

Small Plates

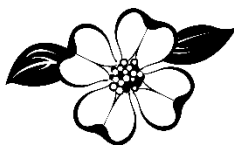
<i>Crab & Chorizo Hushpuppies: peppadew relish/jalapeno aioli</i>	\$12
<i>Octopus: house chorizo/smoked poblano/pickled aji dulce/candied jalapenos/chili oil</i>	\$14
<i>Mussels: balsamic shallots/blistered tomato/white wine/herbs</i>	\$13
<i>Duck 'n' Dumplings: confit duck leg/ricotta/country ham/ mushrooms/pickled mire poix</i>	\$16
<i>Baked Pimento Cheese: tomato jam/country ham</i>	\$10 (\$1 donated to ALS ONE and the fight against ALS)
<i>NC Shrimp: local tomato/basil aioli/popped red sorghum</i>	\$13
<i>Heritage Farms Pork Ribs: Carolina bbq</i>	\$9/\$17
<i>*Dogwood Charcuterie and Cheese: delicious meats/local cheeses/house mustard/pickles</i>	\$18
<i>*SRF Wagyu Skirt Steak: local mushrooms/parsnip puree/ garlic chips/chimichurri/jus</i>	\$17

Oysters & Snacks

<i>* North Carolina Oysters: each</i>	\$2.5
<i>* Virginia Coast Oysters: each</i>	\$2.5
<i>*Oysters 'Dogwood': roasted on the half shell with chorizo/chive/shallots</i>	\$15
<i>Gulf Fried Oysters: fish camp tartar sauce</i>	\$13
<i>Bacon Jam: country bread</i>	\$6
<i>House Potato Chips: 3 onion dip</i>	\$4
<i>Hand Cut Fries: aioli & ketchup</i>	\$5
<i>*Smoked Sunburst Trout: crème fraiche/pickled onions/capers</i>	\$10

Salads

<i>Local Lettuce: radish/carrot/cucumbers/house vinaigrette</i>	\$8
<i>Arugula: caramelized apple/lardons/candied pistachios/goat cheese/poblano vinaigrette</i>	\$8
<i>Market: based on chef's whim and seasonality</i>	\$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.