### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Crab Cake</td>
<td>$6.50</td>
</tr>
<tr>
<td>Corrental Crab Fondue</td>
<td>$6.95</td>
</tr>
<tr>
<td>New Zealand greenlip pesto coated with fresh mint</td>
<td></td>
</tr>
<tr>
<td>Seared Beef Fondue</td>
<td>$6.95</td>
</tr>
<tr>
<td>Fried Pickles</td>
<td>$2.49</td>
</tr>
<tr>
<td>Pimento stuffed and seasoned with cilantro and red pepper sauce</td>
<td></td>
</tr>
<tr>
<td>$5.50</td>
<td></td>
</tr>
<tr>
<td>Shrimp <em>Chili de Aguacate</em></td>
<td>$6.99</td>
</tr>
<tr>
<td><em>Chili de Aguacate</em> is served at an additional charge</td>
<td></td>
</tr>
<tr>
<td>$5.50</td>
<td></td>
</tr>
<tr>
<td>Seared Scallops</td>
<td>$6.95</td>
</tr>
<tr>
<td>Seared and seasoned with fresh mint and horseradish</td>
<td></td>
</tr>
<tr>
<td>$5.50</td>
<td></td>
</tr>
</tbody>
</table>

### Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$6.75</td>
</tr>
<tr>
<td>Fried Green Tomato Salad</td>
<td>$6.75</td>
</tr>
<tr>
<td>Grilled Chicken Salad</td>
<td>$6.75</td>
</tr>
<tr>
<td>Pacific Crisp Chicken Salad</td>
<td>$6.99</td>
</tr>
</tbody>
</table>

### Sandwiches

- Choice of multigrain或kaiser roll, turkey or chicken or beef
- Choice of butter or mayonnaise
- Served with a side of potato salad or coleslaw

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Ham or Cheese</td>
<td>$3.95</td>
</tr>
<tr>
<td>Grilled Ham or Cheese with Swiss cheese</td>
<td>$3.95</td>
</tr>
<tr>
<td>Grilled Ham or Cheese with Cheddar cheese</td>
<td>$3.95</td>
</tr>
<tr>
<td>Salmon BLT</td>
<td>$5.95</td>
</tr>
<tr>
<td>Grilled Salmon BLT</td>
<td>$5.95</td>
</tr>
<tr>
<td>Basic Burger</td>
<td>$3.99</td>
</tr>
<tr>
<td>Smoked Turkey Breast</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low-Country Deviled Crab Cake</td>
<td>$10.75</td>
</tr>
<tr>
<td>Southern fried chicken breast, served with a side of your choice</td>
<td></td>
</tr>
<tr>
<td>Shrimp <em>Chili de Aguacate</em></td>
<td>$6.99</td>
</tr>
<tr>
<td>Grilled Atlantic Salmon</td>
<td>$9.49</td>
</tr>
<tr>
<td>Grilled Green Tomato Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Grilled Shrimp and Grits</td>
<td>$9.75</td>
</tr>
<tr>
<td>Broiled Shrimp and Grits</td>
<td>$9.75</td>
</tr>
<tr>
<td>Portobello Pork Chop</td>
<td>$11.99</td>
</tr>
<tr>
<td>Shrimp <em>Chili de Aguacate</em></td>
<td>$6.99</td>
</tr>
</tbody>
</table>

### Pasta

**Add a sauce for an additional charge.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crabmeat Alfredo</td>
<td>$9.75</td>
</tr>
<tr>
<td>Chicken Alfredo</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Key Lime Pie</td>
<td>$2.95</td>
</tr>
<tr>
<td>Peanut Butter Fudge Pie</td>
<td>$2.55</td>
</tr>
<tr>
<td>Apple Pie A la Mode</td>
<td>$2.75</td>
</tr>
<tr>
<td>Apple Pie A la Mode</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

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*Dogwood tagua items can be BBQ'd, Cajun, Caribbean Jerk, Lemon Peppered or Mushroom Pasted*
Appetizers

Dogwood Blossom - $4.25
da crispy fried colossal onion, dusted with
garlic 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 drenched then done
the Southern way — fried!

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

Mussels on the 1/2 Shell - $4.95
New Zealand greenlip pesto roasted with
herb crusted crumb

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

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

"Moss" of Fried Green Tomatoes - $3.75
with crumbled feta

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

Salads

House Greens - $2.75
iceberg, romaine, red cabbage, tomato, cucumbers,
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 Crisp Chicken Salad - $4.99
our pulled chicken salad coated with pecans and
lightly fried, served over our house greens

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 vinaigrette
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,
plained over our house greens.
Try it! Jck!

Sandwiches

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

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

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

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

FGT BLT - $2.99
fried green tomatoes
combined with lettuce & crisp smoked bacon

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

Basic Burger - $2.99
6 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

Low-Country Po-Boys
a low-country favorite brought up to date!
on a hoagie roll, served with tartar

Crab Cake - $5.25
Shrimp - $5.99
Oyster - $6.75
Catfish - $4.95

Dogwood Dogwood - $5.25
ham, turkey, bacon, cheddar, mozzarella,
fried green tomatoes & onion,
all stacked between toasted sourdough

Dogwood logbook items can be BBQ'd, Cajun, C
Entrées
Choice of two sides

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

Funky Kabob - $7.95
Chicken, Shrimp or Veggie
glazed 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, 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 onion & 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

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 fillet of fish, battered in cornmeal and flour, then lightly fried & served with claw and fries

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

Southern Fried Frog legs - $12.95
tender, plump, fried just right

Catfish Fingers - $6.25
handcut farm-raised filets, 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

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

Pasta
add a house salad for $2.75

Crab Cake Alfredo - $9.75
parsley sauced crabcake over our classic Alfredo - lots of cream, lots of garlic

Pesto Grilled Shrimp - $5.95
fresh basil pesto & cream over linguine

Chicken Marinara - $6.95
glazed 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

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
Beverages

Orangeade - $1.50
Europe's #1 soft drink!

IBC Root Beer - $1.25
Cake, 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
Lettuce - $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
(884) 987-5515
Mon.-Thurs. 11 am-9 pm
Friday 11 am-10 pm
Saturday 5-10 pm
Takeout Available

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 thrill,
Daddy jumped into his peanut truck one day and
headed uptown. As his luck would have it, the truck
drove 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 unripe 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 boils
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 him catfish out of Yonder Pond, he
didn't have to 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.

Catering? Contact us!

Retail Items:
- T-Shirt - $15.00, Hats - $12.00, Aprons - $16.00,
- Dogwood Seasoning - $1.50 & All Antiques (Just Inquire)