

**204  
NORTH**

KITCHEN & COCKTAILS

CHRYSLER, NORTH CAROLINA

## BRUNCH

### BUBBLES FOR THE TABLE

**AVISSI PROSECCO 25**

**LUC BELAIRE RARE ROSE 50**

**TATTINGER BRUT CHAMPAGNE 75**

**VEUVE CLICQUOT BRUT 100**

served with a carafe of your choice of orange juice, pineapple juice or peach mango juice

### COLD COCKTAILS

**204 COFFEE 8**

bourbon, Amaro Montenegro, cold brewed coffee & cream

**MIMOSA 4**

draft prosecco topped with orange juice

**BLOODY MARY 6**

vodka and house made mix

### HOT COCKTAILS

**IRISH COFFEE 8**

irish whiskey, coffee, seasonal whipped cream

**COFFEE COGNAC CARDAMOM 10**

cognac, cardamom syrup, topped with hot coffee

**FLANNEL SEASON 10**

bourbon, chai spice syrup, pumpkin spice syrup, lemon & hot water

### STARTERS

**BUTTERSCOTCH SCONE & CREAM 4**

suárez bakery classic scone studded with Guittard butterscotch chips & whipped cream

**BISCUIT & GRAVY 6**

buttermilk biscuit served with house made tasso ham gravy

**DEILED EGGS 6**

four egg halves topped with crispy oysters & a bloody mary sauce

**AVOCADO TOAST 8**

artisanal bread topped with avocado, cilantro, fried eggs & crushed red pepper

### SALADS

**ADD CHICKEN \$4 // PORK BELLY, SHRIMP OR SALMON\* \$6**

**WEDGE SALAD 8**

crispy iceberg lettuce & blue cheese dressing, topped with blue cheese crumbles, bacon, tomatoes & red onion

**CAESAR SALAD 8**

romaine lettuce, overnight tomatoes, croutons, parmesan reggiano & caesar 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 \* ARE OR 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.

## BRUNCH PLATES

### BRUNCH BURGER 16

grass fed beef patty, sausage patty, country ham, thick cut bacon, pimento cheese & a fried egg on a bun & your choice of side

### VANILLA FRENCH TOAST 12

thick cut toast topped with seasonal berries, whipped cream & your choice of side

### CHICKEN & WAFFLES 13

butter milk breaded chicken breast stacked with cast iron waffles, apple compote, hot maple syrup & your choice of side

### TRIPLE STACKED BLUEBERRY PANCAKES 12

triple stack of blueberry pancakes topped with chocolate mint sauce, whipped cream & your choice of side

### SALMON BRUNCH BURGER 12

salmon burger on a toasted potato bun topped with lettuce, tomato, roasted tomato hollandaise & your choice of side

## EGGS

### 204 FARMER'S OMELET 12

caramelized onions, asparagus, mushrooms, goat cheese, toast & your choice of side

### 204 BUTCHER'S OMELET 12

bacon, country ham, jalapeño, cheddar, toast & your choice of side

### WHITE OMELET 12

tomatoes, avocado, spinach & goat cheese, toast & your choice of side

### 204 BENEDICT\* 12

two poached eggs, country ham & roasted tomato hollandaise atop a buttermilk biscuit & your choice of side

### BUILD YOUR OWN BRUNCH 14

your choice of any 4 items listed below  
two eggs cooked your way\* - biscuit - grits - applewood bacon - country ham - sausage - potato home fries - fresh fruit - toast

## NOT SO BRUNCH PLATES

### SHRIMP & GRITS 16

fresh carolina shrimp & heirloom grits, served with braised tomatoes, sweet peppers & tasso gravy

### NASHVILLE HOT CHICKEN 12

free range chicken breast, house quick pickles, coleslaw & your choice of side

### MEATLOAF 12

pan seared meatloaf over creamy grits, topped with tasso ham gravy & your choice of side

### 204 CHEESEBURGER 14

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

### 204 GRILLED CHEESE 12

gruyere & cheddar cheeses, seared pork belly, roasted jalapeño on texas toast & your choice of a side

## SKILLETS

### HOME FRY SKILLET 12

two eggs, potatoes, peppers, onions & cheddar cheese, sausage gravy, served with toast

### AVOCADO SKILLET 12

two eggs, asparagus, avocado & roasted tomato sauce, served with toast

## SIDES

### BISCUIT WITH JAM & HONEY 4

### TOAST 4

### POTATO HOME FRIES 4

### GRITS 4

### COUNTRY HAM 4

### SAUSAGE 4

### APPLEWOOD BACON 4

### FRESH FRUIT 4

### 2 EGGS COOKED YOUR WAY 4

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