

est. 2003

# DRESSLER'S

WELCOME BACK

## 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

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

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

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

**LOW COUNTRY CRAB DIP // 24**  
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 // 9**  
caramelized onions, beef broth, gruyere

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

**G'S HOUSE // 9**  
mixed greens, goat cheese, apples,  
caramelized onions, candied walnuts,  
balsamic vinaigrette

**THE WEDGIE // 9**  
applewood smoked bacon, red onion,  
cherry tomatoes, maytag blue cheese

**CHOPPED SALAD // 9**  
romaine, hard boiled eggs, bacon,  
cucumbers, tomatoes, croutons,  
champagne vinaigrette



\*No separate checks for parties of 10 or more

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

WHERE EVERYBODY KNOWS YOUR NICKNAME

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## A LA CARTE

14OZ. PORK CHOP\* // 32

8OZ. HEART OF RIBEYE\* // 36

12 OZ. RACK OF LAMB\* // 45

8 OZ. FILET MIGNON\* // 49

16 OZ. NY STRIP\* // 49

16 OZ. DELMONICO RIBEYE\* // 55

## 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

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

## 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 with beluga lentils, savoy cabbage and smoked cherry tomatoes finished with a honey bourbon glaze

NC SHRIMP & GRITS // 31

shrimp, crab, andouille sausage, cajun beurre blanc

BRAISED BONELESS BEEF SHORT RIB // 32

citrus braised, mushroom risotto, local vegetables

NC SHRIMP & CLAM LINGUINI // 35

fried garlic, spinach, tomatoes, oreganata bread crumbs, roasted garlic parmesan crema

MARYLAND LUMP CRAB CAKES // 36

two pan sauteed jumbo lump crab cakes, roasted pecan remoulade

JUST FOR THE HALIBUT // 41

lump crab, roasted red peppers, spinach, potato cake, sundried tomato beurre blanc

SEARED SCALLOPS // 42

spring pea risotto, crispy prosciutto, pea tendrils salad, sundried tomato yuzu vinaigrette

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  
A SOUTHERN TABLE

DOGWOOD  
A SOUTHERN TABLE

DRESSLER'S  
WELCOME BACK

THE PORTER'S HOUSE  
A SOUTHERN TABLE

BE LIKE FAMILY

## OUR COCKTAILS

### THE RED WEDDING // 16

DON RAMON REPOSADO, COPPER DOG,  
OLD FORESTER, CHERRY BITTERS,  
CHERRY, LUXARDO

### SIDE EYE // 17

TOMATIN 12YR, PIERRE FERRAND DRY  
CURACAO, DOMAINE DE CANTON,  
ORANGE BITTERS

### THE YINZER // 16

THE BRADSHAW BOURBON,  
PIERRE FERRAND DRY CURACAO,  
KALUHA, CHOCOLATE BITTERS

### SPICY PINOY // 15

LUNAZUL BLANCO,  
SIETE MISTERIOS MEXCAL, JALAPENO,  
LEMONGRASS SYRUP, SMOKED CHILI  
BITTERS

### SPECIAL TEA NEGRONI // 15

BLUE COAT GIN, BLACK TEA  
INFUSED COCCHI VERMOUTH,  
CAPPELLETTI

### THE WEEKENDER // 14

ZAYA, COINTREAU, HOUSE GRENADINE,  
PINEAPPLE, ALMOND, ORANGE

### METROPOLITAN O.F. // 16

LARCENY  
LIQUOR 43,  
BLENDED BITTERS

### ONE NIGHT STAND // 15

HENNESSY VS COGNAC,  
YELLOW CHARTREUSE, LEMON JUICE,  
LEMON BITTERS

### PEARED UP // 14

BELVEDERE, BAUCHANT, PEAR,  
VANILLA, PINEAPPLE

### MOREL OF THE STORY // 16

RITTENHOUSE RYE, CARDAMARO,  
MOREL SPICED MUSHROOM SYRUP,  
SMOKED GLASS

### PRETTY IN PINK // 12

TITO, ST. GERMAINE, STRAWBERRY  
CRAN LEMON SYRUP, BUBBLES

### BLUEBERRY BASIL DAQUIRI // 14

DON Q RUM, BLUEBERRY BASIL SYRUP,  
LIME

### THE RASCALS // 15

COPPER DOG, DRAMBUI, CHAMOMILLE,  
HONEY

## BEER

### DRAUGHT

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

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

JUCIFER // 9  
NE IPA / ABV 7.0%

DIVINE BARREL 'VENTI MEANS TWENTY' // 10  
PORTER / ABV 6.5%

LOST WORLD 'KAMA IPA' // 10  
HAZY IPA / ABV 6.8%

DIVINE BARREL 'SPATIAL AWARENESS' // 12  
IMPERIAL STOUT / ABV 10%

### BOTTLE / CAN

BUD LIGHT // 5 ABV 4.2%

MICHELOB ULTRA // 6 ABV 4.2%

STELLA ARTOIS // 6 ABV 5.0%

BECKS N/A // 6 ABV N/A%

DEVIL'S LOGIC 'KOMMUNITY KOLSCH' // 8  
KOLSCH (16 OZ.) / ABV 4.7%

LOST WORLDS 'SHILLELAGH' // 8  
IRISH ALE (16 OZ.) / ABV 4.7%

RESIDENT CULTURE 'NO FUCHS GIVEN' // 8  
LAGER (16 OZ.) / ABV 4.8%

BLUE BLAZE 'PINK BLAZER' // 9  
HEFEWEIZEN WHEAT BEER (16 OZ.)  
ABV 5.3%

NODA 'BIG SLURP' // 9  
JUICY IMPERIAL IPA / ABV 8.5%

TRIPLE C '3C WEST COAST I.P.A.' // 9  
IPA (16 OZ.) / ABV 6.2%

# WINE

## SPARKLING

BY THE GLASS

**CA' FURLAN PROSECCO // 10**  
GLERA  
ITALY, VENETO

**CAN PETIT// 10**  
BRUT  
SPAIN, SANT SANDURI D'ANOIA

**LA PERLINA // 10**  
MOSCATO D'ASTI  
ITALY, CASTEL BOGLIONE

## WHITE

BY THE GLASS

**BANFI // 9**  
2021 "LE RIME" PINOT GRIGIO  
ITALY, MONTALCINO

**J. PRÜM 'ESSENCE' // 11**  
2021 RIESLING  
GERMANY, MOSEL

**CONUNDRUM // 12**  
2021 WHITE BLEND  
CALIFORNIA, NAPA VALLEY, RUTHERFORD

**MARLBOROUGH// 10**  
2021 SAUVIGNON BLANC  
MARLBOROUGH, NEW ZEALAND

**MATANZAS CREEK// 12**  
2021 SAUVIGNON BLANC  
CALIFORNIA, SONOMA COUNTY

**FRANCISCAN ESTATE // 10**  
2020 CHARDONNAY  
CALIFORNIA, SAN MIGUEL

**CAMBRIA 'KATHERINE'S VINEYARD' // 13**  
2020 CHARDONNAY  
CALIFORNIA, SANTA MARIA VALLEY

**NEYERS // 16**  
2019 CHARDONNAY  
CALIFORNIA, CARNEROS DISTRICT, SONOMA COUNTRY

## ROSE

BY THE GLASS

**CAMPUGET// 10**  
2021 ROSE (SYRAH 70%, GRENACHE 30%)  
RHONE, FRANCE

**SOKOL BLOSSER // 11**  
2021 ROSE OF PINOT NOIR  
OREGON

**DOPFF & IRION // 13**  
CREMANT D'ALSACE (SPARKLING)  
FRANCE

## RED

BY THE GLASS

**PARDUCCI// 10**  
2021 PINOT NOIR  
MENDOCINO COUNTY, CALIFORNIA

**KEN WRIGHT CELLARS // 15**  
2021 PINOT NOIR  
OREGON, WILLAMETTE VALLEY

**TACHO RESERVA // 10**  
2020 MALBEC  
ARGENTINA, MENDOZA, VALLE DE UCO

**NUGAN // 10**  
2020 CABERNET SAUVIGNON  
COONAWARA, AUSTRALIA

**PARCEL 41 // 12**  
2020 MERLOT  
NAPA, CALIFORNIA

**LA SALA // 13**  
2019 CHIANTO CLASSICO  
VENDEMMIA, ITALY

**DECOY //15**  
2020 CABERNET SAUVIGNON  
SAINT HELENA, CALIFORNIA

**RAYMOND RESERVE// 25**  
2019 CABERNET SAUVIGNON  
NAPA VALLEY, CALIFORNIA

**KLINKER BRICK 'OLD VINE' // 14**  
2019 OLD VINE ZINFANDEL  
CALIFORNIA, LODI

**DUSI MODEL M // 11**  
2019 RED BLEND  
CALIFORNIA, CENTRAL COAST

BOTTLE LIST  
SCAN HERE

