

# DOGWOOD

SOUTHERN TABLE & BAR

## Beginnings

**Baked Pimiento:** house crafted pimiento cheese, tomato jam, crisp country ham, bread \$10

**Fried Oysters:** tartar sauce, house slaw \$9

**Bacon Jam:** country bread \$6

**Soup du Jour:** cup \$4 bowl \$6

## Salads

**Local Lettuce:** candied pistachio, apples, pickled cauliflower, smoked gouda, citrus vinaigrette \$10

**Farro:** smoked farro, farm greens, pickled beets, goat cheese, oil & vinegar \$10

**Arugula:** candied walnuts, lardons, pickled radish, goat cheese, balsamic vinaigrette \$10

## Additional

**Chicken \$6    Shrimp \$8    Fried Oysters \$8**  
**Crab Cakes \$8**

## Mains

**\*Dogwood Classic Burger:** grass fed beef, tomato jam, caramelized onions, arugula, gruyere, fries \$14

**NC Shrimp & Grits:** Anson Mills grits, chorizo, blistered tomato, greens, okra, sweet peppers \$16

**Pimiento Cheese BLT:** Nueske's bacon, farm lettuce, roma, sourdough, house cut fries \$13

**Fried Chicken:** house bun, tabasco aioli, smoked gouda, brussel slaw, house cut fries \$13

**Pan Fried Crab Cakes:** gnocchi, tomatoes, pickled carrots, greens, cilantro aioli, peppadew relish \$17

**Sunburst Farms Trout:** Anson mills farro, turnips, greens, tomatoes, apple ginger mostarda \$16

**Scallops:** forbidden black rice, greens, carrot puree, local apple salad, lemon crema \$18

## Non-Alc Beverages

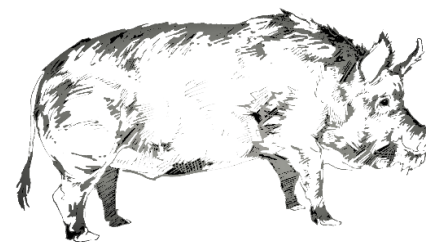
Grape Nehi/Cheerwine/Mexican Coca-Cola \$3

Grapefruit Pellegrino Soda \$3

Uncle Scott's Root Beer \$3

Unknown Brewing Craft Ginger Ale \$4

-Real Cane sugar/lime juice/fresh ginger



\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. The consumption of under cooked beef, pork, chicken, fish or shellfish may lead to food borne illnesses, especially if you have certain medical conditions