

Entrees

Atlantic Salmon Grilled Atlantic Salmon served over Sautéed Asparagus & Parmesan Risotto. Finished with a Lemon Caper Butter Sauce \$26

Chicken Under A Brick Crispy Statler Chicken Breast encrusted in Fresh Herbs topped with Peppery Pan Jus.

Served over Fingerling Potatoes & Grilled Asparagus \$24

Coulotte Steak** 8 oz. Marinated Coulotte Steak grilled to perfection. Served over Fingerling Potatoes, Wilted Baby Spinach &

Gorgonzola Cream Sauce \$26

Baked Atlantic Cod Baked Filet of Cod topped with Artichoke Hearts & Leeks in a Lemon White Wine Sauce. Served over

Citrus Parmesan Risotto & Sauteed Zoodles

Grilled Steak Tips** Marinated Steak Tips grilled to your liking served with Jasmine rice & Vegetable of the Day \$25

New England Fish & Chips Fresh Cod lightly battered & fried. Served with French Fries, Homemade Coleslaw & Tartar \$22

Brick Oven Pizza

No substitutions on House Pizzas

Gluten Free Pizza Crust available for an additional charge of \$4

Buckeye

Root Beer BBQ Pulled Pork, Jalapeno,

Red Onion, Ricotta, & Mozzarella

Ind. \$18

Chestnut

Spinach, Sundried Tomato, Artichoke Hearts,

Feta, Garlic, Basil, Tomato Sauce, & Mozzarella

Ind. \$17

Cypress

Spinach, Feta, Mozzarella, Sliced Tomato,

& Black Olive

Ind. \$17

Dogwood

Artichoke Hearts, Green Pepper, Mushroom,

Prosciutto, Tomato Sauce, & Mozzarella

Ind. \$18

Evergreen

Spinach, Broccoli, Pesto, Mozzarella,

Feta, & Garlic

Ind. \$17

Hickory

Grilled Steak, Caramelized Onion,

Gorgonzola Cheese, & Mozzarella

Ind. \$19

Holly

Sliced Tomato, Fresh Mozzarella, Basil,

EVOO, Tomato Sauce, & Mozzarella

Ind. \$17

Magnolia

Pulled Chicken, Pesto Sauce,

& Mozzarella

Ind. \$18

Maple

Italian Sausage, Ricotta, Tomato Sauce,

& Mozzarella

Ind. \$18

Redwood

Italian Sausage, Pepperoni, Hamburger,

Prosciutto, Tomato Sauce, & Mozzarella

Ind. \$19

Spruce

Arugula, Mozzarella, Garlic, Chilled Prosciutto,

& EVOO

Ind. \$18

Tumbleweed

Barbecue Pulled Chicken, Spicy Tomato

Salsa***, Garlic, & Mozzarella

Ind. \$18

Willow

Spinach, Goat Cheese, Caramelized Onion,

Garlic, Tomato Sauce, & Mozzarella

Ind. \$17

Witch Hazel

Diced Scampi Shrimp, Sliced Tomato, Shaved

Parmesan, Roasted Garlic Spread, Mozzarella, & Chives

Ind. \$19

Toppings

Individual - \$1.50

Banana Peppers
Basil
BBQ Sauce
Black Olive
Broccoli
Caramelized Onion
Garlic
Green Pepper
Jalapeno
Mushroom
Red Onion
Sliced Tomato
White Onion

Plain Cheese Pizza

Individual - \$2.50

Artichoke Hearts
Arugula
Extra Mozzarella
Feta Cheese
Pesto Sauce
Pineapple
Ricotta Cheese
Roasted Garlic Spread
Roasted Red Peppers
Spicy Tomato Salsa*
Spinach
Sundried Tomato

***Cilantro, Red Onion, Tomato,
Jalapeno, Scallion

Individual \$13

Individual - \$3.50

Bacon
Barbecue Pulled Chicken
Buffalo Pulled Chicken
Goat Cheese
Gorgonzola Cheese
Hamburger
Italian Sausage
Pepperoni
Prosciutto
Pulled Chicken
Root Beer BBQ Pulled Pork

Add Fresh Mozzarella
Individual - \$3.99
Diced Shrimp or Short Rib
Individual - \$9.99

Items marked with* are cooked to order & to your specifications

* Before placing your order, please inform your server if a person in your party has a food allergy.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience a 20% gratuity will be added to Parties of Six or Greater

