

 Dogwood Cafe  
A Southern Bistro

Don't forget to  
leave room for  
dessert!

We do  
catering!

Dogwood Cafe  


 Dogwood Cafe  
"a grill's best friend"

Fried  
Green  
Tomatoes!

Open






**Dogwood Blossom** - \$4.25  
a crispy fried colossal onion, dusted with  
grated parmesan, served with creamy garlic mustard

**Fried Pickles** - \$2.99  
crispy fried kosher dills  
like you've never had before

**Potato Cake with Shrimp Hash** - \$3.79  
cornbread dredged then done  
the Southern way - fried!

**House Greens** - \$2.75  
iceberg, romaine, red cabbage, tomato, cukes,  
carrots, onion and feta cheese

 **Funky Salad Kabob** - \$5.95  
Chicken, Shrimp or Veggies  
skewered seasonal veggies, *grilled* with your  
choice, served over our house greens

**Pecan Crisped Chicken Salad** - \$4.99  
our pulled chicken salad coated with pecans and  
lightly fried, served over our house greens

**Ribeye Philly Sandwich** - \$6.25  
*grilled* ribeye with peppers & onions  
all piled high on a hoagie

**Pulled Chicken Salad** - \$4.65  
a homemade recipe using fresh pulled chicken,  
added with a great combination of mayo, dijon,  
scallions & celery

**Low-Country Po-Boys**  
a low-country favorite brought upstate!  
on a hoagie roll, served with tartar

**Crabeake** - \$6.25  
**Shrimp** - \$5.99  
**Oyster** - \$6.75  
**Catfish** - \$4.95

## Appetizers


**Pan-Seared Crab Cake** - \$5.50  
with low country chow-chow

**Mussels on the 1/2 Shell** - \$4.95  
New Zealand greenlips pesto roasted with  
herb crusted crumbs

**Spicy Grilled Wings** - \$4.75  
marinated with a secret recipe  
then char-*grilled*, served with  
lumpy bleu cheese and veggie sticks

## Salads

house, lumpy bleu, tomato vidalia,  
ranch, honey mustard & 1,000 island

 **Caesar Salad** - \$4.75  
classic combination of caesar dressing,  
huge croutons & lots of parmesan  
add Chicken or Shrimp - \$2.00


**Calabash Shrimp Salad** - \$6.75  
calabash fried shrimp piled high atop  
our house salad, finished with tomato vidalia  
dressing & shredded parmesan cheese

## Sandwiches

- choice of multigrain kaiser roll, onion roll or sourdough
- served with kosher dill and choice of one side

**Grilled Ham & Cheese** - \$4.25  
4 oz. smoked ham, shaved and stacked with  
both cheddar and mozzarella

**FGT BLT** - \$3.99  
fried green tomatoes  
combined with lettuce & crisp smoked bacon

**Grilled Chicken Breast** - \$4.95  
6 oz. breast of chicken *grilled* to perfection  
topped with sautéed peppers, onions and  
mozzarella cheese or 


**Dogwood Dagwood** - \$7.25  
ham, turkey, bacon, cheddar, mozzarella,  
fried green tomatoes & onion,  
all stacked between toasted sourdough

**Great Crab Fondue** - \$4.45  
a great combination of crabmeat and cheeses,  
a Dogwood favorite!  
served with homemade chips for dredging

**"Mess" of Fried Green Tomatoes** - \$3.75  
with crumbled feta

**Loaded Smashed Potatoes** - \$2.99  
our red smashed potatoes  
loaded with bacon, cheddar, sour cream  
and scallions - a meal in itself!

**Fried Green Tomato Salad** - \$4.75  
a Southern delicacy  
served over our house greens with crumbled  
smoked bacon and feta cheese

 **Grilled Chicken Salad** - \$5.75  
char-*grilled* 6-oz. breast, seasoned just right,  
piled over our house greens.  
Try it jerk!

**Salmon BLT** - \$6.25  
fresh *grilled* Atlantic salmon stacked with crisp  
smoked bacon, lettuce and tomato, served with  
roasted red pepper coulis

**Basic Burger** - \$3.99  
8 oz. char-*grilled*  
topped with lettuce, tomato and red onion  
Add cheese & bacon for a buck!


**Smoked Turkey Breast** - \$4.25  
4 oz. smoked shaved turkey, stacked with  
mozzarella, crisp lettuce, tomato and red onion  
- TRY IT GRILLED!!


**Tuna Melt** - \$4.65  
homemade tuna salad with a touch of dill,  
melted with cheddar on sourdough

## Entrées

Choice of two sides

**Low-Country Deviled Crab Cakes** - \$10.75  
a pair of homemade cakes, lightly fried, finished with roasted  
black bean and corn relish; a house favorite!

