

# 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 talented bartenders are waiting to shake up (or stir) one of our innovative craft cocktails. Once working through the cocktail menu, feel free to have them concoct something especially for you!

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

green tomato agrodolce, pimento cheese, benton's country ham, basil

### CHARCUTERIE & CHEESE 16

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

### TEMPURA SHRIMP 12

tempura breaded shrimp, chili garlic sauce, turnip spirals, wasabi vinaigrette, sesame seeds

### MUSHROOM RAVIOLI 13

house made shitake & oyster mushroom raviolis, duck confit, charred baby bok choy

### 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

### TUNA WRAPPED IN BENTON'S COUNTRY HAM \* 13

pickled fennel & cucumber, avocado mouse, citrus gems, pea shoots

### DEVILED EGGS 10

crispy oysters, bacon tomato jam, fresh chives

## 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

<b>SHRIMP &amp; GRITS</b>	<b>19</b>	<b>FLAT IRON*</b>	<b>26</b>
NC shrimp, local grits, braised tomatoes, peppers, tasso ham gravy		certified angus beef, mashed potatoes, local carrots & turnips with chimichurri	
<b>PETITE 6OZ FILET*</b>	<b>32</b>	<b>LAMB LOIN*</b>	<b>29</b>
mashed potatoes, broccoli, mushroom bourbon butter		Lamb loin cooked a la plancha, potato pave, warm broccoli salad, vadouvan jus	
<b>GUAJILLO RUBBED PORK SHOULDER*</b>	<b>19</b>	<b>NASHVILLE HOT CHICKEN</b>	<b>19</b>
carolina gold rice, baked sea island peas, chimichurri purée		free range chicken breasts topped with pickles, served with your choice of two : potato salad, coleslaw or mac & cheese	
<b>MAHI MAHI</b>	<b>29</b>	<b>ATLANTIC SALMON*</b>	<b>24</b>
carolina gold rice, lump crab meat, roasted pineapple sofrito, avocado purée, chimichurri,		sorghum glazed baby beets, truffled mashed potatoes, citrus oil	
<b>204 CHEESEBURGER</b>	<b>16</b>	<b>QUINOA RISOTTO</b>	<b>20</b>
two grass fed beef patties, american cheese, caramelized onions, bibb lettuce, heirloom tomato, house quick pickles & 204 sauce, served with parmesan fries		golden quinoa, asparagus, brown oyster mushrooms & parmesan reggiano topped with radishes & truffle oil	
<b>MEATLOAF</b>	<b>19</b>		
pan seared meatloaf, sautéed green beans, mashed potatoes, tasso ham gravy			
<b>BLACK PEPPER PAPPARDELLE</b>	<b>18</b>		
oyster mushrooms, truffle beurre monté, cured egg yolk, spring peas			

## SIDES

<b>BRUSSEL SPROUTS</b>	<b>7</b>
<b>MACARONI &amp; CHEESE</b>	<b>5</b>
<b>SEASONAL VEGETABLES</b>	<b>5</b>
<b>SAUTÉED CORN</b>	<b>5</b>
<b>PARMESAN FRIES</b>	<b>5</b>

## DESSERTS

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

suárez bakery

<b>SEASONAL CHEESECAKE</b>	<b>7</b>
please ask your server to hear about our current seasonal cheesecake	
<b>SALTED CARAMEL BROWNIE</b>	<b>8</b>
intense fudge brownie with Valrhona cocoa powder & housemade caramel sprinkled with flaky sea salt, served with a scoop of our housemade vanilla ice cream	
<b>HOMEMADE CAROLINA GOLD RICE PUDDING</b>	<b>7</b>
carolina gold rice, blood orange, mint	
<b>HOMEMADE STICKY BUN</b>	<b>8</b>
brioche dough layered with creamy sorghum sugar served with caramel sauce, candied salted pecans & rye whiskey ice cream	
<b>HOMEMADE CRÈME BRÛLÉE</b>	<b>7</b>
traditional vanilla custard served in a mason jar	

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