

DOGWOOD TAVERN

Cannon Cove Oysters*

Full bodied, mild salinity. Sustainably farmed by War Shore Oyster Co. James River, VA.
½ Doz. 12 / Doz. 22

SOUPS & SALADS

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 mabi, 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

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

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*

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

Soup of the Day

Bowl 7 / Cup 5

SIDES 6

Tater Tots & Dogwood's Special Sauce
Waffle Fries • BBQ Baked Beans
Jambalaya • Side Salad • Sautéed Spinach
Coleslaw • Virginia Ham Mac & Cheese

HOURS OF OPERATION

Mon.-Thurs.: 11AM-11PM (Kitchen closes @10)

Friday: 11AM-Midnight (Kitchen closes @11)

Saturday: 10AM-Midnight (Kitchen closes @11)

Sunday: 10AM-10PM (Kitchen closes @9)

* 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.

TAVERN BITES

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

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. 13

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

ENTRÉES

Coconut Curry Salmon* Grilled Atlantic salmon, coconut curry sauce, cilantro Basmati rice, wilted spinach & house made plum sauce. 22

Cajun Pasta Sautéed chicken, Gulf shrimp, & smoked Andouille sausage tossed with fresh penne, onions, peppers & Cajun cream sauce. Served with toasted baguette. 19

BURGERS, SANDWICHES & WRAPS

Served with your choice of Waffle Fries, Tater Tots, Side Salad, or Coleslaw. Substitute Sautéed Spinach, 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. 15

Chicken Gyro Herb chicken breast, warm pita, iceberg, tomato, house pickled red onion, tzatziki. 13

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. 14

Blackened Mahi Sandwich Old Bay potato chips, house made B&B pickles, Cajun remoulade, potato roll. 13

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

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

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

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

Hickory Smoked St. Louis Ribs* BBQ Baked Beans & cole slaw.
1/2 Rack 17 | Full Rack 24

Fried Chicken Va Mac n Cheese and coleslaw with hot honey dipping sauce. 16

Jambalaya Long grain white rice, Cajun spices, Holy Trinity, braised chicken thighs, smoked Andouille sausage & toasted baguette. 16 *Add blackened or grilled shrimp 6*

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

FOLLOW US



Visit DogwoodTavern.com to order take-out and take advantage of Special Family Meal Deals!

DRAFTS

Micro of the Month 6

Dogwood Seasonal

Commonwealth Rotator

Seasonal Style

Virginia Beach, VA

Hoptopus Double IPA 8

Reaver Beach Brewing Co.

8.8% ABV

Partly Cloudy

New England IPA 7.5

Solace Brewing Co. • 7.5% ABV

Hop-Wah Phonic West

Coast IPA 7.5

Settle Down Easy Brewing Co.

7.4% ABV

Trite American IPA 7

Aslin Beer Co. • 5.5% ABV

Diamonds Are Forever

Pale Ale 7

3 Stars Brewing Co. • 4.5% ABV

Salty Bitch

American Sour Ale 7

Flying Dog Brewery • 5.3% ABV

Fancy Clancy's Pilsner 6

Eschutcheon Brewing Co.

4.4% ABV

Hager-Weiss Hefeweizen 7

Antietam Brewery • 5.3% ABV

Läger 7

Väsen Brewing Co. • 5.1 % ABV

Island Time

Coconut Brown Ale 7

Ono Brewing Co. • 5.4% ABV

Bloodline Nitro

Blood Orange Ale 7

Flying Dog Brewery • 7.0% ABV

RVA Cider 7

Buskey Cider • 5.5% ABV

Miller Lite 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

Snake Dog IPA 7

Flying Dog Brewery • 7.1% ABV

Guinness Irish Stout (16 oz.) 8

Guinness LTD – Ireland • 4.2% ABV

Bud Light 5

Anheuser Busch • 4.2% ABV

Corona Extra 5

Cerveceria Modelo • 4.6% ABV

DESSERTS

Cold Brew Nitro Coffee

Alchemist 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



COCKTAILS



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

Rose Tinted Glasses

Rosemary-Infused Vodka, Ruby Red Grapefruit, Lemon, Simple

Loaded Lady

Lavender-Infused Gin, Triple Sec, Lemon, Simple

Dogwood Negroni

Murlarkey Imagination Gin, Aperol, Campari, Sweet Vermouth

Dogwood Sazerac

Copper Fox Rye Whiskey, Old Overholt Rye Whiskey, Absinthe, Simple, Angostura Bitters

Lion's Head

Jim Beam Bourbon, Angostura Bitters, Lime Juice, Simple Syrup, All Spice Dram

Moonshine Margarita

Murlarkey Justice White Whiskey, Agave, Lime, Orange Bitters

Frozen Patio Pounder

Changes from time to time, check with your server.

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

Le Figuier Rose

Provence, France 9/34

SPARKLING

Segura Viudas Cava

Catalonia, Spain 9.5/34

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

Viña Bujanda Crianza

Rioja, Spain 9/34

Tupã Malbec

Mendoza, Argentina 9/34

HOUSE RULES

Thank you for coming out to dine and socialize with us during these difficult times. For the safety of our guests and our staff, please abide by our new guidelines:

- Guests are required to wear masks inside the restaurant at all times. We strongly encourage our patrons to wear masks at all other times as well.
- Guests experiencing negative health symptoms including fever, body aches & loss of taste or smell are not permitted on the premises.
- Social distancing guidelines should be followed at all times.
- All dining tables have been strategically placed 6 feet apart to ensure our guests' safety. Please do not move the tables in any direction.
- Parties seated together cannot exceed 10 guests.
- Single service condiments and disposable utensils are available by request.
- Menus are single use only, and discarded after each use.
- Staff are required to wear masks at all times & are screened daily for adverse health symptoms.
- Our employees are required to follow enhanced cleaning guidelines, including washing their hands frequently.

Please be kind & respectful to one another at all times!