 **Funky Kabob** - \$7.95  
Chicken, Shrimp or Veggie  
*grilled* skewered seasonal veggies,  
served over rice pilaf

 **1/2 Roasted Chicken** - \$7.50  
fresh roasted with herbs & spices then  
*grilled* for that backyard flavor!

**Grilled Shrimp and Grits** - \$9.75  
creole *grilled* shrimp and andouille sausage,  
over creamy garlic grits & served with side salad

**Porterhouse Pork Chop** - \$11.99  
one huge, 12 oz. marinated *grilled* chop,  
served with dijon demi-glace

**Sirloin** - \$12.95  
handcut 10 oz. aged beef *grilled* to perfection, topped with  
caramelized red onion and mushroom relish

**Southern Fried Chicken Livers** - \$6.95  
either you love 'em or you can't stand 'em.  
topped with onions & peppers

**Grilled Veal Flank** - \$10.75  
teriyaki marinated then *grilled*, served over red smashed  
potatoes with burgundy mushroom sauce

**Chicken Fingers** - \$6.25  
chicken tenders breaded in house,  
lightly fried to a golden crisp

## Pasta

add a house salad for \$2.75

**Crabeake Alfredo** - \$9.75  
pan seared crabeake over our classic Alfredo -  
lots of cream, lots of garlic

**Pesto Grilled Shrimp** - \$8.95  
fresh basil pesto & cream over linguine

**Chicken Marinara** - \$6.95  
*grilled* breast of chicken tossed with fresh herbs  
and smoked tomato marinara, served over linguine

**Fettuccine Alfredo** - \$7.25  
the classic alfredo - heavy cream,  
grated parmesan and lots of fresh garlic

**Pecan Crusted Rainbow Trout** - \$12.95  
so good you'll want to slap the chef!  
topped with lime butter

**Grilled Atlantic Salmon** - \$9.99  
8 oz. of fresh *grilled* Atlantic Salmon basted with olive oil,  
served on a roasted red pepper coulis

**Fish & Chips** - \$6.25  
handcut filet of fish, battered in cornmeal and flour,  
then lightly fried & served with slaw and fries

**Bayou Fried Oysters** - \$9.99  
with red & white cabbage chow-chow

**Southern Fried Froglegs** - \$12.95  
tender, plump, fried just right

**Catfish Fingers** - \$6.25  
hand cut farm-raised fillets, dusted with  
seasoned flour and cornmeal, then  
fried to a golden brown

**Chicken Savannah** - \$9.75  
fresh breast of chicken  
sautéed with roasted pecans and honey,  
served with herb/lemon sauce

**Low-Country Fried Shrimp** - \$9.95  
fresh shrimp done "real simple" with tartar sauce

**Catch of the Day** -

Please see board or ask your server

**Veggie Plate** - \$1.25 per side  
create your own -  
see board for selection of veggies and sides

## Desserts

**Key Lime Pie** - \$2.95  
**Peanut Butter Fudge Pie** - \$3.25

**Mounds Cake** - \$3.25  
**Apple Pie A La Mode** - \$3.75  
**IBC Rootbeer Float** - \$2.50



Dogwood logoed items can be BBQ'd, Cajun, Caribbean Jerked, Lemon Peppered or Mushroom Pestoed



# Appetizers

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a crispy fried colossal onion, dusted with grated parmesan, served with creamy garlic mustard

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crispy fried kosher dills like you've never had before

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cornbread dredged then done the Southern way - fried!

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New Zealand greenlips pesto roasted with herb crusted crumbs

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marinated with a secret recipe then char-grilled, served with lumpy bleu cheese and veggie sticks

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a great combination of crabmeat and cheeses, a Dogwood favorite!  
served with homemade chips for dredging

**"Mess" of Fried Green Tomatoes** - \$3.75  
with crumbled feta

**Loaded Smashed Potatoes** - \$2.99  
our red smashed potatoes loaded with bacon, cheddar, sour cream and scallions - a meal in itself!

# Salads

house, lumpy bleu, tomato vidalia, ranch, honey mustard & 1,000 island



**Caesar Salad** - \$4.75  
classic combination of caesar dressing, huge croutons & lots of parmesan  
add Chicken or Shrimp - \$2.00

**House Greens** - \$2.75  
iceberg, romaine, red cabbage, tomato, cukes, carrots, onion and feta cheese

## Funky Salad Kabob - \$5.95

Chicken, Shrimp or Veggies  
skewered seasonal veggies, grilled with your choice, served over our house greens

**Pecan Crisped Chicken Salad** - \$4.99  
our pulled chicken salad coated with pecans and lightly fried, served over our house greens

**Calabash Shrimp Salad** - \$6.75  
calabash fried shrimp piled high atop our house salad, finished with tomato vidalia dressing & shredded parmesan cheese

**Fried Green Tomato Salad** - \$4.75  
a Southern delicacy  
served over our house greens with crumbled smoked bacon and feta cheese



**Grilled Chicken Salad** - \$5.75  
char-grilled 6-oz. breast, seasoned just right, piled over our house greens.  
Try it jerk!

# Sandwiches

- choice of multigrain kaiser roll, onion roll or sourdough
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all piled high on a hoagie

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## Low-Country Po-Boys

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on a hoagie roll, served with tartar

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Shrimp - \$5.99

Oyster - \$6.75

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6 oz. breast of chicken grilled to perfection topped with sautéed peppers, onions and mozzarella cheese or

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ham, turkey, bacon, cheddar, mozzarella, fried green tomatoes & onion,  
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fresh grilled Atlantic salmon stacked with crisp smoked bacon, lettuce and tomato, served with roasted red pepper coulis

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8 oz. char-grilled  
topped with lettuce, tomato and red onion  
Add cheese & bacon for a buck!

