

Small Plates

*Crab & Chorizo Hushpuppies: peppadew
relish/jalapeno aioli \$12*

*Octopus & Mussels: radicchio/pickled
carrots/candied fennel/kale \$15*

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

*Lexington BBQ Pork cheeks: fennel
slaw/caramelized apples/sweet potato puree \$12*

*Duck 'n' Dumplings: confit duck leg/ricotta/country
ham/ mushrooms/pickled mire poix \$14*

*Baked Pimento Cheese: tomato jam/country ham
\$10 (\$1 donated to ALS ONE and the fight against
ALS)*

*Dogwood Oyster Stew: smoked rye gnocchi/kalette/
bourbon cream/scallions/shallots \$15*

*NC Shrimp: sweet potato puree/choucroute/pickled
mustard seeds \$13*

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

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

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

*SRF Wagyu Skirt Steak: brussel sprouts/country
ham/candied walnuts/parsnip puree/house jus \$17*

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

Hand Cut Fries: aioli & ketchup \$4

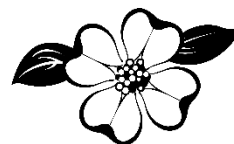
*Smoked Sunburst Trout: crème fraiche/pickled
onions/capers \$10*

Salads

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

*Arugula: caramelized apple/lardons/candied
pistachios/goat cheese/poblano vinaigrette \$8*

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



* 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.