

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
roasted pecan remoulade

HOUSE RICOTTA GNOCCHI // 16
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. BERKSHIRE 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

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

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
anson mills barley, slow cooked local vegetable ratatouille, jus, aged parmigiano

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

PAN ROASTED JUMBO LUMP CRAB CAKES // 36
summer corn, mountain chow chow, local frisee, basil aioli

SEARED SCALLOPS // 42
heirloom tomato & cucumber, isreali cous cous salad, pickled vidalia onions, overnight tomato, yuzu vinaigrette, fresh herbs

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
horseradish, bleu cheese, balsamic onions, house jus, toasted ciabatta

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

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 GRILLED SHISHITO PEPPERS // 12
chipotle agrodulce, guajillo pepper aioli, sesame

*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

THE YINZER // 16

BRADSHAW BOURBON, PIERRE FERRAND DRY CURACAO, KAHLUA, CHOCOLATE BITTERS

METROPOLITAN O.F. // 16

MAKER'S 46, LICOR 43, BLENDED BITTERS

BERRY REFRESHING // 17

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

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

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

MOREL SUPPORT // 18

ELIJAH CRAIG, MONTENEGRO, MOREL MUSHROOM SPICE SYRUP, ORANGE BITTERS, SMOKED GLASS

KEEPING TABS // 18

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

MON CHERRY // 17

HAKU VODKA, COGNAC SOAKED CHERRIES, LEMON

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

J. GIRARDIN // 20/80
BURGUNDY

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

TACHO // 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