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Chicken, Shrimp or Veggie

grilled skewered seasonal veggies, served over rice pilaf



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fresh roasted with herbs & spices then grilled for that backyard flavor!

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creole *grilled* shrimp and andouille sausage, over creamy garlic grits & served with side salad

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the classic alfredo - heavy cream, grated parmesan and lots of fresh garlic

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## Mounds Cake - \$3.25

## Apple Pie A La Mode - \$3.75

## IBC Rootbeer Float - \$2.50



N.A. - A.C.

Cafes + Coffee Shop Menus

Beverages

Orangina - \$1.50

Europe's #1 soft drink!

IBC Root Beer - \$1.25

Coke, Diet Coke, Sprite, Mr. Pibb - \$.99

Pink Lemonade - \$.99

Tea - \$.99

(sweet or unsweetened, iced or hot)

100% Colombian Coffee - \$.99

Espresso - \$1.50

Cappuccino - \$1.99

Latté - \$1.99

Kids' Menu

(under 10 please)

choice of one entrée

plus 1 side or fries, and veggie sticks

Honey Wings, Corn Dog,

Grilled Cheese, Chicken Tenders

or Fried Fish

\$2.75

996 Batesville Road  
Highway 14 @ Pelham Road  
(864) 987-5515

Mon.-Thurs. 11 am-9 pm

Friday 11 am-10 pm

Saturday 5-10 pm

Takeout Available

Anchor Steamer (Cal.)

Foster's Lager (Aus.)

Maisel Weisse (Ger.)

Old Peculiar (U.K.)

Red Stripe (Jam.)

Sam Adams Lager (Bos.)

Fischer Amber 22 oz. (Fr.)

Heineken (Holl.)

Amstel (Holl.)

Bud, Bud Light (USA)

Michelob, Michelob Light (USA)

Wood Chuck "Granny Smith" Cider

Corona (Mex.)

Sierra Nevada Pale Ale (USA)

Bass Ale (U.K.)

Lite (USA)

Icehouse (USA)

Palmetto Amber (Chas.)

O'Douls (USA)

Breckinridge "All Natural" (Colo.)

Guinness Pub Draught (Ire.)

Newcastle (U.K.)

McEwans Export Ale (Scot.)

Wild Goose IPA (USA)

Coors Light Draft (pint, stump)

Featured Draft (pint, stump)

Virgin Bloody Mary - \$2.50  
Best in town. No Joke!

WINE LIST

Red:

GLASS BOTTLE

Reserve St. Martin \$3.50 \$16.00  
French Merlot

Fetzer Cabernet \$4.50 \$18.00  
Mendocino County

Raymond "Amberhill" Cabernet \$22.00  
St. Helena

Stone Creek Merlot \$4.50 \$19.00  
Napa

Carmenet Dynamite Cabernet \$28.00  
Sonoma

Forest Glen Merlot \$18.00  
California

Guigel Côte Du Rhone \$19.00  
France

Estancia Pinot Noir \$21.00  
Monterey

White:

Reserve St. Martin \$3.50 \$16.00  
French Chardonnay

Sterling Sauvignon Blanc \$18.00  
Calistoga

Chateau St. Jean Chardonnay \$21.00  
Glass Mountain Chard \$4.50 \$19.00  
St. Helena

Mirassou Riesling \$4.50 \$16.00

Louis LaTour Chardonnay \$17.00  
France

Murphy Goode Fumé \$19.00  
Alexander Valley

Beringer White Zinfandel \$3.50 \$12.00

THE LEGEND OF "MAC" DADDY DOGWOOD

Legend has it that Daddy Dogwood, our founder, grew up on a peanut farm in a remote corner of Charleston. Seeking a life of adventure and thrills, Daddy jumped into his peanut truck one day and headed upstate. As his luck would have it the truck broke down in the town of Simpsonville.

With no money and, lord knows, no looks to get by on, Daddy Dogwood had to do something to survive. But what?

Then it came to him... As he looked over a field of unripened tomatoes, he said, "I'll open up place to eat." Located next to a catfish pond, Daddy Dogwood did what he knew most about, cooking boiled

peanuts and fried green tomatoes, and if luck was with him, catching some catfish out of the pond yonder and frying that up too.

Things seemed to be working out okay for Daddy Dogwood. He was able to fix the peanut truck and even learned to cook a few more things, like Grandma's Keylime Pie. When it was getting harder for Daddy to get dem catfish out of Yonder Pond, he had to pull up his tent poles and move to Greer. He was told the Ol Stream up there had lots of fish and fields of green tomatoes...

So now you know the legend of "Mac" Daddy Dogwood.



T-Shirt - \$13.00, Hats - \$12.00, Aprons - \$16.00,  
Dogwood Seasoning - \$1.50 & All Antiques (Just Inquire)

Catering? Contact us!