

DOGWOOD TAVERN

Cannon Cove Oysters*

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

James River, VA.

½ Doz. 13 / Doz. 24

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

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

Tuna Niçoise* Seared sesame crusted Ahi tuna, field greens, roasted fingerling potatoes, grilled asparagus, country olives, cherry tomato, hard boiled egg with balsamic vinaigrette. 16

Salmon Salad* Grilled Atlantic salmon, arugula, hard boiled egg, roasted beets, summer corn, country olives, house pickled red onion & 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. 14

House Made Chili

Bowl 7 Cup 5

Soup of the Day

Bowl 7 Cup 5

SIDES 6

Tater Tots w/Dogwood's Special Sauce

Waffle Fries • Mashed Potatoes

Fingerling Potatoes • Grilled Asparagus

Jambalaya • Side Salad • Coleslaw

Virginia Ham Mac & Cheese

JOIN US FOR BRUNCH!

Saturdays & Sundays: 10AM-3PM

TAVERN BITES

Warm Bavarian Pretzels & Beer

Cheese Fondue House made beer cheese with Alewerks Weekend Lager, soft pretzel batons, Granny Smith apples & spicy mustard. 13

Spinach & Crab Dip Finished with Parmesan. Served with fresh baguette. 13

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*

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

ENTRÉES

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

Pan Roasted Half Chicken Finished with a lemon-basil sauce. Served with mashed potatoes and grilled asparagus. 22

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

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

French Onion Burger* Grilled angus beef patty, onion spread, Swiss cheese, caramelized onions and French au jus. 15

Mahi Mahi Tacos Blackened Mahi served with spicy slaw, mango salsa, avocado crema and feta cheese in corn tortillas. 15

Chicken Gyro Herb chicken breast, warm pita, iceberg, tomato, house pickled red onion, tzatziki. 15

Buttermilk Fried Chicken

Sandwich House made herb ranch, iceberg, sweet onion, pickles, tomato, potato roll. 14

Turkey Reuben House roasted turkey breast and cole slaw topped with Swiss cheese and Thousand Island dressing on grilled marble rye bread. 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

Mac & Cheese Fritters House Bechamel sauce, cavatappi noodles, seasoned panko bread crumbs. Served with Dogwood's marinara. 11

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

Shrimp & Grits Gulf shrimp, spicy andouille sausage, shallots, tomato and scallions in a buttery seafood broth. 20

Cajun Pasta Sautéed chicken, Gulf shrimp, & smoked Andouille sausage tossed with fresh penne, onions, peppers & Cajun cream sauce. Served with toasted baguette. 21

Grilled Rib-Eye* Grilled to order 12 oz. center cut, butchered in-house and seasoned with Dogwood's spice blend. Served with grilled asparagus, roasted fingerling potatoes & Chef's horseradish cream sauce. 26

Blackened Mahi Sandwich Old Bay potato chips, coleslaw, house made B&B pickles, Cajun remoulade, potato 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. 14

Falafel Wrap House made falafel, hummus, cucumber, tomatoes, iceberg, house pickled red onions, tahini yogurt sauce, flour tortilla. 13

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*

*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.

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.
Downington, 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.
Downington, 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



HAPPY HOUR



MONDAY THROUGH FRIDAY, 3 TO 7 P.M.

Miller Lite Draft \$4 • Micro of the Month \$4

House Spirits \$4 • House Wines \$5 • Moscow Mule \$7

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
Tupã 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

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