

# DOGWOOD TAVERN

## Cannon Cove Oysters\*

Full bodied, mild salinity. Sustainably farmed by War Shore Oyster Co. James River, VA.

½ Doz. 12 / Doz. 22

## TAVERN BITES

**Flash Fried Calamari** House made marinara, crispy cherry peppers & fresh lemon. 13

**Heaping Nachos** Crispy corn tortilla chips with cheddar & jack cheese, house pickled jalapeños, fresh pico & sour cream. 13 *Add grilled skirt steak\* or chicken 6 Add fresh guac 3*

**Dogwood Spring Rolls** Crispy spring roll wrapper, smoked Andouille, blackened chicken, black beans, sautéed peppers, onions & shredded cheese. Served with pepper jelly ranch for dipping. 12

**Hummus & Pita** Grilled pita, classic chickpea & roasted red pepper hummuses, mixed country olives & crunchy veggies. 11

**Warm Bavarian Pretzels & Beer Cheese Fondue** House made beer cheese with Fancy Clancy's Pilsner, soft pretzel batons, Granny Smith apples & spicy mustard. 12

**Wings** Choose up to two sauces, served with celery & blue cheese dressing. 13 *Sauces: Buffalo, Honey Pepper, BBQ, Honey Sriracha, Hot BBQ*

**Grilled Wings** Dry rubbed, lager basted & grilled over open flame. Served with a green goddess dipping sauce. 13

## HOURS

Monday-Friday: 11AM-2AM  
Saturday & Sunday: 10AM-2AM

## BRUNCH

Saturday & Sunday 10AM-3PM

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## BRUNCH

**Huevos Rancheros\*** Fried eggs, crispy corn tortillas, Adobo braised beef, salsa roja, mixed cheeses and refried black beans. Finished with black beans & fresh avocado. 12

**Appalachian Country Breakfast\*** Two eggs any style, choice of bacon, sausage or Virginia ham. Served with home fries and toast. 10 *Add Steak \$6*

**French Toast** Thick slices of golden brown French toast with butter, maple syrup, strawberry compote. 9

**Breakfast Burrito** Scrambled eggs, peppers, onions, tomatoes, bacon, jack and cheddar cheeses in a flour tortilla. Served with sour cream, pico de gallo and a side home fries. 10

**Eggadilla** Fajita-seasoned scrambled eggs, bacon, cheddar & jack cheeses, tomato, green peppers & red onion in a flour tortilla. Served with pico de gallo and sour cream. 10

**Dogwood Benedict\*** Two poached eggs, English muffin, Virginia ham and hollandaise. Served with home fries 11

**Cajun Breakfast Grits\*** Seasoned gulf shrimp over grits in a spicy Virginia ham gravy and topped with a poached egg. 12

## Bacon & Cheese Jambon

Our version of an Irish staple. Bacon, Andouille sausage, cheddar, jack cheese and two fried eggs over a puff pastry. Served with a side of fresh fruit. 11

**Fried Chicken Biscuit\*** Two poached eggs, country sausage gravy, lightly breaded fried chicken and a buttermilk biscuit. Served with home fries. 12

## Everything Bagel Egg

**Sandwich** Sliced Virginia ham, fried eggs, cheddar, arugula, roasted tomato and Dogwood's special sauce on an Everything bagel. Served with home fries. 11

**Belgian Waffle** With butter & maple syrup or strawberries & whipped cream. 9

## Build Your Own Three-Egg Omelette

Stuffed with your choice of 5 of the following: Cheddar, Swiss, Blue Cheese, Jack, Virginia Ham, Onions, Tomatoes, Green Peppers, Spinach, Mushrooms. Served with bacon and home fries. 10

## SIDES 3

Virginia Ham • Breakfast Sausage Links  
Bacon • Cheese Grits • Toast English Muffin  
Home Fries • Fruit Cup

## SOUPS & SALADS

**Black Bean & Avocado Shrimp Salad** Fried gulf shrimp, mixed greens, black bean & roasted corn salsa, fresh avocado, cherry tomatoes & cilantro lime vinaigrette. 14 *Sub Salmon +2*

