

est. 2003

DRESSLER'S

WELCOME BACK

APPETIZERS

FRENCH ONION SOUP // 7

caramelized onions, beef broth, gruyère

GOAT CHEESE AND ROASTED GARLIC // 11

grilled pita, tomato chutney

SAUTÉED GNOCCHI // 12

harmony ridge farms spicy italian sausage, broccoli rabe, sun dried tomatoes, fried garlic, madeira cream, lemon chutney

CRISPY FRIED OKRA // 10

jalapeño-cilantro crema, pickled red onions

LUMP CRAB CAKE // 14

roasted pecan remoulade

SEARED RARE AHI TUNA* // 12

ponzu, ginger, wasabi aioli, seaweed salad

PIMENTO CHEESE // 10

tomato jam, crispy ham, baguette

NEW ORLEANS STYLE SHRIMP // 13

cajun beurre blanc, baguette

LOW COUNTRY CRAB DIP // 15

jumbo lump crab, warmed with a rich blend of parmesan and jack cheeses

THAI PEANUT CALAMARI // 12

calamari fillet strips, wasabi aioli

GRILLED BOAR TENDERLOIN* // 13

braised northern beans, sofrito, charred shishito peppers, chimichurri, vincotto

CHARCUTERIE BOARD // 17

house marmalada, organic honey, toast points

*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.

SALADS

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, maytag blue cheese

CHOPPED SALAD // 8

romaine, hard boiled eggs, bacon, cucumbers, tomatoes, croutons, champagne vinaigrette



WHERE EVERYBODY KNOWS YOUR NICKNAME

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ENTRÉES

BLACKENED HEART OF RIBEYE* // 35
fingerling potatoes, asparagus, herb blue cheese butter

BOURBON & SOY GLAZED SALMON // 30
sustainably farmed Verlasso salmon, braised local greens, farro piccolo, smoked cherry tomatoes

FILET MIGNON // 6oz 36 9oz 41
mashed potatoes, asparagus, roasted mushroom demi glace

JUST FOR THE HALIBUT // 37
lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

MARYLAND LUMP CRAB CAKES // 28
two pan sauteed jumbo lump crab cakes, roasted pecan remoulade

KC STRIP* // 40
french fries, garlic butter

RACK OF LAMB // 37
panko crusted with whole grain mustard, mashed potatoes, demi glace

SHRIMP & GRITS // 26
shrimp, crab, andouille sausage, cajun beurre blanc

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

SEARED TUNA* // 33
sashimi grade tuna, ginger glaze, thai peanut slaw, sesame rice cakes

JOYCE FARMS CHICKEN // 24
fingerling potatoes, baby carrots, brussels sprouts, mushrooms, pan jus

JUMBO SHRIMP LINGUINI // 28
roasted grape tomatoes, parmesan cream

SIDES

BRUSSELS SPROUTS WITH BACON // 7

POTATO AU GRATIN // 8

MAC & CHEESE // 6

GRILLED ASPARAGUS // 6

ROASTED FINGERLING POTATOES // 6

SAUTÉED SPINACH // 6

FRENCH FRIES // 6

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 PORTERSHOUSE**
A COUNTRY TABLE WELCOME BACK

BE LIKE FAMILY