the dogwood

Salads & Small Plates

Mixed Greens *Shaved Vegetables & Champagne Vinaigrette*

Little Gems *Buttermilk Vinaigrette, Smoked Almond Dust & Pickled Red Onions*

Beef Tartare Toast* *Pickled Mushroom Aioli, Cured Egg Yolk, Cornichons & Radishes*

Butter Bibb Lettuce *Thai Basil Vinaigrette, Sweet & Spicy Pork Belly, Apples, Cucumber, Peanuts & Mint*

Chilled Gulf Shrimp *Mustard Crème Fraîche, Potatoes, Crispy Sunchokes, Grilled Mushrooms & Horseradish Pickled Onions*

Marsh Hen Mill Grits *Benton's Bacon Broth, Charred Onions, Hen of the Woods Mushrooms & Watercress*

Butternut Squash Soup *Rosemary Crème Fraîche & Aged Sherry*

Mains

Brown Butter Basted Flounder* *Frisée, Snow Peas, Radishes, Grilled Red Onions & Lemon*

North Carolina Mountain Trout* *Charred Broccoli, Kale, Kolhrabi, Crispy Ham & Green Tomato-Bacon Vinaigrette*

Honey-Rosemary Roasted Chicken* *Grilled Green Beans, Roasted Mushrooms, Pickled Onions & Smoky Mustard Jus*

Snake River Wagyu Hanger Steak* *Potato Purée, Hen of the Woods Mushrooms, Carrots, Broccolini & Beef Jus*

Housemade Mafaldine *Preserved Tomatoes, Littleneck Clams, Herbs & Parmesan Cheese*

Farm Egg & Herb Pappardelle *Pine Nut-Lemon Pesto, Autumn Greens & Squash*

Desserts

Blood Orange Olive Oil Cake *Whipped Crème Fraîche, Blood Orange Curd & Satsuma Crumble*

Brown Sugar-Miso Ice Cream *Pumpkin Spice Rosette Cookie & Pumpkin Butter*

Salted Dulcey Mousse *Chocolate Torte, Peanut Butter Sorbet, Cocoa Nibs & Peanut Butter Honeycomb*

Blackberry Farm Chimney Top Cheese *Blackberry Jam & Toasted Pistachios*

Mandarin Sorbet *Candied Orange Peel*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*