

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 fillet strips, wasabi aioli

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

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

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

**MARYLAND LUMP CRAB CAKE // 18**  
roasted pecan remoulade

**SEARED RARE AHI TUNA\* // 14**  
ponzu, ginger, wasabi aioli, and seaweed salad

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

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

## SOUP & SALADS

**FRENCH ONION SOUP // 9**  
caramelized onions, beef broth, and gruyere

**CLASSIC CAESAR // 9**  
crisp romaine, sourdough croutons, and shredded parmesan

**G'S HOUSE // 10**  
mixed greens, goat cheese, apples, caramelized onions, candied walnuts, balsamic vinaigrette

**THE WEDGIE // 10**  
applewood smoked bacon, red onion, cherry tomatoes, and maytag blue cheese

**CHOPPED SALAD // 10**  
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. NY STRIP\* // 59**

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

## STEAK SAUCES

**MUSHROOM DEMI // AU POIVRE HOUSE STEAK SAUCE GARLIC HERB BUTTER // 3 ADD CRAB CAKE // 16**

## 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 // 7**

**SOUTHERN MASHED POTATOES // 8**

**GRILLED ASPARAGUS // 8**  
shallots and butter

**SAUTÉED BROCCOLINI // 8**  
lemon, chili, shaved garlic

## 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, and cajun beurre blanc

**BRAISED BONELESS BEEF SHORT RIB // 34**  
citrus braised, mushroom risotto, and local vegetables

**NC SHRIMP & CLAM LINGUINI // 35**  
fried garlic, spinach, tomatoes, oreganata bread crumbs, and roasted garlic parmesan crema

**MARYLAND LUMP CRAB CAKES // 36**  
two pan sauteed jumbo lump crab cakes, roasted pecan remoulade

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

**SEARED SCALLOPS // 44**  
spring pea risotto, crispy prosciutto, pea tendrils salad, and sundried tomato yuzu vinaigrette

