

Ceviche

TUNA CEVICHE

Diced Albacore tuna, dressed with lime juice, tossed with avocado, cilantro, jalapeno, red onion, and 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

Small Plates

TORTILLA SOUP

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

PEPPER & POTATO HASH

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

PIMENTO CHEESE

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

CHARRED CALAMARI

Lemon and coriander marinated calamari, served with nopales salad, avocado habanero crema, citrus breadcrumbs, and corn tortillas \$9

CORNMEAL FRIED CATFISH

Catfish marinated in buttermilk, fried, served with pickled mustard greens in a smoked ham-chile de arbol broth \$8

LITTLE GEM WEDGE SALAD

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

Sides

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

DOVE'S DELUXE PLATE \$10

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

Dove's

LUNCHEONETTE

Plates

BRISKET TACO NORTEÑO

Smoked brisket with ancho barbecue sauce, chile marinated chayote squash, mayo, toasted peanuts and cilantro, served on a large flour tortilla \$14

FIDEOS

Littleneck clams and chorizo, chipotle tomato broth, roasted carrots served with toasted vermicelli, onions, cotija cheese, and cilantro \$15

CHICKEN FRIED CHICKEN

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

TRUCHA CON AGUACHILE

Pan fried ocean trout topped with charred cucumber, spring radishes and garlic white rice, served over avocado aguachile \$17

POZOLE ROJO

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

ENCHILADAS DE HONGOS

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

WHOLE FRIED FISH

Whole porgy slathered in chile de arbol and fried, topped with mojo de ajo, white rice and charred lime, served with corn tortillas \$19

\$1 ADD A FRIED EGG TO ANYTHING

• 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 •