

Appetizers

Buffalo Cauliflower Brick Oven Roasted Cauliflower tossed in Buffalo Sauce. Served with Blue Cheese Mousse \$13

Taco of Day Daily selection by Our Chef on Corn Tortillas \$16

Fried Pickle Chips Hand Battered Pickle Chips & Hot Cherry Peppers Fried till Golden. Served with Ranch Dressing for Dipping \$14

Buffalo or Honey Hot 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

Pork Pot Stickers Asian Style Dumplings pan-fried in the classic tradition.

Served with Spicy Soy Sauce \$14

Spinach & Artichoke Dip Baby Spinach & Artichoke Hearts sautéed with Garlic then baked with Goat & Cream Cheese. Served with Crispy Corn Tortillas \$14

Specialty Salads

Add Chicken to any of our Specialty Salads \$7

Dressing: Balsamic, Buttermilk Ranch, Honey Mustard, Parmesan Peppercorn, Blue Cheese or Italian

Mixed Green

Mixed Greens, Grape Tomatoes, Cucumbers & Red Onion with your choice of Dressing \$10

Classic Caesar

Classically prepared with Romaine, Fresh Parmesan Cheese & Creamy Caesar Dressing \$12

Burgers

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

New England Fish Sandwich Fresh Cod lightly battered & fried. Served with Homemade Coleslaw & Tartar \$15

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 7oz Housemade Veggie Burger served with Roasted Red Pepper Aioli, Lettuce, Tomato & a Pickle \$14

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 Cheese, or Roasted Red Pepper Aioli (\$1.50 each)

Avocado, Applewood Bacon, Gorgonzola, or Goat Cheese (\$3.00 each)

Entrees

Gluten Free Pasta will be an additional charge of \$3.00

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. Served with Garlic Bread \$23

Chicken & Broccoli

Chicken, Broccoli & Garlic in a White Wine Sauce tossed with Penne Pasta

Topped with Parmesan Cheese Served with Garlic Bread \$22

New England Fish & Chips

Fresh Cod lightly battered & fried.

Served with French Fries, Homemade Coleslaw & Tartar \$22

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 Add Buffalo Chicken \$5

Sides

Jasmine Rice \$4

Vegetable of the Day \$5

Sautéed Broccoli Florets \$5

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 meats, 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

Brick Oven Pizza

No substitutions on House Pizzas
Gluten Free Crust will be an additional charge of \$3.00

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. \$18

Dogwood

Artichoke Hearts, Green Pepper, Mushroom
 Prosciutto, Tomato Sauce & Mozzarella
 Ind. \$18

Evergreen

Spinach, Broccoli, Pesto, Mozzarella
 Feta & Garlic
 Ind. \$17

Holly

Sliced Tomato, Fresh Mozzarella, Basil
 EVOO, Tomato Sauce & Mozzarella
 Ind. \$17

Magnolia

Pulled Chicken, Pesto Sauce,
 & Mozzarella
 Ind. \$18

Willow

Spinach, Goat Cheese, Caramelized Onion
 Garlic, Tomato Sauce & Mozzarella
 Ind. \$17

Redwood

Pepperoni, Hamburger
 Prosciutto, Tomato Sauce & Mozzarella
 Ind. \$19

Spruce

Arugula, Mozzarella, Garlic, Chilled Prosciutto
 & EVOO
 Ind. \$18

Toppings

\$1.50

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

Plain Cheese Pizza

\$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

\$3.50

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

Add Fresh Mozzarella,
 Individual - \$3.99
 Diced Shrimp or Sliced Steak** \$9.99

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