

Sun-Wed: 10PM to 12AM
Thurs-Sat: 11PM to 1AM

DOGWOOD TAVERN

DogwoodTavern.com



LATE NIGHT MENU

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

Quesadilla Jack & cheddar cheese, green onion & diced tomatoes. Served with fresh pico, guac & sour cream. *10*
Add grilled veggies 2 Add grilled skirt steak, chicken or shrimp 6*

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

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

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*

Apple & Chicken Salad Mixed greens, grilled chicken breast, Granny Smith apples, dried cranberries, spiced pecans, crumbled blue cheese & Champagne vinaigrette. *15*

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

Buttermilk Fried Chicken Sandwich House made herb ranch, iceberg, sweet onion, pickles, tomato, potato roll. *14*

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*

Chicken Avocado BLT Grilled chicken breast with smoked gouda cheese, sliced avocado, arugula, tomato and bacon with avocado mayo on ciabatta bread. *15*

Jambalaya Long grain white rice, Cajun spices, Holy Trinity, braised chicken thighs, smoked Andouille sausage & toasted baguette. *18*
Add blackened or grilled shrimp 6

SIDES 6

Tater Tots w/Dogwood's Special Sauce
Virginia Ham Mac & Cheese
Waffle Fries • Coleslaw • Side Salad

Big Chimney Build-A-Burger* *14*

In 1699, Virginia settlers built the Big Chimney House and began the city we call Falls Church.
Build your own culinary history.

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

DESSERTS

Strawberry Shortcake

House made sponge cakes with fresh strawberry coulis and scratch made whipped cream. *8*

Chocolate Brownie Sundae

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

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*

**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.*

For your convenience, we can accommodate up to two separate checks per table.

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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

Big Papi Hazy Double IPA 9
Commonwealth Brewing Co.
Virginia Beach, VA • 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

Day Crush Session
Sour Ale 7.5
Evolution Craft Brewing Co.
Salisbury, MD • 4.7% ABV

Li'l Wit Wheat Ale 7.5
Right Proper Brewing Co.
Washington D.C. • 5.0% ABV

Manako Mango Witbier 7.5
Ono Brewing Co.
Chantilly, 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

Witness Tree Brown Ale 7.5
Antietam Brewery
Hagerstown, MD • 5.2% ABV

Original Blend Cider 7.5
Downeast Cider House
Boston, MA • 5.1% ABV

Miller Lite 5.5
Miller Brewing Co.
Milwaukee, WI • 4.2% ABV

Orion's Milk Stout (16 oz) 8
Urban Brew Labs
Chicago, IL • 5.2% 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 7.5
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

CANS

King Of Clouds
Juicy IPA (16 oz) 8.5
Three Notch'd Brewing Co.
Charlottesville, VA • 7.5% ABV

Excellent Adventure
IPA (16 oz) 8.5
Calvert Brewing Co.
Upper Marlboro, MD • 7.0% ABV

Barbarian Haze New
England IPA 7
3 Floyds Brewing Co.
Munster, IN • 6.5% ABV

Front Porch Session IPA 7
Center Of The Universe Brewing Co.
Ashland, VA • 5.2% ABV

Liliko'I Kepolo
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



COCKTAILS



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

SPECIALTY COCKTAILS

Berry The Lede
Strawberry-Infused Vodka, Scratch-made Lemonade

Waterloo #14*
New World Gin, Watermelon, Basil, Lemon

Cool Rummings*
Spiced Rum, House-made Madras, Coconut, Vanilla, Tiki Bitters

I Love Lucy
New World Gin, Basil, Jalapeno, Lime, Citrus Bitters

Hart of Gold
Mezcal, Elderflower, Ginger, Lemon

Passion For Sweetness
Cachaca, Brown Sugar, Passion Fruit, Lime

Backwoods Bramble
Bourbon, Raspberries, Honey, Mint, Lemon

Pancho Villa's Favorite Toy
Reposado Tequila, Habanero, Orange Bitters, Sugar

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 Bitters

**Can be prepared spirit-free upon request.*

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