

Dogwood Country Club x Tobacco Road

~ On Par Menu ~

*A convenience fee of \$5 will be added to the total for any order placed at Dogwood

BIRDIE BITES

BUFFALO CHICKEN EGG ROLLS \$11

Chicken, cheese, scallions & buffalo sauce wrapped in a crispy wrapper. Served with sundried tomato blue cheese dipping sauce.

CHIPS AND SALSA \$7

House-fried tortilla chips served with a chipotle salsa.

SPICY SAUSAGE DIP \$13

Served with tortilla chips.

FRIED GREEN TOMATOES \$10

Served with bacon jam & pimento cheese.

HUMMUS \$10

Creamy hummus topped with crispy chickpeas, & jalapenos served with pita chips.

CRAB DIP \$14

Local Crab mixed with cream cheese, pepper, lemon, fresh herbs served with house seasoned RITZ crackers.

WARM PIMENTO DIP \$11

Warmed pimento cheese served with pork rinds.

SOFT PRETZEL BITES \$8

Topped with sea salt served with our own Brightleaf IPA Beer cheese fondue.

WINGS \$13

Smothered in one of our house-made sauces and served with blue cheese or ranch dressing.

SAUCES

Classic Buffalo, BBQ, Hot Honey, Salt & Vinegar, Nashville Hot, ½ & ½, Carolina Reaper

19th HOLE NACHOS

BUFFALO CHICKEN \$15

Melted Mexican cheeses, black bean sauce, buffalo chicken, shredded lettuce, tomato, sun dried tomato blue cheese sauce & green onions.

DOWN EAST \$16

Eastern NC pulled pork BBQ, melted Mexican cheeses, BBQ aioli, pickled red onions, pickled okra, tomato & shredded lettuce.

ULTIMATE NACHOS \$16

Melted Mexican cheese, black bean sauce, lettuce, tomato, sour cream, guacamole, jalapeños & chipotle ground beef.

• + CHICKEN \$4 / + STEAK \$5 / + SHRIMP \$5

SWINGING SALADS

FARM SALAD \$7

Mixed greens, shaved fennel, red onions, cucumbers, heirloom grape tomatoes, & drizzled with balsamic vinaigrette.

CAESAR SALAD \$9

Local romaine hearts tossed with focaccia croutons, Caesar dressing, & shaved Grana Padano.

STRAWBERRY & ROASTED BEET SALAD \$13

Mixed greens tossed with fresh strawberries & roasted beets with white balsamic dressing topped with goat cheese, Marcona almonds, & drizzled with balsamic reduction.

CHOPPED SALAD \$12

Local romaine hearts chopped with in-house smoked turkey, diced tomatoes, red onions, bacon, boiled egg, tossed in green goddess dressing, & topped with Ashe County Hoop Cheddar.

BACON & BLUE \$13

Shaved Brussel sprouts, tossed in a bacon vinaigrette, with bacon, & heirloom grape tomatoes topped with bleu cheese.

APPLE DIJON SALAD \$13

Shredded Tuscan kale tossed with a Dijon vinaigrette with toasted walnuts, granny smith apples, & raisins.

• + CHICKEN \$3 / + SALMON \$7 / + SHRIMP \$4

ENTREES

PORK CHOP \$19

12oz Heritage Farm bone-in pork chop, glazed in a Dr. Pepper BBQ sauce served over white grits & sautéed shaved Brussel sprouts.

LOW COUNTRY SHRIMP & GRITS \$16

Jumbo shrimp sautéed with Andouille sausage & bell peppers smothered in a smoked tomato gravy.

MAC N CHEESE \$10

Our famous Mac n' Cheese made with elbow pasta, bechamel, crispy country ham & a blend of sharp cheddar & Grana Padano.

COUNTRY FRIZZLED & DRIZZLED CHICKEN \$16

Two fried chicken breasts drizzled with Busy bee honey & black pepper gravy served over garlic smashed red potatoes & roasted vegetables.

BBQ CHICKEN \$15

Joyce farms boneless chicken thighs marinated in house-made BBQ sauce, grilled & served over garlic smashed red potatoes & roasted vegetables.

PAN ROASTED SALMON \$19

Atlantic salmon pan roasted & served with roasted squash, sautéed spinach, & caramelized onions topped with lemon cream sauce.

PORK BELLY TACOS \$13

Slow roasted Heritage farms pork belly wrapped in a corn/flour tortilla topped with pickled red onions, spicy tobacco slaw, habanero pineapple salsa, & Cotija Cheese.

SIRLOIN STEAK \$21

10 oz. Certified Angus Beef sirloin steak with red-eye coffee rub grilled to temperature. Served with garlic, smashed red potatoes & roasted vegetables.

ROASTED BUTTERNUT SQUASH & SHRIMP PASTA \$16

Roasted butternut squash, jumbo shrimp, heirloom tomatoes, & spaghetti tossed with brown butter & crushed Marcona almonds topped with pecorino cheese.

SANDWICHES

TOBACCO ROAD CHEESESTEAK \$13

Thin slices of Ribeye steak sauteed with onions & green bell peppers topped with provolone cheese on a toasted baguette.

WOLFPACK HOT CHICKEN SANDWICH \$14

Ashley Farm's Chicken thighs marinated in pickle juice, breaded, fried and tossed with our Chef's secret hot spices. Topped with bread and butter pickles and tobacco slaw on a cornmeal-dusted Kaiser roll. Also available with regular house-made buffalo sauce.

GRILLED CHICKEN SANDWICH \$13

Two grilled chicken breasts topped with smoked mozzarella, baby arugula, sliced tomato, & lemon aioli served on a cornmeal dusted Kaiser roll.

EAST CAROLINA PULLED PORK SANDWICH \$13

Eastern NC pulled pork served with spicy tobacco slaw, & B&B pickles on a toasted brioche roll.

OPEN-FACED VEGETABLE SANDWICH \$12

Roasted mushrooms, sauteed onions, peppers, & tomatoes served on a toasted baguette topped with goat cheese & red wine reduction.

TURKEY WRAP \$12

In-house smoked turkey wrapped in a spinach tortilla with romaine lettuce, diced tomatoes, smoked applewood bacon, local hoop cheddar, & rosemary aioli.

BURGERS

ALL AMERICAN BURGER \$14

8 oz. ground in house Certified Angus Beef patty topped with cheddar cheese, shredded lettuce, sliced tomato, red onion, B&B pickles, & smoked 1000 island dressing served on a toasted Brioche roll.

MUSHROOM BURGER \$14

8 oz. ground in house Certified Angus Beef patty topped with a wild blend of mushrooms, provolone cheese, roasted garlic aioli, lettuce, tomato, red onion, & B&B pickles.

THE BURGER \$12

8 oz. ground in house Certified Angus Beef patty served with lettuce, tomato, red onion, & B&B pickles.

IMPOSSIBLE \$6

Make any burger an Impossible Burger

BURGER ADD-ONS

Extra Patty \$6

Chipotle Ground Beef, Applewood Smoked Bacon/Pepper Bacon \$2

Egg \$1.5

Fried Green Tomato, Spicy Slaw, or Sautéed Mushrooms \$1

SIDES

FRIES \$4

GARLIC SMASH RED POTATOES \$4

TEXAS PETE DUSTED TATER TOTS \$4

CREAMED CORN WITH COUNTRY HAM \$4

ROASTED VEGETABLES \$4

SPICY SLAW \$4

CHEDDAR MAC PASTA SALAD \$4