est. 2003

DRESSLER'S

WELCOME BACK

APPETIZERS

THAI PEANUT CALAMARI // 12
calamari fillet strips, wasabi aioli

OUR PIMENTO CHEESE // 10
crispy bacon, tomato jam, toasted baguette

WARM GOAT CHEESE & ROASTED GARLIC // 11
grilled pita, tomato chutney

CHARCUTERIE BOARD // 17
selection of artisanal meats and cheeses,
house marmalada, organic honey, toast points

LUMP CRAB CAKE // 15
roasted pecan remoulade

SEARED RARE AHI TUNA* // 12
ponzu, ginger, wasabi aioli, seaweed salad

NEW ORLEANS STYLE SHRIMP // 13
cajun beurre blanc, baguette

LOW COUNTRY CRAB DIP // 16
jumbo lump crab, warmed with a rich blend
of parmesan and jack cheeses

*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.`

SOUP & SALADS

FRENCH ONION SOUP // 8
caramelized onions, beef broth, gruyere

CLASSIC CAESAR // 8
crisp romaine, sourdough croutons,
shredded parmesan

G'S HOUSE // 8
mixed greens, goat cheese, apples,
caramelized onions, candied walnuts,
balsamic vinaigrette

THE WEDGIE // 8
applewood smoked bacon, red onion,
cherry tomatoes, maytag blue cheese

CHOPPED SALAD // 8
romaine, hard boiled eggs, bacon,
cucumbers, tomatoes, croutons,
champagne vinaigrette

DRESSLER'S
D
SINCE 2003

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

WHERE EVERYBODY KNOWS YOUR NICKNAME

est. 2003

DRESSLER'S

WELCOME BACK

A LA CARTE

12 OZ. RACK OF LAMB* // 36

14OZ. PORK CHOP* // 32 (s.c.peach chutney)

16 OZ. PRIME KC STRIP* // 35

8 OZ. FILET MIGNON* // 45

16 OZ. DELMONICO RIBEYE* // 49

24 OZ. COWBOY RIBEYE* // 75

STEAK SAUCES

MUSHROOM DEMI // AU POIVRE // HOUSE STEAK SAUCE // GARLIC HERB BUTTER

ADD CRAB CAKE // 14

ADD GRILLED LOBSTER TAIL // 18

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

MAC & CHEESE // 10

SOUTHERN MASHED POTATOES // 8

GRILLED ASPARAGUS // 8
shallots & butter

SAUTÉED BROCCOLINI // 8
lemon, chili, shaved garlic

BRUSSELS SPROUTS // 9
bacon jam , aged balsamic, parmesan

SWEET POTATO & DUCK CONFIT HASH // 12
caramelized onions, peppers

COLLARD GREENS // 9
peppered side pork, cider vinegar

HAND-CUT FRENCH FRIES // 6

ENTRÉES

BRAISED BONELESS BEEF SHORT RIB // 29
citrus braised, mushroom risotto, local vegetables

PAN ROASTED JOYCE FARMS CHICKEN // 28
Italian sausage & broccolini agnolotti,
roasted local winter vegetables, foraged mushrooms

NC SHRIMP & GRITS // 28
shrimp, crab, andouille sausage, cajun beurre blanc

PAN SEARED SALMON* // 30
fried garlic orzo, roasted cauliflower, golden raisins
dino kale, tomato confit, lemon grass-ginger glaze

SEARED SCALLOPS // 38
butternut squash risotto, crispy pancetta, pine nuts
braised escarole, shaved apple & pickled fennel salad

JUST FOR THE HALIBUT // 39
lump crab, roasted red peppers, spinach,
potato cake, sundried tomato beurre blanc

MARYLAND LUMP CRAB CAKES // 30
two pan sauteed jumbo lump crab cakes,
roasted pecan remoulade

NC SHRIMP & LOBSTER LINGUINI // 33
roasted tomatoes, spinach, lobster-sherry cream

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

RARE ROOTS
HOSPITALITY

FIN&FINO · DOGWOOD · DRESSLER'S · THE PORTER'S HOUSE

BE LIKE FAMILY

OUR COCKTAILS

ABSINTHE MINDED // 15
TANQUERAY SEVILLA, YELLOW CHARTREUSE, LILLET BLANC ABSINTHE

GOLDEN MONKEY // 12
MONKEY SHOULDER BLENDED SCOTCH, MONTENEGRO, LEMON OLEO, CHOCOLATE BITTERS

ROSY COMPLEXION // 11
TITO'S, CAPPELETTI, ROSE SYRUP, CRANBERRY, BUBBLES

YOUR DRUNK UNCLE // 14
LARCENY, CARDAMARO, SOAKED AMARENA CHERRIES, CHARRED ALMONDS DASH OF REGRET

THE ALCHEMIST // 16
EL TESORO 'RARE ROOTS' REPOSADO, DOMAINE DE CANTON, GRAND MARNIER LEMON, BUTTERFLY PEA FLOWER

THE ANTIDOTE // 14
MONTELOBOS MEZCAL, COPPER DOG, BLOOD ORANGE SOLERNO, CUCUMBER, JALAPENO, BLACK PEPPERCORN, CHILI BITTERS

