

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. 14

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. 13

Hummus & Pita Grilled pita, classic chickpea & roasted red pepper hummuses, mixed country olives & crunchy veggies. 12

Warm Bavarian Pretzels & Beer Cheese Fondue House made beer cheese with Alewerks Weekend Lager, soft pretzel batons, Granny Smith apples & spicy mustard. 14

Wings Choose up to two sauces, served with celery & blue cheese dressing. 15 *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. 15

HOURS

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

BRUNCH

Saturday & Sunday 10AM-3PM

DogwoodTavern.com

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**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.*

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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. 13

Appalachian Country Breakfast* Two eggs any style, choice of bacon, sausage or Virginia ham. Served with home fries and toast. 11 *Add Steak \$6*

French Toast Thick slices of golden brown French toast with butter, maple syrup, strawberry compote. 11

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. 12

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. 12

Cajun Breakfast Grits* Seasoned gulf shrimp over grits in a spicy Virginia ham gravy and topped with a poached egg. 13

Fried Chicken Biscuit* Two poached eggs, country sausage gravy, lightly breaded fried chicken and a buttermilk biscuit. Served with home fries. 13

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. 16

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, Jamalaya, 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. 15

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. 15

Choose your Benedict* Two poached eggs and hollandaise served with your choice of Virginia Ham or a Salmon Cake on top of an English muffin. Served with home fries 13

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 grilled asparagus. 13

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. 12

Belgian Waffle With butter & maple syrup or strawberries & whipped cream. 11

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. 12

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. 15

Arugula & Fennel Grilled Shrimp Salad Gulf Shrimp, baby arugula, shaved fennel, slivers of mango, mandarin oranges, blue cheese crumbles with a raspberry vinaigrette. 15

Falafel Wrap House made falafel, hummus, cucumber, tomatoes, iceberg, house pickled red onions, tahini yogurt sauce, flour tortilla. 14

