

Small Plates

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

Octopus & Mussels: tomato/white wine/pickled
carrots/kale/candied fennel \$15

Calamari: chili sauce/fennel slaw/pickled
peppers \$12

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

Duck 'n' Dumplings: confit duck leg/ricotta/
country ham/ mushrooms/pickled mire poix \$16

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

NC Shrimp: local tomato/basil aioli/popped red
sorghum \$13

Heritage Farms Pork Ribs: Carolina bbq \$9/\$17

*Dogwood Charcuterie and Cheese: delicious
meats/local cheeses/house mustard/pickles \$18

*SRF Wagyu Skirt Steak: local mushrooms/parsnip
puree/ garlic chips/chimichurri/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 \$5

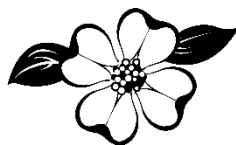
*Smoked Sunburst Trout: crème fraiche/pickled
onions/capers \$10

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.