Appetizers

Ahi Tuna Nachos** Blackened Ahi Tuna on Wonton Crisps over Asian Slaw topped with Banana Peppers, Wasabi Mayo & Spiced Soy Ginger Glaze \$16
BBQ Pulled Pork Tostones Fried Green Plantains topped with Avocado Mousse, BBQ Pulled Pork & Queso Fresco \$14
Taco of the Day Daily Selection by Chef \$16
Buffalo Cauliflower Brick Oven Roasted Cauliflower tossed in Buffalo Sauce. Served with Blue Cheese Mousse \$13
Spinach & Artichoke Dip Baby Spinach & Artichoke Hearts baked with Goat & Cream Cheese. Served with Baked Pita Chips \$14
New England Fried Calamari Flash fried with Banana Peppers. Served with Lemon Aioli \$16
Pork Pot Stickers Asian Style Dumplings pan-fried in the classic tradition. Served with Spicy Soy Sauce \$14
Chicken Tenders Served with Honey Mustard, Buffalo or Honey Hot Style with Carrots, Celery & Blue Cheese Dressing \$14
Buffalo or Honey Hot Chicken Wings Served with Carrots, Celery & Blue Cheese Dressing \$16
Chicken Quesadilla Pan fried Flour Tortilla filled with Monterey Jack Cheese, Cilantro, Roasted Red Peppers, Jalapeno & Grilled Chicken. Served with Sour Cream & Pico de Gallo \$14

Specialty Salads

Add to any of our Specialty Salads:

Portobello Cap \$5 Chicken \$7 Shrimp \$11 Seared Tuna** \$11 Salmon \$12 Grilled Sliced Steak** \$12 Turkey Tips \$12
Dressings: Balsamic, Buttermilk Ranch, Parmesan Peppercorn, Blue Cheese, Honey Mustard, or Regular Italian

Mixed Green Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions & Pita Croutons with your choice of Dressing \$10
Classic Caesar Classically prepared with Romaine, Pita Croutons, Fresh Parmesan Cheese & Creamy Caesar Dressing \$12
Fresh Tomato Basil Caprese Layers of Fresh Mozzarella, Fresh Basil, Sliced Tomatoes & Sliced Avocado drizzled with Balsamic Reduction & EVOO \$15
Arugula Salad Baby Arugula topped with Grilled Peaches, Diced Avocado, Cucumber, Toasted Almonds, Grape Tomato, Red Onion & Goat Cheese tossed in Balsamic Vinaigrette \$14
Grilled Romaine Salad Grilled Romaine Lettuce tossed in Buttermilk Ranch Dressing topped with Corn, Diced Avocado, Red Onion, Grape Tomatoes, Diced Bacon, Dried Cranberries, Toasted Almonds & Shaved Asiago Cheese \$14
Spinach Salad Baby Spinach & Chilled Quinoa tossed in Shallot Vinaigrette topped with Sliced Peaches, Red Onions, Grape Tomatoes, Toasted Pistachios, Dried Cranberries & Gorgonzola Cheese \$14

Burgers** & Sandwiches

All Burgers & Sandwiches served on a Brioche Roll with a choice of Vegetable of the Day, French Fries, Yukon Gold Mash, Coleslaw, Jasmine Rice, Onion Strings, Baby Greens, Caesar Salad or Sweet Potato Fries (Additional \$2)

Classic Dogwood Burger** A True Classic: A ½ pound Certified Angus Burger served with Lettuce, Tomato & a Pickle \$15
The Juicy Lucy** Our Chefs daily choice of a stuffed ½ pound Certified Angus Burger served with Lettuce, Tomato & a Pickle \$17
Fried Chicken Sandwich Crispy Fried Chicken Breast topped with Monterey Jack Cheese, Avocado & Chipotle Aioli & a Pickle \$16
Grilled Marinated Chicken Sandwich Choose BBQ, Teriyaki, Cajun, Buffalo or Plain served with Lettuce, Tomato & a Pickle \$15
Root Beer BBQ Pulled Pork Slow Roasted Root Beer BBQ Pulled Pork Sandwich topped with Crispy Onion Strings & Jack Cheese \$14
Dogwood Veggie Burger Spicy Homemade 7 oz. Veggie Burger served with Roasted Red Pepper Aioli, Lettuce, Tomato & a Pickle \$14
New England Fish Sandwich Fresh Cod lightly battered & fried. Served with Homemade Coleslaw & Tartar Sauce \$15

Add to any Burger or Sandwich :

BBQ Sauce, Chipotle Aioli, Honey Mustard, Jalapeno, Raw Onion, Root Beer BBQ Sauce,
Sautéed Mushrooms or Caramelized Onions (\$1.00 each)
American, Cheddar, Monterey Jack, Pepper Jack, Swiss or Roasted Red Pepper Aioli (\$1.50 each)
Avocado, Applewood Bacon, Gorgonzola, or Goat Cheese (\$3.00 each)