METROPOLITAN O.F. // 15
KNOB CREEK SINGLE BARREL, LICOR 43, BLENDED BITTERS

YOUR EXTENDED WARRANTY // 15
BEN RIACH SINGLE MALT, ZAYA JACK DANIELS SINGLE BARREL GALLIANO, BENEDICTINE

SWEET LIKE ME // 12
KETEL ONE, BAUCHANT, ST GERMAINE, STRAWBERRY, LEMON

LIQUID COURAGE // 15
MAKERS MARK, GREEN CHARTREUSE, ZUCCA, CHERRY BITTER

PACIFIC RIM // 12
PLANTATION PINEAPPLE, ST. ELIZABETH ALL SPICE DRAM, ORANGE BITTERS, COCONUT, PASSION FRUIT, PINEAPPLE

INTO THE VORTEX // 14
ELIJAH CRAIG, LUXARDO, IPA, GRAPEFRUIT BITTERS, HONEY, GRAPEFRUIT

BEER

DRAUGHT

RETURN OF THE DEVIL'S DAMSON // 8
(A RARE ROOTS COLLABORATION)
BRETT SAISON

OLD MECKLENBURG 'COPPER ALE' // 6
ALT-BIER

OLD MECKLENBURG 'CAPTAIN JACK' // 6
PILSNER

WICKED WEED 'PERNICIOUS' // 8
AMERICAN IPA

SUGAR CREEK 'THE BIG OH' // 7
BLOOD ORANGE IPA

CATAWBA BREWING 'WHITE ZOMBIE' // 7
WHITE ALE

TRIPLE C "UP ALL NIGHT" // 11
BOURBON BARREL AGED BREAKFAST PORTER

BOTTLE / CAN

BUD LIGHT // 5

STELLA ARTOIS // 6

TRIPLE C GOLDEN BOY // 8
BLONDE ALE (16 OZ.)

TRIPLE C BABY MAKER' // 10
DOUBLE IPA (16 OZ.)

MIKKELLAR 'DRINKIN' IN THE SUN' // 6
NON-ALCOHOLIC

DEVIL'S LOGIC "BANG A UEY" // 9
NEW ENGLAND PALE ALE (16 OZ.)

DEVIL'S LOGIC "HAZED NOT FAZED" // 10
NEW ENGLAND INDIA PALE ALE (16 OZ.)

DEVIL'S LOGIC "KOMUNITY" // 8
KOLSCH (16 OZ.)

WINE

SPARKLING

BY THE GLASS

CA' FURLAN PROSECCO // 10
GLERA
ITALY, VENETO

BOHIGAS "BRUT RESERVA" CAVA // 10
MACABEO, XARELLO, PARELLADA
SPAIN, PÉNEDES

ALASIA // 10
MOSCATO D'ASTI
ITALY, PIEMONTE

WHITE

BY THE GLASS

BORGHESE // 8
2018 PINOT GRIGIO
ITALY, DOLOMITI

ELK COVE // 11
2017 PINOT GRIS
OREGON, WILLAMETTE VALLEY

J. PRÜM 'ESSENCE' // 11
2017 RIESLING
GERMANY, MOSEL

CONUNDRUM // 12
2017 WHITE BLEND
CALIFORNIA, NAPA VALLEY, RUTHERFORD

MATANZAS CREEK// 10
2018 SAUVIGNON BLANC
CALIFORNIA, SONOMA COUNTY

KONO // 11
2020 SAUVIGNON BLANC
NEW ZEALAND, MARLGOROUGH

OLD VINE ESTATES // 10
2018 CHARDONNAY
LODI, CALIFORNIA

CAMBRIA 'KATHERINE'S VINEYARD' // 13
2018 CHARDONNAY
CALIFORNIA, SANTA MARIA VALLEY

JORDAN // 16
2018 CHARDONNAY
CALIFORNIA, RUSSIAN RIVER VALLEY

ROSE

BY THE GLASS

DIORA // 10
2019 ROSE OF PINOT NOIR
CALLIFORNIA

SOKOL BLOSSER // 11
2019 ROSE OF PINOT NOIR
OREGON

RED

BY THE GLASS

CAMBRIA // 11
2016 PINOT NOIR
CALLIFORNIA, SANTA MARIA VALLEY

KEN WRIGHT CELLARS // 14
2017 PINOT NOIR
OREGON, WILLAMETTE VALLEY

VAL SOTILLO // 11
2016 TEMPRANILLO
RIBERA DEL DUERO, SPAIN

TACHO // 9
2018 MALBEC
ARGENTINA, MENDOZA, VALLE DE UCO

DRUMHELLER // 10
2017 CABERNET SAUVIGNON
WASHINGTON, COLUMBIA VALLEY

DECOY //15
2018 CABERNET SAUVINGNON
SAINT HELENA, CALIFORNIA

STAG'S LEAP //25
2017 CABERNT SAUVIGNON
NAPA VALLEY, CALIFORNIA

ANDREW MURRAY "TOUS LES JOURS" // 12
2016 SYRAH
CALIFORNIA, CENTRAL COAST

KLINKER BRICK 'OLD VINE' // 14
2016 OLD VINE ZINFANDEL
CALIFORNIA, LODI

DAOU 'PESSIMIST' // 12
2018 RED BLEND
CALIFORNIA, PASO ROBLES

BOTTLE LIST
SCAN HERE