

DOGWOOD TAVERN

Cannon Cove Oysters*

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

½ Doz. 13 / Doz. 24

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*, chicken or beef chili 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 Alewerks Weekend Lager, soft pretzel batons, Granny Smith apples & spicy mustard. 13

Wings Choose up to two sauces, served with celery & blue cheese dressing. 14 *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. 14

HOURS

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

BRUNCH

Saturday & Sunday 10AM-3PM

DogwoodTavern.com

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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

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

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

GRAIN BOWLS

Ancient Grain Buddha Bowl Quinoa, brown rice, kale & spinach. Garlic chickpeas, mixed country olives, fresh avocado, roasted beets, hard boiled egg & basil pesto with a balsamic vinaigrette. 14 *Add grilled skirt steak*, blackened mahi, salmon*, seared Ahi tuna*, shrimp or grilled chicken 6*

Tuna Poke Bowl Marinated Ahi tuna, coconut rice, ponzu sauce, seaweed salad, red radish, cucumber, avocado and sriracha aioli. 15

House Made Chili or Soup of the Day Bowl 7 Cup 5

BURGERS, SANDWICHES & WRAPS

Served with your choice of Waffle Fries, Tater Tots, Side Salad, or Coleslaw. Substitute Grilled Asparagus, Jambalaya, or Virginia Ham Mac & Cheese for \$2 more.

Double Decker Bacon Burger* Twin beef & bacon patties, pimento cheese, bacon, pickles, onion, iceberg, special sauce. 16

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. 14

Chicken Avocado BLT Grilled chicken breast with smoked gouda cheese, sliced avocado, arugula, tomato and bacon with avocado mayo on ciabatta bread. 14

Choose your Benedict* Two poached eggs and hollandaise served with your choice of Virginia Ham or a Slamon Cake on top of an English muffin. Served with home fries 11

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

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

GREENS

Blue Cheese Steak Salad* Skirt steak with a balsamic reduction drizzle, grilled romaine hearts, diced tomatoes, bacon, scallions with a blue cheese dressing. 16

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

Arugula & Fennel Grilled Shrimp Salad Gulf Shrimp, baby arugula, shaved fennel, slivers of mango, mandarin oranges, blue cheese crumbles with a raspberry vinaigrette. 14

**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.*

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, American, Swiss, Cheddar, Monterey Jack, Blue, Pimento, Smoked Gouda Cheese*