**Steak Salad\*** Fresh arugula, grilled skirt steak, cherry tomatoes, roasted corn, blue cheese crumbles, roasted shallot vinaigrette & balsamic reduction drizzle. 15

**Wedge Salad** House made blue cheese, crispy bacon & cherry tomatoes. 8

## Ancient Grain Buddha Bowl

Quinoa, brown rice, kale & spinach. Garlic chickpeas, mixed country olives, fresh avocado, roasted beets, hard boiled egg & basil pesto. 13 *Add grilled skirt steak\*, blackened mahi, salmon\*, shrimp or grilled chicken 6*

## Apple & Chicken Salad

Mixed greens, grilled chicken breast, Granny Smith apples, dried cranberries, spiced pecans, crumbled blue cheese & Champagne vinaigrette. 14

## Soup of the Day

Bowl 7 / Cup 5

## BURGERS, SANDWICHES & WRAPS

*Served with your choice of French Fries, Side Salad, Tater Tots or Cole Slaw.*

**Buffalo Chicken Wrap** Crispy buffalo chicken, iceberg, tomato, jack cheese, house blue cheese dressing, flour tortilla. 14

**Philly Cheese Steak** Shaved ribeye, melted cheese, caramelized onions, pepper, shrooms, mayo, iceberg, crispy sub roll. 14

**Tidewater Shrimp Po Boy** Iceberg, tomato, dill pickle, Cajun remoulade, toasted baguette. 13.5

**Big Meadows Sandwich** Grilled chicken, sprouts, tomato, avocado, jack cheese, chipotle mayo, ciabatta. 13

**Falafel Wrap** Cucumber, tomatoes, iceberg, house pickled red onions, tahini yogurt sauce, flour tortilla. 13

## Double Decker Bacon Burger\*

Twin beef & bacon patties, pimento cheese, bacon, pickles, onion, iceberg, special sauce. 15

## Big Chimney Build-A-Burger\*

*Choice of:* Certified Angus Beef, Veggie or Grilled Chicken Breast 14

*No Charge:* Blackened, BBQ Sauce, Dogwood's Special Sauce

*Add \$1:* Caramelized Onions, Grilled Onions, Sautéed Mushrooms, Pico de Gallo or Pickled Jalapeños

*Add \$1.50:* Bacon, Guacamole, Fried Egg\*, Pimento, Swiss, Cheddar, Monterey Jack, Blue, American, Pepper Jack

\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## BRUNCH COCKTAILS



### Dogwood Bloody Mary

Fresh house made bloody mix & your choice of Smirnoff, Bacon Infused Vodka, Horseradish Vodka or Habenero & Serrano Vodka. 8

### Mimosa

Orange Juice and Champagne 5.5/14.5

### Cold Brew Nitro Irish Coffee

Irish Whiskey, Cold Brew Nitro Coffee, Brown Sugar, Heavy Cream 10

### MAN-Mosa

Vodka, Wit Beer, Orange Juice, Champagne 8

### Buena Vista Irish Coffee

Irish Whiskey, Brown Sugar, Fresh Brewed Coffee, Whipped Cream 9

### Frozen Patio Pounder

Changes from time to time, check with your server.

