

204 NORTH

KITCHEN & COCKTAILS

CHARLOTTE, NORTH CAROLINA

CHARLOTTE RESTAURANT WEEK - 3 COURSES FOR \$35

RAVIOLI

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

CAESAR SALAD

overnight tomatoes, croutons, parmesan reggiano, Caesar dressing

DEVILED EGGS

avocado mousse, jalapeño hot sauce

ATLANTIC SALMON*

sorghum glazed baby beets, truffle mashed potatoes & citrus oil

GOES GREAT WITH A GLASS OF LANDMARK VINEYARDS OVERLOOK CHARDONNAY \$12

PORK TENDERLOIN*

briefly smoked Heritage Breed tenderloin, winter time succotash, sweet potatoes & bbq corn puree

GOES GREAT WITH A GLASS OF BELASCO DE BAQUEDANO LLAMA MALBEC \$11

FLAT IRON*

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

GOES GREAT WITH A GLASS OF RODNEY STRONG SYMMETRY MERITAGE \$22

NASHVILLE HOT CHICKEN

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

GOES GREAT WITH A GLASS OF EARTHQUAKE ZINFANDEL \$16

TURTLE CHEESECAKE

classic cheesecake with chocolate chips, caramel and pecans

CARROT CAKE

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

CREME BRULEE

traditional vanilla custard served in a mason jar