

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* // 17
PLANTERAY DARK RUM, HOUSE MADE
FALERNUM*, GRAN GALA, PASSIONFRUIT,
MANGO, TIKI BITTERS

**contains nuts*

A BIT OF LOCAL ESPRESSO // 17
712 VODKA, BORGHETTI CAFFE
ESPRESSO LIQUOR, BITTY & BEAU'S
COLD BREW

METROPOLITAN O.F. // 17
MAKER'S 46, LICOR 43, BLENDED BITTERS

MAD HATTAN // 18
MILAGRO REPOSADO, PASUBIO,
HELLFIRE BITTERS

BERRY REFRESHING // 18
ROKU GIN, ST. GERMAIN, CITRUS,
CAPPELLETTI, BUBBLES, BLUEBERRY
& BASIL SYRUP

MON CHERRY // 17
KETEL ONE, HENNESSY SOAKED
CHERRIES, LEMON

SWEET PEA // 17
TANQUERAY, TITOS, COCCHI
AMERICANO, PEAFLOWER INFUSED
DRY VERMOUTH, LEMON SIMPLE SYRUP

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 ITALY

LA PERLINA // 10/40
MOSCATO ITALY

WHITE BY THE GLASS

BANFI // 10/40
"LE RIME" PINOT GRIGIO ITALY

BREAD & BUTTER // 12/48
CHARDONNAY CALIFORNIA

CAVE DE LUGNY // 13/52
CHARDONNAY FRANCE

KONO // 11/44
SAUVIGNON BLANC NEW ZEALAND

SINGLE POST // 12/48
RIESLING GERMANY

SLO JAMS // 11/44
SAUVIGNON BLANC WASHINGTON

ROSÉ BY THE GLASS

SOKOL BLOSSOR ROSÉ // 14/56
ROSÉ OREGON

RED BY THE GLASS

BOEN // 12/48
PINOT NOIR CALIFORNIA

FANTI "POGGIO TORTO" // 13
SANGIOVESE ITALY

DECOY // 15/60
CABERNET SAUVIGNON CALIFORNIA

KEN WRIGHT // 17/68
PINOT NOIR OREGON

MADDALENA // 12/48
CABERNET SAUVIGNON CALIFORNIA

PARCEL 41 // 12/48
MERLOT CALIFORNIA

ZOLO // 10/40
MALBEC ARGENTINA

ABSTRACT // 25/100
RED BLEND CALIFORNIA

ASK ABOUT OUR WINE TASTING!

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

\$25

BEER DRAUGHT

**SIERRA NEVADA 'HAZY LITTLE
THINGS' // 9**
HAZY IPA / ABV 6.7%

**RESIDENT CULTURE 'RIDING THE
FEELING' // 9**
PILSNER / ABV 5%

**CABARRUS BREWING CO.
'COTTON BLONDE' // 9**
BLONDE ALE / ABV 5%

SUGAR CREEK 'WHITE ALE' // 7
UNFILTERED WITBIER / ABV 4.9%

HEIST BREWERY 'ROOT DOWN' // 9
CZECH STYLE LAGER / ABV 5.3%

SUGAR CREEK 'BIG O IPA' // 7
BLOOD ORANGE IPA / ABV 7%

LOST WORLDS 'KAMA' // 10
HAZY IPA / ABV 6.5%

SEASONAL TAP // MP

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%

**BIRD SONG 'HAZY, SEXY, COOL'
NE IPA // 9** ABV 6.8%

PROUD TO PARTNER
WITH AND OFFER


S. PELLEGRINO


**ACQUA
PANNA**
TUSCANY