



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: butternut, pickled red onions, manchego, lardons, candied pistachios, poblano vinaigrette \$10

Kale: apples, balsamic cherries, pickled cauliflower, croutons, citrus vinaigrette \$10

Arugula: roasted beets, goat cheese, candied walnuts, local squash, pickled radish, 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, house bun \$14

Crab Cake BLT: heirloom tomato, bacon, leaf lettuce, pepper jelly, house bun \$16

Brisket: slow smoked brisket, arugula, pickled red onions, Lexington BBQ sauce, sourdough \$15

Grilled Chicken: local lettuce, pickled red onions, smoked gouda, bacon, tabasco aioli, sourdough \$13

Pan fried Crab Cakes: parsnip puree, local potatoes, okra, poblanos, tomato, peppadew relish \$17

Chicken Pasta: pan roasted chicken, house pasta, butternut, cauliflower, greens, parmesan \$14

Sunburst Farms Trout: Anson mills farro, asparagus, greens, celery root puree, cherry mostarda \$16

Scallops: rice grits, cauliflower, greens, caramelized onions, apple butter \$ 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

Day Drinking Beverages

Strawberry Mimosa: strawberry sake/bubbles \$12

Aperol Spritz: Prosecco/Aperol/Soda \$9

Cucumber Sparkler: cucumber sake/lemon/bubbles \$12

*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