Small Plates

Crab & Andouille Hushpuppies: peppadew relish/basil aioli $12

Octopus & Chorizo: pickled kohlrabi/carrots/ tomato hibiscus broth/cilantro $15

NC Bison Carpaccio: house mustard/capers/ shallots/farm fresh egg/ manchego $14

Sautéed Mushrooms: greens/parmesan/ peperonata $12

Chick 'n' Dumplings: ricotta/country ham/ rowland's row chicken thigh/pickled mire poix $14

Baked Pimento Cheese: tomato jam/country ham $10 ($1 donated to Community Matters to help with Charlotte based charities)

Dogwood Charcuterie: delicious meats/ chef's whim/bourbon-grain mustard/pickles $18

NC Shrimp: pickled red onion/fried okra/aji dulce aioli $12

Heritage Farms Pork Ribs: Carolina bbq $9/$16

NC Cheese Board: three local cheeses/ seasonal accoutrements $15

Crispy Quail: jalapeno cornbread/poblano aioli/pickled red onion/radish $12

NC Mills Family Brisket: bread & butter pickles/bourbon bbq/pickled red onions $10

Smoked Sunburst Trout: crème fraiche/pickled onions/capers $10

Oysters & Snacks

** North Carolina Oysters: each $2.5*

** Virginia Coast Oysters: each $2.5*

**Oysters 'Dogwood': roasted on the half shell with chorizo/chive/shallots $15*

Gulf Fried Oysters: fish camp tartar sauce $13

Bacon Jam: country bread $6

House Potato Chips: 3 onion dip $4

NC Boiled Peanuts: sea salt or house bbq blend $4

Hand Cut Fries: aioli & ketchup $4

Arancini: basil crema/pickled cauliflower/beets $8

Salads

Local Lettuce: radish/carrot/cucumbers/house vinaigrette $8

Arugula: citrus-fennel vinaigrette/apples/butternut/goat cheese $8

Confit Duck: pinenuts/manchego crisp/radish/kohlrabi slaw/arugula $10

Market: based on chef's whim and seasonality $8

Ask your server about upcoming Community Suppers, Happy Hour features, and Wednesday Cocktail Lab!

* 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.