### French 75

Murlarkey Imagination Gin, Fresh Lemon, Sugar, Champagne 8

## DRAFTS

Micro of the Month 6.5

Dogwood Seasonal

Aslin Rotator

Seasonal Style Alexandria, VA

The Truth Double IPA 8.5

Flying Dog Brewing Co. 8.7% ABV

Partly Cloudy

New England IPA 7.5

Solace Brewing Co. • 7.5% ABV

Dance Of Days Pale Ale 7

Atlas Brewing Co. • 5.7% ABV

Golden Monkey

Belgian Style Tripel 8.5

Victory Brewing Co. • 9.5% ABV

Pocahontas

West Coast IPA 7.5

COTU Brewing Co. • 6.8% ABV

Georgia Ave. Sour 7

Denizens Brewing Co. 4.5% ABV

Fancy Clancy's Pilsner 6

Eschutcheon Brewing Co. 4.4% ABV

Hefeweizen 7

Väsen Brewing Co. • 5.5% ABV

High Barbary Amber Lager 7

Fair Winds Brewing Co. 5.4% ABV

Witness Tree

Nut Brown Ale 7

Antietam Brewing Co. • 5.2% ABV

Best Buddy Milk Stout 7.5

Rocket Frog Brewing Co. 5.3% ABV

RVA Cider 7

Buskey Cider • 5.5% ABV

Miller Lite 5.5

Miller Brewing Co. • 4.2% ABV

## CANS

Silent Disco

New England IPA 8

Funk Brewing Co. • 6.8% ABV

Pattern Recognition

West Coast IPA 7

Reason Beer Co. • 6.0% ABV

Suns Out, Hops Out

Session IPA 7

Solace Brewing Co. • 4.7% ABV

Zona's Revenge Witbier 7

Greenbrier Valley Brewing Co. 5.2% ABV

Liliko'i Kepolo

Passion Fruit Witbier 7

Avery Brewing Co. • 5.4% ABV

Purple Haze 6

Abita Brewing Co. • 4.2% ABV

Schofferhoffer Grapefruit Radler (17 oz.) 7.5

Binding-Brauerei • 3.2% ABV

Ellie's Brown Ale 6

Avery Brewing Co. • 5.5% ABV

Stone "Delicious" IPA 7

Stone Brewing • 7.75% ABV

Guinness Irish Stout (16 oz.) 8

Guinness LTD - Ireland • 4.2% ABV

Bud Light 5

Anhueser Busch • 4.2% ABV

Corona Extra 5

Cerveceria Modelo • 4.6% ABV



## DESSERTS



### Cold Brew Nitro Coffee

Chyrus Coffee Company, Washington D.C. 6

### Seasonal Pie

Handmade pies from Arlington's own ACME pie company. Served a la mode. *Ask your server for today's selection.* 7

### Chocolate Brownie Sundae

House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. 7

### Crème Brûlée Cheesecake

A classic version of a vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. 7



## COCKTAILS



*\$10. All hand-crafted with the freshest ingredients.*

### SPECIALTY COCKTAILS

#### Apple Old Fashioned

Bourbon, Simple, Angostura Bitters, Unfiltered Apple Cider

#### My Sunflower

Vodka, Aperol, St. Germain, Grapefruit, Lemon

#### Embarcadero

Amaro, House-made Sweet Vermouth, Jack Daniel's Rye Whiskey

#### Winter Manhattan

Jack Daniel's Rye, House-made Sweet Vermouth, Vanilla Syrup, Boston Bitters

#### Spicy Paloma

Habanero infused el Jimador, House-made Grapefruit Soda

#### Espresso Grog

Mount Gay Rum, Honey, Kahlua, Allspice Dram, Chocolate Bitters

### CLASSICS

#### Dogwood Negroni

MurLarkey Imagination Gin, Aperol, Campari, Sweet Vermouth

#### Moscow Mule

Smirnoff Vodka, House-made Ginger Beer

*Only \$7 during Happy Hour!*

#### Dogwood Sazerac

Jack Daniels Rye, Absinthe, Simple, Angostura Bitter

### HOT & FROZEN

#### Hot Mulled Cider

Unfiltered Apple Cider Mulled with Clove, Cinnamon, Allspice and Orange with your choice of Spiced Rum, or Cinnamon Whiskey

*Non-Alcoholic Version 7*

#### Hot Chamomile Toddy

Chamomile-infused Bourbon, Cream Sherry, Grapefruit and Cinnamon Syrup, Lemon

#### Rotating Frozen Patio Pounder

Ask your server for today's selection

## WINES

### WHITES

Château Vartely Sauv Blanc

Moldova 7.5/28

Villa Sandi Pinot Grigio

Veneto, Italy 8.5/32

Mokoroa Sauv Blanc

Marlborough, New Zealand 9/34

Athena Chardonnay

Modesto, California 9/34

Zestos Rosado

Madrid, Spain 8.5/32

### REDS

Château Vartely Cab Sauv

Moldova 7.5/28

Avalon Pinot Noir

California 8.5/32

Drumheller Cellars Cab Sauv

Colombia Valley, Washington 8.5/32

Faustino VII Tempranillo

Rioja, Spain 9/34

Tupã Malbec

Mendoza, Argentina 9/34

### SPARKLING

Segura Viudas Cava

Catalonia, Spain 9.5/34