

# 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  
Orange zest, Grand Marnier, crispy fried with cinnamon sugar, cannoli shell crust, 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 SUMMER 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

\*gluten free

Kitchen will accommodate any and all food related allergies if notified

## 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)

BRAD EMERSON  
STEVENS  
Executive Chef  
JAY MCDONALD  
Sous Chef