

evening **DINNER** service

APPETIZERS

CAROLINA BOARD \$32
*charcuterie selections,
country ham & sorghum biscuits,
our pimento cheese, crackers & such*

SNACKY SAMPLER \$20
*bacon jam, pimento cheese, fish dip,
fixins*

PIMENTO CHEESE ARANCINI \$16
Carolina Gold rice, tomato jam

MUSSELS \$18
*cajun butter, tarragon, fennel brodo,
sourdough*

BRAISED PORK BELLY \$16
*peach bbq, spicy peanuts,
chow-chow, cilantro*

FROM THE GARDEN

HEIRLOOM TOMATOES \$18
*Siano burrata, pickled mustard seeds,
purple basil, Georgia olive oil,
cornbread croutons, benne seeds*

LITTLE GEM CAESAR \$12
*grated Parmigiano Reggiano,
torn croutons, our Caesar dressing*

SEASONAL SALAD \$12
*local lettuces, asparagus, chevre,
smoked almonds, strawberry vinaigrette*

SIDES

CHARRED BROCCOLI \$15
*sweet pepper romesco,
Thomasville tomme, almonds*

WHIPPED POTATOES \$10

COMEBACK FRIES \$10
Dogwood's peanut crispies

ASPARAGUS \$14
63°c egg, country ham*

CHILLED

**SOUTHEASTERN OYSTERS
ON THE HALF SHELL* \$4/EA**
mignonette, hot sauce, house saltines

POACHED GULF SHRIMP \$24
our cocktail & remoulade

PADDLEFISH CAVIAR \$59
crème fraîche, chives, eggs, crispy potatoes

GRAND SEAFOOD TOWER \$85
*oysters, mussels, crab claws, poached shrimp
mignonette, our cocktail sauce, our tartar sauce*

ENTREES

DUCK AND DUMPLINGS \$24
*confit duck, pickled mirepoix, country ham,
shiitake mushrooms, ricotta gnudi*

SHRIMP AND GRITS \$28
*Tuxpeno grits, southern shrimp,
andouille, stewed tomatoes, trinity*

SQUID INK TAGLIATELLE \$28
jumbo lump crab, lemon-butter, mint, dill, chives

SUMMER MAFALDINE \$25
*'just picked' veggies, heirloom tomatoes,
Swiss chard, mushrooms, Parmigiano Reggiano*

ROAST CHICKEN \$28
foraged mushrooms, asparagus, pan jus

SEARED FLOUNDER \$32
*mushrooms, Carolina Gold 'risotto',
blistered tomatoes, okra relish*

BRAISED BONE-IN SHORT RIB \$44
whipped potatoes, heirloom carrots

A LA CARTE

*served with house steak sauce, herb salad,
pickled sweet peppers & onions*

10 OZ FLATIRON* \$38

8 OZ FILET MIGNON* \$60

16 OZ RIBEYE* \$58

*additions: \$4
cajun butter, bleu cheese, peppercorn demi*

* items may be raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

For your convenience, parties of 8 or more
will have a 20% gratuity added automatically.

WINE

BY THE GLASS

White

HOUSE WHITE \$10
Italy

WAIRAU SAUVIGNON BLANC \$13
Marlborough, New Zealand

CAVE SPRINGS RIESLING \$12
Niagara Penninsula, Canada

PIGHIN PINOT GRIGIO \$14
Venezia -Giulia, Italy

SONOMA-CUTRER CHARD
RUSSIAN RIVER RANCHES \$16
Sonoma Valley, California

BARNETT SANGIACOMO
CHARD \$21
Carneros, California

BIELER PERE AT FILS ROSE \$12
Provence, France

Red

HOUSE RED \$10
Italy

J LOHR SEVEN OAKS CABERNET
SAUVIGNON \$12
Paso Robles, California

THE FEDERALIST CABERNET
SAUVIGNON \$12
California

THREE WINE ZINFANDEL \$12
Contra Costa County, California

MEIOMI PINOT NOIR \$14
California

TROUBLEMAKER RED BLEND
GRENACHE BLEND \$13
Central Coast, CA

CENTO MALBEC \$15
Mendoza, Argentina

LA STORIA MERLOT \$16
Alexander Valley, CA

COEUR DE TERRE
VINEYARD PINOT NOIR \$18
Willamette, OR

EL COTO DE RIOJA COTO
DE IMAZ RESERVA \$18
Rioja, Spain

SILVIO GRASSO BAROLO \$28
Piemonte, Italy

Rose

LULU BRUT SPARKLING ROSE \$14
Columbia Valley, Washington

RUFFINO PROSECCO \$13
Veneto, Italy

MOËT IMPÉRIAL
CHAMPAGNE \$30
Epernay, France

Sparkling

COCKTAILS

GARDEN PARTY

NEON BURST

Tanquery Gin, Luxardo Bitter Bianco, Campari, Lustau Rosé Vermouth, Vanilla Salt, Lemon Zest

IVORY HALO

Vanilla Infused Ketel One Vodka, Giffard Rhubarb Liqueur, Ginger, Lemon, Bubbles

MOONBEAM

Coconut Washed Hendricks Gin, Velvet Falernum, Sancerre Reduction, Lemon, Lime, Mint

SCREEN PORCH

SWEETWATER RED

Makers Mark Bourbon, Lemon, Mint, Blackberry-Orange Marmalade

CLOUD 9

Del Maguey Mezcal, Orange Bell Pepper Juice, Amontillado Sherry Reduction, Lime

STELLAR PINK

Casamigos Blanco Tequila, Giffard Passionfruit liqueur, Grapefruit, Lime, Grated Cinnamon

LATE NIGHT AROUND THE BONFIRE

APPLE BLOSSOM

Dewars, Avera, Apple Cider, Brown Sugar Reduction, Edna Rhyne Fernet, Black Walnut bitters

RED OSIER

Makers Mark Bourbon, Coffee infused Campari, Carpano Antica Sweet Vermouth, Mancino Kopi, Coffee bitters

GOLD STAR

Appleton Estate Rum, Bourbon, Barolo Chinato, Zucca, Avera, Luxardo Maraschino

HOUSE OLD FASHIONED

Bourbon, Fig & Cocoa Reduction, Cocoa Bitters, Cherry Bitters

SIGNATURE BRINED MARTINI

Gin or Vodka, House Basil Brine

\$17

DRAFT BEER

LEGION BREWING ‘JUICY JAY’ IPA / CLT, NC / \$9

FREE RANGE ‘CREAM OF THE CROP / LAGER / CLT, NC / \$10

RESIDENT CULTURE ‘LIGHTNING DROPS’ / HAZY IPA / CLT, NC / \$10

EDMUND’S OAST / CONCORD GRAPE SOUR / CHARLESTON, SC / \$9

HI-WIRE BREWING ‘BED OF NAILS’ / BROWN ALE / CLT, NC / \$9

SYCAMORE ‘MOUNTAIN CANDY’ / IPA / CLT, NC / \$9

HEIST ‘ROOTS DOWN’ (RRH COLLAB.) / PILS / CLT, NC / \$10

