

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. 16

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

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. 15

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. 14

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. 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

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. 15

Mac & Cheese Fritters House Bechamel sauce, cavatappi noodles, seasoned panko bread crumbs. Served with Dogwood's marinara. 12

Flash Fried Calamari House made marinara, crispy cherry peppers & fresh lemon. 14

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

Shrimp & Grits Gulf shrimp, spicy andouille sausage, shallots, tomato and scallions in a buttery seafood broth. 21

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. 28

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. 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*

*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

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 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

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



HAPPY HOUR



MONDAY THROUGH FRIDAY, 3 TO 7 P.M.

Miller Lite Draft \$4 • Micro of the Month \$5

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

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