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. 9

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 9

Buena Vista Irish Coffee

Irish Whiskey, Brown Sugar, Fresh Brewed Coffee, Whipped Cream 10

Death In The Afternoon
Absinthe, Lemon, Simple, Sparkling Wine 9

French 75
Murlarkey Imagination Gin, Fresh Lemon, Sugar, Champagne 9

DRAFTS

Micro of the Month 6.5

Changes Monthly

Dogwood Seasonal

Seasonal Style

Rotating Sour Ale

Seasonal Style

Aslin Rotator

Seasonal Style

Ask your server for details

Elias Hazy Double IPA 8.5

Bay Cannon Beer Co.
Tampa, FL • 8.0% ABV

Freeverse

New England IPA 8

Virginia Beer Co.
Williamsburg, VA • 6.8% ABV

Pocahontas

West Coast IPA 8

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

Zombie Dust Pale Ale 8

3 Floyds Brewing Co.
Munster, IN • 6.5% ABV

Raspberry Empress Sour Ale 8.5

Crooked Run Fermentation
Sterling, VA • 6.0% ABV

Hefeweizen 7.5

Väsen Brewing Co.
Richmond, VA • 5.5% ABV

Weekend Lager 7

Alewerks Brewing Co.
Williamsburg, VA • 4.8% ABV

High Barbary

Amber Lager 7.5

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

Wallops Island Brown Ale 7.5

Rocket Frog Brewing Co.
Ashburn, VA • 5.3% ABV

Threat Level Midnight

Stout 7.5

Steam Theory Brewing
Dallas, TX • 7.1% ABV

Oma Smith's Cider 7.5

Coyote Hole Ciderworks
Lake Anna, VA • 6.9% ABV

Miller Lite 5.5

Miller Brewing Co.
Milwaukee, WI • 4.2% ABV

CANS

Hoptopus

Double IPA (16 oz) 8.5

Reaver Beach Brewing Co.
Virginia Beach, VA • 8.8% ABV

Norse Double IPA (16 oz) 8.5

Vasen Brewing Co.
Richmond, VA • 8.0% ABV

Barbarian Haze New

England IPA 7

3 Floyds Brewing Co.
Munster, IN • 6.5% ABV

Hoptropolis IPA 7

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

Liliko'I Kepelo

Passion Fruit Witbier 7

Avery Brewing Co.
Boulder, CO • 5.4% ABV

Purple Haze

Raspberry Lager 6.5

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

Maduro Brown Ale 7

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

Elbow Patches

Oatmeal Stout 7

Virginia Beer Co.
Williamsburg, VA • 6.2% ABV

Guinness Irish Stout (16 oz) 8

Guinness LTD
Dublin, Ireland • 4.2% ABV

Schofferhoffer

Grapefruit Radler (17 oz) 7.5

Binding-Brauerei AG
Frankfurt, Germany • 3.2% ABV

Wingman

Raspberry Cider 7

Lost Boy Cidery
Alexandria, VA • 6.9% ABV

Quirk Seasonal

Hard Seltzer 7

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

Corona Extra 6

Cerveceria Modelo
Mexico City, Mexico • 4.6% ABV

Budweiser & Bud Light 5.5

Anheuser-Busch Brewing Co.
St. Louis, MO • 4.2% ABV



COCKTAILS



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

SPECIALTY COCKTAILS

Hot Mulled Cider

Choice of Spiced Rum OR Cinnamon Whiskey, Apple Cider, Orange Zest, Cinnamon, Clove, Allspice

Back In Thyme To Sage The Day

Blackberry-Infused Gin, Demerara, Lemon, Rhubarb Bitters, Thyme, Sage

Whack-A-Mole Margarita

Mezcal, Orange Liqueur, Lime, Orange Cocoa Simple, Aztec Chocolate Bitters

Don't Fernet To Set Your Lineup

Rye Whiskey, Fernet-Branca, Simple, Burlesque Bitters

Professor Plum

Plum-Infused Vodka, Rosemary, Lemon, Black Walnut Bitters

What's The Sweetest Cocktail On Your Menu?

Silver Tequila, Lemon, Honey, House-made Grenadine, Clove

A Rickey Situation

New World Gin, Lime, Simple, Basil

New Jack City

Spiced Rum, Vanilla, Allspice Dram, Nitro Cold Brew Coffee

CLASSICS

Dogwood Negroni

New World Gin, Aperol, Campari, Sweet Vermouth

Moscow Mule

Vodka, Lime, House-made Ginger Beer
Only \$7 during Happy Hour!

Dogwood Sazerac

Rye Whiskey, Absinthe, Simple, Angostura Bitter

WINES

REDS

Château Vartely Cabernet Sauvignon
Orhei, Moldova 7.5/28

Mon Frère Pinot Noir
Sonoma, California 9/34

Drumheller Cellers Cabernet Sauvignon
Columbia Valley, Washington 9/34

Portillo Malbec
Mendoza, Argentina 10/36

Mazzei Badiola Super Tuscan
Tuscany, Italy 11/40

WHITES

Château Vartely Sauvignon Blanc
Orhei, Moldova 7.5/28

Villa Sandi Pinot Grigio
Veneto, Italy 9/34

Jean-Christophe Mandard Sauvignon Blanc
Touraine, France 9/34

Alias Chardonnay
Napa, California 9/34

Zestos Rosado
Madrid, Spain 9/34

SPARKLING

Conte Emo Prosecco Veneto, Italy 10/38



DESSERTS



Bananas Foster Bread Pudding

House made bread pudding with Makers Mark, cinnamon & vanilla, topped with caramelized bananas & vanilla ice cream. 8

Chocolate Brownie Sundae

House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. 8

Cold Brew Nitro Coffee Alchemist Coffee Company, Arlington, VA 6

Crème Brûlée Cheesecake

House made vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. 8

Key Lime Pie

House made key lime pie, fresh kiwi & mango, finished with a mango coulis & whipped cream. 8