Pasta

Gluten Free Penne available for an additional charge of \$3

Chicken & Broccoli Sautéed Chicken Breast, Broccoli Florets & Garlic in a White Wine Cream Sauce tossed with Penne \$22
Street Corn Ravioli Housemade Ravioli filled with Grilled Sweet Corn, Cilantro, Queso Fresco & Lime Ricotta tossed with a Spicy Cayenne Cream Sauce \$23
Zoodles Carrots, Summer Squash & Zucchini Noodles tossed in Basil Pesto with Grape Tomatoes, Red Onions, Asparagus & Shrimp finished with Shaved Asiago \$23
Bolognese A Rich Sauce of Veal, Pork & Beef Ragu simmered with San Marzano Tomatoes, Red Wine & Fresh Herbs then finished with a touch of Cream. Tossed with Hand Cut Pappardelle \$23
Mac-n-Cheese Cavatappi tossed with a blend of Fontina, Parmesan & White Cheddar Cheese topped with Herb Panko Breadcrumbs baked in a Cast Iron Skillet \$17 Add Bolognese \$5

Sides

Roasted Fingerling Potatoes \$6	Sautéed Broccoli Florets \$5	Sautéed Asparagus \$6
Yukon Gold Mash \$5	Vegetable of the Day \$5	Onion Strings \$5
Hand Cut French Fries \$5	Sauteed Medley of Zoodles \$5	Jasmine Rice \$4
Sweet Potato Fries \$7	Parmesan Risotto \$6	

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Martinis

Spicy Paloma \$14

Casamigos Blanco Tequila, Jalapeno,
Agave, Pink Grapefruit & Fresh Lime Juice
Topped with Soda Water

Blood Orange Cosmo \$14

Blood Orange Vodka, Triple Sec,
Fresh Orange & Pomegranate Juice
Topped with Sparkling White Wine

Empressed \$14

Empress Indigo Gin, St. Elder,
Simple Syrup, & Fresh Lime Juice
Topped with a Sparkling White Wine
Try on the Rocks topped with Soda as a Cocktail

Peach Fizz \$14

Tito's Vodka, Peach Nectar,
Fresh Lime Juice & White Cranberry Juice
Topped with Sparkling White Wine

Cocktails

Strawberry Ginger Margarita \$13

Blanco Tequila, Strawberry Puree,
Domaine De Canton, Fresh Lime Juice
& Agave Nectar
Served on the Rocks with a Salt Rim

Blueberry Lemonade \$13

Tito's Vodka, Blueberry Simple
& Pink Lemonade
Served on the Rocks

Dogwood Old Fashioned \$13

Choice Bourbon, Fresh Blood Orange,
Pomegranate Seeds, Orange Bitters
& Sugar In the Raw
Served on the Rocks

Summer Berry Mojito \$13

Silver Rum, Strawberry Puree, Mint,
Blueberry Simple, Fresh Lime Juice
Served on the Rocks topped with Soda

JP Mule \$13

Pear Vodka, Fresh Lime Juice
& Gosling's Ginger Beer
Served in our Traditional Copper Mug

Ask your Server about our Seasonal Sangria



Dogwood 2.4 Wifi
Password: 6175227997

*In order to avoid service delays in the dining room
we are unable to provide individual checks for parties of 6 or greater. We
can accommodate multiple payments per table.*

BEER



Drafts

Aeronaut, American Pilsner, 5.1%, \$9
Citizen Cider, Unified Press, 5.2%, \$8
Dorchester Brewing, Golden Ale, 5.2%, \$8
Fiddlehead, IPA, 6.2%, \$7
Idle Hands, Four Seam, NE IPA, 6.6%, \$8
Maine Beer Company, Rotating, 7%, \$9

Brew of the Month

Fore River Brewing Co., Prebble Raspberry Sour, 4%, \$8

Bottles

Budweiser, 5%, \$5
Bud Light, 4.2%, \$5
Corona Extra, 4.6%, \$6
Heineken, 5%, \$6
Heineken 00 Non-Alcoholic, \$5
Michelob Ultra, 4.2%, \$5
Modelo Especial, 4.4%, \$6
Sam Adams, Summer Ale, 5.3%, \$6

Cans

Ballast Point, Grapefruit Sculpin, 12oz, 7%, \$8
Coors Light, 12oz, 4.5%, \$5
Epic, Tart & Juicy, 12oz, 4.5%, \$8
High Noon Seltzer Watermelon, 12oz, 4.5%, \$7
Lord Hobo, Boom Sauce, 16oz, 7.8%, \$12
Wachusett Blueberry Ale, 12oz, 4.5%, \$7

WINE

GLASS & BOTTLE



Whites & Bubbly

Chardonnay, Fox Brook, CA., \$8
Pinot Grigio, Salmon Creek, CA., \$7/\$28
Sauvignon Blanc, Stoneleigh, New Zealand, \$12/\$38
Rosé, Chateau Ste Michelle, Columbia Valley, \$12/\$38
Yalupa Sparkling, Bubbly \$10/\$45
Marquis de la Tour, Rosé, France, \$10/\$45

Reds

Cabernet, Fox Brook, CA. \$8
Cabernet, Josh, CA., \$13/\$40
Malbec, Cigar Box, Argentina, \$12/\$38
Merlot, Fox Brook, CA., \$7
Petite Sirah, Spellbound, CA., \$11/\$35
Pinot Noir, Angeline, CA., \$12/\$36