

# 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*

**Salmon Salad\*** Grilled Atlantic salmon, arugula, hard boiled egg, roasted beets, summer corn, country olives, house pickled red onion & Champagne vinaigrette. 15

**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

## BRUNCH IS BACK!

Saturdays & Sundays: 10AM-3PM

*\*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

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

## 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, coleslaw, 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

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

**Pan Seared Scallops** New England diver scallops, roasted red pepper coulis, ancient grain pilaf, sautéed spinach, cherry tomatoes & Summer corn. 24

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

## 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

## DRAFTS

**Micro of the Month 6.5**

**Georgia Ave. Sour 7**  
Denizens Brewing Co. 4.5% ABV

**Dogwood Seasonal**

**Fancy Clancy's Pilsner 6**  
Eschutcheon Brewing Co.  
4.4% ABV

**Aslin Rotator**

*Seasonal Style*  
Alexandria, VA

**Hefeweizen 7**  
Väsen Brewing Co • 5.5% ABV

**The Truth Double IPA 8.5**

Flying Dog Brewing Co.  
8.7% ABV

**High Barbary Amber Lager 7**  
Fair Winds Brewing Co.  
5.4 % ABV

**Partly Cloudy**

**New England IPA 7.5**  
Solace Brewing Co. • 7.5% ABV

**Witness Tree  
Nut Brown Ale 7**  
Antietam Brewing Co. • 5.2% ABV

**Dance Of Days Pale Ale 7**

Atlas Brewing Co. • 5.7% ABV

**Best Buddy Milk Stout 7.5**  
Rocket Frog Brewing Co.  
5.3% ABV

**Golden Monkey**

**Belgian Style Tripel 8.5**  
Victory Brewing Co. • 9.5% ABV

**RVA Cider 7**  
Buskey Cider • 5.5% ABV

**Pocahontas**

**West Coast IPA 7.5**  
COTU Brewing Co. • 6.8% ABV

**Miller Lite 5.5**  
Miller Brewing Co. • 4.2% ABV

## CANS

**Silent Disco**

**New England IPA 8**  
Funk Brewing Co. • 6.8% ABV

**Purple Haze 6**  
Abita Brewing Co. • 4.2% ABV

**Pattern Recognition**

**West Coast IPA 7**  
Reason Beer Co. • 6.0% ABV

**Schofferhoffer Grapefruit  
Radler (17 oz.) 7.5**  
Binding-Brauerei • 3.2% ABV

**Suns Out, Hops Out**

**Session IPA 7**  
Solace Brewing Co. • 4.7% ABV

**Ellie's Brown Ale 6**  
Avery Brewing Co. • 5.5% ABV

**Zona's Revenge Witbier 7**

Greenbrier Valley Brewing Co.  
5.2% ABV

**Stone "Delicious" IPA 7**  
Stone Brewing • 7.75% ABV

**Guinness Irish Stout (16 oz.) 8**  
Guinness LTD – Ireland • 4.2% ABV

**Liliko'i Kepolo**

**Passion Fruit Witbier 7**  
Avery Brewing Co. • 5.4% ABV

**Bud Light 5**  
Anheuser 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