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

Dogwood Seasonal

Micro of the Month 6.5

Nitro Rotator

Aslin Rotator Alexandria, VA

Spiffy Double IPA 8

Funk Brewing Co. Allentown, PA • 7.5 ABV

Partly Cloudy

New England IPA 7.5

Solace Brewing Co. Sterling, VA • 7.5% ABV

Pocahontas

West Coast IPA 7.5

Center of the Universe Brewing Co. Richmond, VA • 6.8% ABV

Ghost of the James 7

American Pale Ale Three Notch'd Brewing Co Charlottesville VA • 5.1% ABV

Golden Monkey Belgian Style Tripel 8.5

Victory Brewing Co. Downingtown, PA • 9.5% ABV

Georgia Ave. Sour 7

Denizens Brewing Co. Silver Spring, MD • 4.5% ABV

Weekend Lager 7

Munich Style Helles Lager Alewerks Brewing Co Williamsburg, VA • 4.8% ABV

Hefeweizen 7.5

Väsen Brewing Co. Richmond, VA • 5.5% ABV

High Barbary

Amber Lager 7.5

Fair Winds Brewing Co. Lorton, VA • 5.4 % ABV

Port City Porter 7

Port City Brewing Co. Alexandria, VA • 7.2% ABV

Oma Smith's Cider 7

Coyote Hole Ciderworks Lake Anna, VA • 6.9% ABV

Miller Lite 5.5

Miller Brewing Co. Milwaukee, WI • 4.2% ABV

CANS

Silent Disco

New England IPA (16 oz.) 8

Funk Brewing Co. Downingtown, PA • 6.8% ABV

Pattern Recognition

West Coast IPA (16 oz.) 8

Reason Beer Co. Charlottesville, VA • 6.0% ABV

Suns Out, Hops Out

Session IPA 7

Solace Brewing Co. Sterling, VA • 4.7% ABV

Solera Tart Golden Ale 7

Ommegang Brewing Co. Cooperstown, NY • 6.9% ABV

Liliko'i Kepolo

Passion Fruit Witbier 7

Avery Brewing Co. Boulder, CO • 5.4% ABV

Purple Haze 6

Abita Brewing Co. Abita Springs, LA • 4.2% ABV

Schofferhoffer Grapefruit

Radler (17 oz.) 7.5

Binding-Brauerei • 3.2% ABV

Maduro Brown Ale 6.5

Cigar City Brewing Co. Tampa, FL • 5.5% ABV

Stone "Delicious" IPA 7

Stone Brewing (Gluten Reduced) Richmond, VA • 7.75% ABV

Hoptropolis IPA 6

New Realm Brewing Co. Virginia Beach, VA • 6.5% ABV

Strawberry, Lemon & Basil Hard Seltzer 7

Boulevard Brewing Co. Kansas City, MO • 4.2% ABV

Wingman Dry Cider with Raspberry 7

Lost Boy Cidery Alexandria, VA • 6.9% ABV

Guinness Irish Stout (16 oz.) 8

Guinness LTD – Ireland 4.2% ABV

Bud Light & Budweiser 5

Anheuser Busch St. Louis, MO • 4.2% ABV

Corona Extra 5

Cerveceria Modelo – Mexico 4.6% ABV



COCKTAILS



\$11. All hand-crafted with the freshest ingredients.

SPECIALTY COCKTAILS

My Sunflower

Smirnoff Vodka, Aperol, St. Germain, Grapefruit, Lemon

Key West

Bacardi Rum, Velvet Falernum, Triple Sec, Lime

IPA Old Fashioned

Old Forester Bourbon, IPA Simple, Angostura, IPA Bitters

Spring Fling #2

Captain Morgan's Spiced Rum, Pineapple, Lime, Vanilla Simple, Mint

Summer Jam

El Jimador Tequila, Cointreau, Lime, Agave, Orange Marmalade

Bloody Bee's Knees

Murlarkey Gin, Rosemary Simple, Lemon, Pomegranate, Lavender Bitters

Violet Night

Smirnoff Vodka, Crème De Violette, Lemon, Rosemary Simple

Couch Surfer

Jack Daniel's Rye, Triple Sec, Pineapple, Lime, Simple, Hellfire Bitters, Lager

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

WINES

REDS

Château Vartely Cab Sauv

Moldova 7.5/28

Mon Frère Pinot Noir

Sonoma, California 9/34

Drumheller Cellars Cab Sauv

Colombia Valley, Washington 9/34

Faustino VII Tempranillo

Rioja, Spain 9/34

Tupá Malbec

Mendoza, Argentina 9/34

WHITES

Château Vartely Sauv Blanc

Moldova 7.5/28

Villa Sandi Pinot Grigio

Veneto, Italy 9/34

Mokoroa Sauv Blanc

Marlborough, New Zealand 9/34

Superbloom Chardonnay

Napa, California 9/34

Zestos Rosado

Madrid, Spain 9/34

SPARKLING

Conte Emo Prosecco Veneto, Italy 10/38



DESSERTS



Banana Pudding

House made banana pudding with vanilla wafers, sliced fresh banana & topped with whipped cream. 7.5

Chocolate Brownie Sundae

House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. 7.5

Crème Brûlée Cheesecake

A classic version of a vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. 7.5

Key Lime Pie

House made key lime pie fresh kiwi & mango finished with a mango coulis & whipped cream. 7.5



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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

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