

est. 2003

# DRESSLER'S

WELCOME BACK

Our roots are firmly established in the Carolinas.

We are family-owned and family-run, and we strive to work with those who can say the same. Our restaurants are inspired by the seasons and by the ever-evolving traditions that make up Southern cuisine.

Most of all, they are inspired by our guests.

-Jon Dressler

## APPETIZERS

**THAI PEANUT CALAMARI // 14**  
calamari filet strips, wasabi aioli

**OUR PIMENTO CHEESE // 12**  
crispy bacon, tomato jam, toasted baguette

**WARM GOAT CHEESE & ROASTED GARLIC // 13**  
grilled pita, tomato chutney

**CHARCUTERIE BOARD // 20**  
artisanal meats and cheeses, house marmalade, organic honey, toast points, crackers

**MARYLAND LUMP CRAB CAKE // 18**  
corn & cabbage chow chow, local frisée, basil aioli

**HOUSE RICOTTA GNOCCHI // 16**  
roasted tomato & sweet pepper sugo, Italian sausage, aged balsamic, shaved parmesan

**NEW ORLEANS STYLE SHRIMP // 18**  
cajun beurre blanc, baguette

**LOW COUNTRY CRAB DIP // 25**  
jumbo lump crab, a rich blend of parmesan & jack cheeses

**SEARED RARE AHI TUNA\* // 15**  
ponzu, ginger, wasabi aioli, seaweed salad

## SOUP & SALADS

**FRENCH ONION SOUP // 10**  
caramelized onions, beef broth, gruyere

**CLASSIC CAESAR // 12**  
crisp romaine, sourdough croutons, shredded parmesan

**G'S HOUSE // 12**  
mixed greens, goat cheese, apples, caramelized onions, candied walnuts, balsamic vinaigrette

**THE WEDGIE // 12**  
applewood smoked bacon, red onion, cherry tomatoes, maytag blue cheese

**CHOPPED SALAD // 12**  
romaine, hard boiled eggs, bacon, cucumbers, tomatoes, croutons, champagne vinaigrette

## A LA CARTE

**14 OZ. DRY AGED PORTERHOUSE PORK CHOP // 32**

**12 OZ. RACK OF LAMB\* // 45**

**8 OZ. FILET MIGNON\* // 59**

**16 OZ. DELMONICO RIBEYE\* // 57**

## STEAK SAUCES // 3

**MUSHROOM DEMI, AU POIVRE GARLIC HERB BUTTER, HOUSE STEAK SAUCE**

**ADD CRAB CAKE // 16**

**ADD SHRIMP (4) // 12**

## STEAK TEMPERATURES

**RARE** - cool red center

**MED-RARE** - warm red center

**MEDIUM** - hot pink center

**MED-WELL** - touch of pink

**WELL-DONE** - cooked through and charred

## SHAREABLE SIDES

**HAND-CUT FRENCH FRIES // 8**

**SOUTHERN MASHED POTATOES // 9**

**GRILLED ASPARAGUS // 10**  
shallots and butter

**SAUTÉED BROCCOLINI // 10**  
lemon, chili, shaved garlic

**MAC & CHEESE // 12**

## ENTRÉES

**HALF ROASTED CHICKEN // 34**  
baby carrot, cipollini onion, local greens and porcini mushroom ravioli in a spring morel sauce

**PAN SEARED SALMON\* // 30**  
served on a bed of cauliflower rice and crispy kalettes with a thai-chili glaze and creme fraiche

**NC SHRIMP & GRITS // 31**  
shrimp, crab, andouille sausage, cajun beurre blanc

**BRAISED BEEF SHORT RIB // 34**  
job's tears barley, slow cooked local vegetable ratatouille, jus, aged parmigiano

**CRISPY ROCK SHRIMP & PANCETTA LINGUINI // 35**  
vodka rosa crema, charred broccoli rabe, grand cru pecorino, local greens

**PAN ROASTED JUMBO LUMP CRAB CAKES // 36**  
corn & cabbage chow chow, local frisée, basil aioli

**SEARED SCALLOPS // 42**  
fall squash risotto, braised red cabbage, pickled fall vegetable vinaigrette, crispy leeks

**JUST FOR THE HALIBUT // 42**  
lump crab, roasted red peppers, spinach, potato cake, sundried tomato beurre blanc

**STEAK & FRIES\* // 38**  
hanger steak, house cut french fries, finishing butter / chef's whim

**PRIME RIB SANDWICH\* // 28**  
roasted garlic & horseradish encrusted, bleu cheese crema, balsamic onions, house jus, toasted ciabatta & fries

**BRUSSELS SPROUTS // 11**  
bacon jam, aged balsamic, parmesan

**COLLARD GREENS // 10**  
peppered side pork, cider vinegar

**SWEET POTATO & DUCK CONFIT HASH // 16**  
caramelized onions, peppers

**B&G FARM SEASONAL VEGETABLES // 12**  
balsamic glaze, grand cru pecorino

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*20 % gratuity will be added to parties of 6 or more