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

**COLLARD GREENS // 9**  
peppered side pork, cider vinegar

**MAC & CHEESE // 10**

**SWEET POTATO & DUCK CONFIT HASH // 15**  
caramelized onions, peppers

\*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

  
RARE ROOTS  
HOSPITALITY

FIN & FINO  
A LOCAL CULINARY EXPERIENCE

DRESSLER'S  
WELCOME BACK

THE PORTERSHOUSE  
A LOCAL CULINARY EXPERIENCE

CHAPTER 6

joan's  
CULINARY & CAFE

## OUR COCKTAILS

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

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

*\*contains nuts*

### **BEACH PLEASE! // 17**

HAKU VODKA, BAUCHANT, COCONUT MILK, PANDAN, CARDAMOM BITTERS

### **A BIT OF LOCAL ESPRESSO // 16**

712 VODKA, BORGHETTI CAFFE ESPRESSO LIQUOR, BITTY & BEAU'S COLD BREW

### **VIOLET HAZE // 17**

ROKU GIN, ST. GERMAIN, CAPPELLETTI, GRAPEFRUIT, EGG WHITE\*, GRAPEFRUIT BITTERS

*\*contains raw egg whites*

### **VAGABOND // 17**

VAGO MEZCAL, IRIS VERMOUTH, DOMAINE DE CANTON, ORANGE BITTERS

### **THE YINZER // 16**

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

### **MONKEYS IN A BARREL // 18**

FOUR ROSES SINGLE BARREL, MONKEY SHOULDER, AMARO NONINO, ORANGE OLEO

### **METROPOLITAN O.F. // 16**

MAKER'S 46, LICOR 43, BLENDED BITTERS

### **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

*Ask about our mocktails!*

## BEER

### DRAUGHT

#### **CATAWBA BREWING**

'WHITE ZOMBIE' // 7  
WHITE ALE / ABV 4.7%

#### **RESIDENT CULTURE 'RIDING**

THE FEELING' // 9  
PILSNER / ABV 5%

#### **DEVIL'S LOGIC 'JUCIFER' // 9**

NE HAZY IPA / ABV 7%

#### **LOST WORLD 'TREK' // 10**

PORTER / ABV 6.5%

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

BLOOD ORANGE IPA / ABV 7%

#### **DIVINE BARREL ORANGE SODA // 9**

HARD SELTZER / ABV 5%

#### **BLUE BLAZE 'BLACK BLAZE' // 7**

MILK STOUT / ABV 5%

### BOTTLE / CAN

**BUD LIGHT // 5** ABV 4.2%

**MICHELOB ULTRA // 6** ABV 4.2%

**STELLA ARTOIS // 6** ABV 5%

**BECKS N/A // 6** N/A

#### **DEVIL'S LOGIC 'KOMMUNITY KOLSCH' // 8**

KOLSCH (16 OZ.) / ABV 4.7%

#### **RESIDENT CULTURE 'ISLAND TIME' // 8**

MEXICAN STYLE LAGER / ABV 4.7%

#### **NODA 'LIL SLURP' // 9**

JUICY IPA / ABV 6%

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

IPA (16 OZ.) / ABV 6.2%

#### **LOST WORLDS 'ENTERPRISE' // 7**

MÄRZEN / ABV 5.5%

## WINE

### SPARKLING BY THE GLASS

#### **CA' FURLAN PROSECCO // 10**

GLERA  
ITALY, VENETO

#### **JUVE & CAMPS // 10**

CAVA BRUT  
SPAIN, VALLS D'ANOIA FOIX

#### **LA PERLINA // 10**

MOSCATO D'ASTI  
ITALY, CASTEL BOGLIONE

### WHITE BY THE GLASS

#### **BANFI // 9**

"LE RIME" PINOT GRIGIO  
ITALY, MONTALCINO

#### **J. PRÜM 'ESSENCE' // 11**

RIESLING  
GERMANY, MOSEL

#### **CONUNDRUM // 12**

WHITE BLEND  
CALIFORNIA, NAPA VALLEY, RUTHERFORD

#### **MARLBOROUGH // 10**

SAUVIGNON BLANC  
MARLBOROUGH, NEW ZEALAND

#### **MATANZAS CREEK // 12**

SAUVIGNON BLANC  
CALIFORNIA, SONOMA COUNTY

#### **FRANCISCAN ESTATE // 10**

CHARDONNAY  
CALIFORNIA, SAN MIGUEL

#### **CAMBRIA 'KATHERINE'S**

VINEYARD' // 13  
CHARDONNAY  
CALIFORNIA, SANTA MARIA VALLEY

#### **NEYERS // 16**

CHARDONNAY  
CALIFORNIA, CARNEROS DISTRICT,  
SONOMA COUNTY

#### **HERMAN MOSER "GREEN EYES" // 12**

GRÜNER VETLINER  
KREMSTALL, AUSTRIA

### ROSE BY THE GLASS

#### **LA NERTHE // 10**

ROSE (CÔTES DU RHÔNE)  
RHONE, FRANCE

#### **SOKOL BLOSSER // 11**

ROSE OF PINOT NOIR  
OREGON

#### **DOPFF & IRION // 13**

CREMANT D'ALSACE (SPARKLING)  
FRANCE

### RED BY THE GLASS

#### **PARDUCCI // 10**

PINOT NOIR  
MENDOCINO COUNTY, CALIFORNIA

#### **KEN WRIGHT CELLARS // 15**

PINOT NOIR  
OREGON, WILLAMETTE VALLEY

#### **TACHO RESERVA // 10**

MALBEC  
ARGENTINA, MENDOZA, VALLE DE UCO

#### **SEAN MINOR // 10**

CABERNET SAUVIGNON  
PASO ROBLES, CA

#### **PARCEL 41 // 12**

MERLOT  
NAPA, CALIFORNIA

#### **LA SALA // 13**

CHIANTI CLASSICO  
VENDEMMIA, ITALY

#### **DECOY // 15**

CABERNET SAUVIGNON  
SAINT HELENA, CALIFORNIA

#### **RAYMOND RESERVE // 25**

CABERNET SAUVIGNON  
NAPA VALLEY, CALIFORNIA

#### **KLINKER BRICK 'OLD VINE' // 14**

OLD VINE ZINFANDEL  
CALIFORNIA, LODI

#### **DUSI MODEL M // 11**

RED BLEND  
CALIFORNIA, CENTRAL COAST