



APPETIZER'S, SALAD'S & SOUP'S

Fried Mushrooms \$9.00

Forrest Blend Mushrooms,
Herb Aioli

Fried Pickles \$8.00

Cajun Aioli

Fried Onion Rings \$8.00

Barbeque Sauce

Roasted Onion Dip \$8.00

House-made Chips

Dogwood Salad

Large \$9.00 Side \$6.00

Red Leaf Lettuces, Feta Cheese,
Spiced Walnuts,
Green Onions, Blackberry
Balsamic

Caesar Salad

Large \$9.00 Side \$6.00

Romaine Hearts, House-made
Caesar Dressing, Parmigiano
Reggiano, Grilled Garlic Crostini

Elk Sausage Potato & Kale

Bowl \$7.50 Cup \$4.50

Elk Sausage, Potato, Kale,
Pecorino Cheese

Dogwood Canyon Chili

Bowl \$7.50 Cup \$4.50

Dogwood Raised Bison, House
Spice Blend, Black Beans, Topped
with Green Onion Salad &
Grafton Cheddar

BURGERS, BBQ & SANDWICHES

Bison Burger \$16.00

Blended with Smokehouse Bacon & Caramelized Onion, served with Pepperjack Cheese & Fire Roasted Poblano Pepper

Fried Catfish Sandwich \$13.50

Breaded in Dogwood Mill Cornmeal, Crusty French Bread, Bibb Lettuce, Lemon Caper Mayonnaise

Grilled Chicken \$13.00

Tomato, Lettuce, Red Onion, Spicy Herb Aioli, Toasted Bun

Turkey & Swiss \$13.00

Tomato, Lettuce, Red Onion, Smoked Paprika & Garlic Aioli, Thick Cut Wheat Bread

Smoked Trout Cake BLT \$15.00

Trout Cakes, Thick Cut Bacon, Tomatoes, Bibb Lettuce, Lemon Caper Mayonnaise, Crusty French Bread

Smoked Brisket Sandwich \$12.00

Slow Smoked Brisket, BBQ Sauce, Crispy Onions

Pan Fried Trout \$17.00

Cornmeal Dusted Rockbridge Trout, Steamed Rice, Vegetable of the Day,
Roasted Lemon Butter

All Burgers and Sandwiches come with choice of Fries, Vegetable of the Day, Fresh Fruit, or House-made Potato Chips

*** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS***