

# 204 NORTH

KITCHEN & COCKTAILS

CHARLOTTE, NORTH CAROLINA

## DINNER

### WELCOME TO 204 NORTH!

We are a family of passionate professionals that are inspired by the community and our ever-growing Queen City! Whether you are in for a quick work lunch, happy hour cocktails, a dinner date, or a boozy brunch we look forward to exceeding your expectations!

Our award-winning chef pours his heart into creating delicious menu items that offer something for everyone, using fresh and local ingredients whenever the season allows. Our mixologist (another award winner on our team!) crafts innovative cocktails, sure to awaken your senses.

Each and every one of us here at 204 North are grateful you chose us and look forward to ensuring you come in again very soon!

### WE PROUDLY PARTNER WITH

Wild Turkey Farms - China Grove, NC  
Harmony Ridge Farms - Tobaccoville, NC  
Street Fare Farm - Concord, NC  
Against the Grain Farm - Watauga County  
Rowland Row Farm - Gold Hill, NC  
Ten Mile Farm - McDowell County  
Middle Ground Farm - Monroe, NC

## STARTERS

### FRIED GREEN TOMATOES 8

pimento cheese, Benton's 18 month aged country ham, pickled green tomato aioli

### CHARCUTERIE & CHEESE 16

classic salami, soppressata, Ashe county white cheddar, Ashe county marble blue, local honey, Lusty Monk mustard, nuts, lavash crackers

### SPICY GARLIC SHRIMP\* 12

crispy breaded shrimp, chili garlic sauce, sesame seeds, cilantro wasabi aioli

### RAVIOLI 12

wild mushroom ravioli with creme fraiche, arugula, parmesan & smoked paprika olive oil

### HOT CHICKEN SLIDERS 11

nashville hot chicken on hawaiian sweet rolls with pickles

### CALAMARI 13

fried calamari & sweet peppers with house made marinara, grilled lemon, herbs & parmesan

### WILD TURKEY FARM'S SMOKED PORK BELLY 10

house chow chow, bbq corn purée, watermelon glaze, cilantro

### DEVILED EGGS 10

crispy oysters, avocado mousse, jalapeño hot sauce

## SOUP & SALADS

### SOUP OF THE DAY 6

### SPINACH SALAD 8

NC strawberries, toasted sunflower seeds, goat cheese, red wine vinaigrette

### CAESAR SALAD 8

romaine, overnight tomatoes, croutons, parmesan reggiano, caesar dressing

### WEDGE SALAD 8

blue cheese crumbles, cherry tomatoes, bacon, pickled red onions, blue cheese dressing

### BEEF SALAD 8

arugula, roasted beets, radishes, goat cheese, roasted walnuts, berries, strawberry & vanilla vinaigrette

\*NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. ALL ITEMS MARKED WITH AN \* CAN BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX (6) OR MORE.

# MAINS

## SHRIMP & GRITS 19

NC shrimp, local grits, braised tomatoes, peppers, tasso ham gravy

## PETITE 6OZ FILET\* 32

mashed potatoes, broccoli, mushroom bourbon butter

## PORK TENDERLOIN\* 19

briefly smoked Heritage Breed tenderloin, spring time succotash, sweet potatoes, bbq corn purée

## PAN ROASTED ATLANTIC CATCH 24

carolina gold rice cake, beet hummus, toasted walnuts, crème fraiche, arugula salad

## 204 CHEESEBURGER 16

two grass fed beef patties, american cheese, caramelized onions, bibb lettuce, heirloom tomato, house quick pickles & 204 sauce, served with parmesan fries

## MEATLOAF 19

pan seared meatloaf, sautéed green beans, mashed potatoes, tasso ham gravy

## TAGLIATELLE BOLOGNESE 18

fresh pasta, four hour bolognese, mozzarella & basil

## SHORT RIB 26

braised beef short rib with parmesan polenta, root vegetables & a red wine truffle jus

## SIDES

BRUSSEL SPROUTS 7

MACARONI & CHEESE 5

SEASONAL VEGETABLES 5

SAUTÉED CORN 5

PARMESAN FRIES 5

## FLAT IRON\* 26

certified angus beef, mashed potatoes, local carrots & turnips with chimichurri

## RACK OF LAMB\* 32

rainbow chard, brown beech mushrooms, cauliflower rice, blueberries, toasted pine nuts, chimichurri

## NASHVILLE HOT CHICKEN 19

free range chicken breasts topped with pickles, served with your choice of two : potato salad, coleslaw or mac & cheese

## ATLANTIC SALMON\* 24

sorghum glazed baby beets, truffled mashed potatoes, citrus oil

## QUINOA RISOTTO 20

golden quinoa, asparagus, brown beech mushrooms & parmesan reggiano topped with radishes & truffle oil

## DESSERTS

AS A LOCAL, SMALL BUSINESS, WE PROUDLY SUPPORT OTHER SMALL BUSINESS. OUR DESSERTS ARE PROVIDED BY

suárez bakery

## STICKY BUN 8

brioche dough layered with creamy sorghum sugar served with caramel sauce, candied salted pecans & rye whiskey ice cream

## SEASONAL CHEESECAKE 7

please ask your server to hear about our current seasonal cheesecake

## CARROT CAKE 7

carrot spice cake, cream cheese filling, cream cheese icing topped with candied orange peel

## SALTED CARAMEL BROWNIE 8

intense fudge brownie with Valrhona cocoa powder & housemade caramel sprinkled with flaky sea salt, served with a scoop of our housemade vanilla ice cream

## HOMEMADE CRÈME BRÛLÉE 7

traditional vanilla custard served in a mason jar