

# DOGWOOD TAVERN

## Vintage Salt 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

*\*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.

## 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*

## 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

## 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

### 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



## 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.*



## HAPPY HOUR



**MONDAY THROUGH FRIDAY, 3 TO 7 P.M.**

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

House Spirits \$5 • 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



### 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

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