## OUR COCKTAILS

### SOUTH PACIFIC MO JO\* // 16

PLANTATION DARK RUM, HOUSE MADE FALERNUM, GRAN GALA, PASSIONFRUIT, MANGO, TIKI BITTERS

*\*contains nuts*

### A BIT OF LOCAL ESPRESSO // 16

712 VODKA, BORGHETTI CAFFE ESPRESSO LIQUOR, COLD BREW

### METROPOLITAN O.F. // 16

MAKER'S 46, LICOR 43, BLENDED BITTERS

### BERRY REFRESHING // 17

ROKU GIN, ST. ELDERFLOWER, CITRUS, CAPPELLETTI, BUBBLES, BLUEBERRY, BASIL SYRUP

### MAD HATTAN // 18

R.R. EL TESORO REPOSADO SELECT, PASUBIO, HELLFIRE BITTERS

### WEEKEND AT DRESSLER'S // 18

R.R. KNOB CREEK BARREL SELECT, LUXARDO, ST. ELIZABETH ALL SPICE DRAM, CHERRY

### KEEPING TABS // 18

TOKI WHISKEY, ALBERTA RYE, BENEDICTINE, SIMPLE SYRUP, ABSINTHE SPRAY

### MON CHERRY // 17

HAKU VODKA, COGNAC SOAKED CHERRIES, LEMON

### SEASONAL COCKTAIL // MP

ASK YOUR SERVER!

## MOCKTAILS // 8

### B & B SPRITZ

BLUEBERRY, BASIL, CITRUS SYRUP, LYRE'S ITALIAN SPRITZ, SODA

### ORANGE MANGO TANGO

ORANGE, MANGO, SPRITE

### STRAWBERRY COOLER

STRAWBERRY, LEMON, SODA

### JUICY FRUIT

HOUSE GRENADINE, CRANBERRY, PINEAPPLE

### COSMICTINI

CRANBERRY, LIME, SPRITE

### ITALIAN SPRITZER

SODA, LYRE'S ITALIAN SPRITZ, ORANGE

## WINE

### SPARKLING BY THE GLASS

TORRESELLA PROSECCO // 10/40  
PROSECCO

### LA PERLINA // 10/40

MOSCATO

### DEMARIE BIRBET // 15/60

MOSCATO D'ASTI

### WHITE BY THE GLASS

### BANFI // 10/40

"LE RIME" PINOT GRIGIO

### BREAD & BUTTER // 12/48

CHARDONNAY

### CAVE DE LUGNY // 13/52

CHARDONNAY

### KONO // 11/44

SAUVIGNON BLANC

### SINGLE POST // 12/48

RIESLING

### SLO JAMS // 11/44

SAUVIGNON BLANC

### ROSÉ BY THE GLASS

### SOKOL BLOSSOR ROSÉ // 14/56

ROSÉ

### RED BY THE GLASS

### BOEN // 12/48

PINOT NOIR

### FANTI "POGGIO TORTO" // 13

SANGIOVESE

### DECOY // 15/60

CABERNET SAUVIGNON

### KEN WRIGHT // 17/68

PINOT NOIR

### MADDALENA // 12/48

CABERNET SAUVIGNON

### PARCEL 41 // 12/48

MERLOT

### RAYMOND RESERVE // 25/100

CABERNET SAUVIGNON

### ZOLO // 10/40

MALBEC

## ASK ABOUT OUR WINE TASTING!

*Every Monday, Tuesday, and Wednesday  
of the week.*

**\$25**

## BEER DRAUGHT

### DIVINE BARREL 'HARDCORE HANDHOLDING' // 9

AMERICAN STOUT / ABV 6.8%

### RESIDENT CULTURE 'RIDING THE FEELING' // 9

PILSNER / ABV 5%

### HEIST BREWERY 'ROOT DOWN' // 9

CZECH STYLE LAGER / ABV 5.3%

### SUGAR CREEK 'WHITE ALE' // 7

UNFILTERED WITBIER / ABV 4.9%

### CABARRUS BREWING CO.

### 'COTTON BLONDE' // 9

BLONDE ALE / ABV 5%

### SUGAR CREEK 'BIG O IPA' // 7

BLOOD ORANGE IPA / ABV 7%

### LOST WORLDS 'KAMA' // 10

HAZY IPA / ABV 6.5%

## BOTTLE / CAN

### BUD LIGHT // 5 ABV 4.2%

### MICHELOB ULTRA // 6 ABV 4.2%

### STELLA ARTOIS // 6 ABV 5%

### LOST WORLDS 'TREK' PORTER // 10

### NODA 'LIL SLURP' // 9 ABV 6%

### MIDDLE JAMES BREWING

### 'GREAT MUSA' // 8 ABV 5%

### TRIPLE C '3C WEST COAST I.P.A.' // 9

ABV 6.2%

PROUD TO PARTNER  
WITH AND OFFER

  
**S. PELLEGRINO**

  
**ACQUA  
PANNA**  
TUSCANY