

STARTERS	Baked Pimento	\$10
	house crafted pimento cheese, tomato jam, crisp country ham, bread	
	Bacon Jam	\$6
	country bread	
	Buscuits	\$7
	house apple butter	

SALADS	Local Lettuce	\$10
	bibb and arugula, radish, sungold tomatoes, apples, parmesan, nc strawberry vinaigrette	
	Wedge	\$10
	bibb, cherry tomatoes, buttermilk dressing, lardons, candied walnuts	
	Add Chicken	\$6
	Add Shrimp	\$8

SIDES	Farm Beets	\$10
	goat cheese mouse, chives	
	Fingerling Potatoes	\$8
	herbs, shallots	
	Mac & Cheese	\$10
	gruyere & parmesan	
	Market Vegetable	\$9
	chef's whim	

BRUNCH	*Brunch Burger	\$14
	farm egg, grass fed beef, tomato jam, caramelized onions, arugula, gruyere, fries	
	*Chicken & Biscuits	\$16
	scratch biscuits, fried chicken breast, scrambled egg, chorizo gravy	
	*Dogwood Plate	\$12
	bacon, 2 farm eggs, scratch biscuit, anson mills grits	
	Dogwood French Toast	\$14
	sourdough, fresh berries, pistachio & walnut crust	
	*Hash & Eggs	\$14
root vegetables, bacon slab, poached eggs, scallions		
*Steak & Eggs	\$19	
wild boar, fingerling potatoes, farm greens, smoked soubise		
Shrimp & Grits	\$16	
lunch box peppers, house chorizo, tomatoes, okra, scallions, greens		

COCKTAILS	
Mimosa	\$12
mango // strawberry // honeysuckle	
Cucumber Cooler	\$13
Bacon Bloody	\$10
Blonde Mary-tini	\$10

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOUSE HOOCH

The O.F.	\$14
overproof bourbon, candied bitter oranges, burnt syrup, cured italian cherries, bitters	
Legends of the Fall	\$16
maker's 46, house made autumn cordial, bitters, smoked ceylon cinnamon glass	
Bourbon Relaxer	\$14
larceny bourbon, cardamaro, chamomile things	
Vieux Carre	\$15
rye whiskey, cognac, sweet vermouth, benedictine, peychaud & aromatic bitters	
Sazerac	\$13
dickel rye, absinthe rinse, peychaud & aromatic bitters	
Salty Dog	\$12
reyka vodka, grapefruit soda, bitters, pink salt	
Strawberry Fields Forever	\$15
reyka vodka, grapefruit soda, bitters, pink salt	
Paloma	\$13
tequila, grapefruit soda, bitters, pink salt	

NEGRONI & FRIENDS

Negroni	\$14
sutler's gin, campari, cocchi vermouth	
Añejo Bueno	\$14
añejo tequila, black pepper montenegro, cappelletti, grapefruit bitters	
Winter in Barbados	\$15
plantation pineapple, cocchi sv, cappelletti, chocolate bitters	
Boulavardier	\$15
rye whiskey, cardamaro, cappelletti	

FEATURED WINE BOX

Revana Cabernet	\$35
Napa 2016	
Saint Cosme "St. Joseph"	\$60
Rhone 2017	
Sea Smoke Pinot Noir	\$160
Santa Rita 2017	

