

DOVETAIL BRUNCH

APPETIZERS

- * SOUTHERN DEVEILED EGGS 5
Dukes mayo, poblano relish, smoked paprika
- BASKET OF BISCUITS 6
With honey, seasonal jam, bourbon bacon 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
Gulf shrimp, Red Mule grits, arugula, chopped bacon, poached egg
- BACON, EGG & CHEESEBURGER 17
Double stacked, house sauce, Tillamook cheddar, hand-cut fries
- DOVETAIL QUICHE OF THE DAY 12
Chef's choice, served with arugula salad
- 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, chicken apple sausage or bacon, cheese grits, fruit, seasonal vegetable hash, biscuit with fresh preserves
- SMOKED BEEF BRISKET 15
Potato, apple and caramelized onion hash, poached egg, grain mustard and smoked paprika aioli

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