

Plates

DOVE'S DELUXE PLATE

Two eggs your way served over creamy white grits, bacon and Texas toast \$10

BREAKFAST TACO NORTEÑO

Chayote kimchi, scrambled eggs, Chihuahua cheese, salsa ranchera and cilantro, in a large flour tortilla, served with citrus-jicama salad \$12

CHICKEN FRIED CHICKEN

Buttermilk fried chicken smothered in chorizo verde gravy, with sweet peas and pearl onions \$16

FRIED OYSTER OMELETTE

Pickled peppers and Chihuahua cheese omelette, topped with tomato-serrano confit, garnished with cornmeal-fried oysters and cilantro \$14

POZOLE ROJO

Braised pork shoulder in a guajillo chile broth with hominy, avocado, lime, cabbage, cilantro, radish and crispy tortillas \$13

BURNT ENDS HASH

Crispy potatoes, brisket burnt ends, poblanos, tossed with aioli and queso fresco, served with two fried eggs, scallions and Texas toast \$13

TAMAL DE COCHINILLO

Sweet corn tamal filled with slow roasted suckling pig, topped with andouille gumbo, gulf shrimp, crispy pickled okra, queso cotija, and parsley \$15

BUTTERMILK PANCAKE

A skillet buttermilk pancake filled with hibiscus poached apples, topped with almond granola, lemon crema and maple syrup \$13

*please allow an extra 15 minutes to prepare

ENCHILADAS DE HONGOS

Corn tortillas, roasted crimini mushrooms and candied collard greens topped with mole amarillo, queso fresco, french fried onions, and cilantro \$14



ADD A FRIED EGG TO ANYTHING

Dove's

LUNCHEONETTE

Small Plates

ALMOND OATMEAL

Warm oats topped with almond milk, sliced bananas and spiced almonds \$5

TORTILLA SOUP

Smoked chicken served in guajillo chile broth, topped with Chihuahua cheese, garnished with avocado, tortillas, lime and cilantro \$5

PEPPER & POTATO HASH

Fried potatoes and shishito peppers with cheddar cheese aioli, scallions and queso fresco \$9

PIMENTO CHEESE

White cheddar spread mixed with roasted red peppers, pickled serrano and thyme, served with seeded crackers \$8

SALMON PASTRAMI & AVOCADO TOAST

Multi-grain bread schmear with avocado, topped with salmon pastrami, red onions and caraway-mustard vinaigrette \$12

LITTLE GEM WEDGE SALAD

Baby romaine lettuce, grilled raddichio, red onions, orange tossed in benne seed vinaigrette, garnished with seeds, blue cheese and crispy farro \$10

Ceviche

TUNA CEVICHE

Diced Albacore tuna dressed with lime juice, tossed with avocado, cilantro, jalapeno, and red onion served with tostadas \$12

'BACK TO LIFE COCKTAIL'

Dungeness crab, squid and shrimp, lightly marinated in tomato, orange and lime juice, tossed with tomatoes, habaneros, avocado and cilantro \$14

Sides

GRITS \$4
BLOOD SAUSAGE \$4
TEXAS TOAST \$4
BACON \$4

• PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY RESTRICTIONS AS MENU ITEMS CAN CONTAIN UNLISTED INGREDIENTS •
• CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS SEAFOOD AND SHELLFISH MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS •