poblano corn relish, black pepper radish
- * † GRIDDLED PORK TENDERLOIN 17
Purple vichyssoise, smoky zucchini slaw, peach vinaigrette, spicy pork cracklin, fresh thyme

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
- * KAMPACHI FILET 32
Aromatic rice, bacon and tomato gravy, dill sunflower seeds, sweet pickled jalapeños
- * † BEEF TENDERLOIN FILET 36
Buttermilk mashed 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