



204
NORTH

KITCHEN & COCKTAILS

CHARLOTTE, NORTH CAROLINA

THANKSGIVING MENU

STARTERS

HEIRLOOM PUMPKIN BISQUE / \$8

GARNISHED WITH AN APPLE & SAGE RAVIOLI

WARM BRUSSEL SALAD / \$10

SHAVED BRUSSEL SPROUTS, POACHED PEARS, BLUE CHEESE, BACON,
WALNUTS, CIDER DRESSING

CHARCUTERIE & CHEESE / \$16

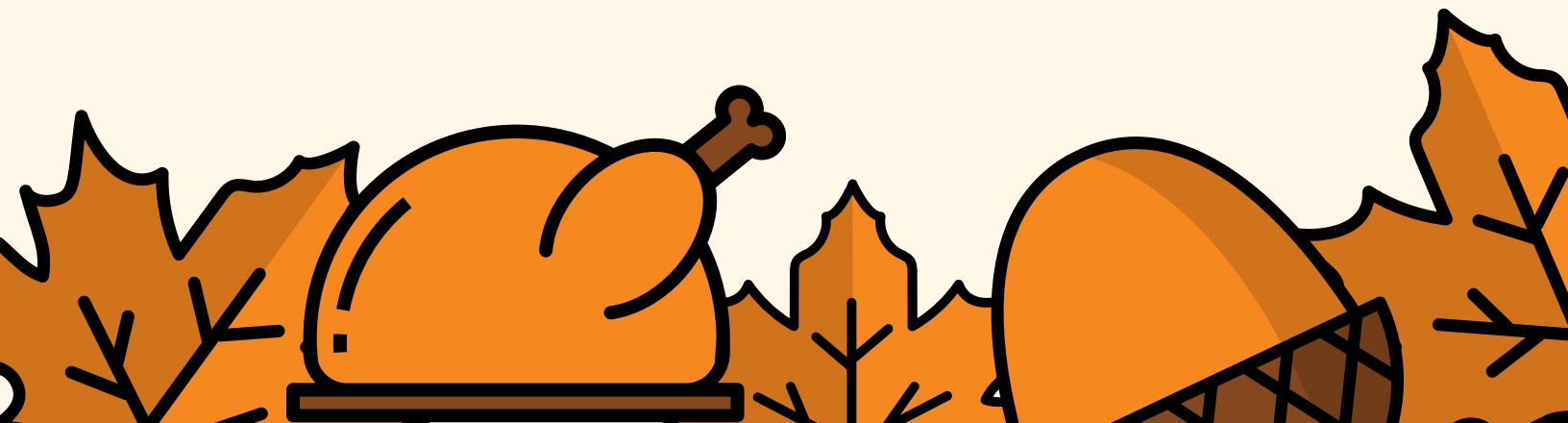
CLASSIC SALAMI, SOPPRESATTA, ASHE COUNTY WHITE CHEDDAR, ASHE
COUNTY MARBLE BLUE, LOCAL HONEY, LUSTY MONK
MUSTARD, NUTS, LAVASH CRACKERS

WEDGE SALAD / \$8

BLUE CHEESE CRUMBLES, CHERRY TOMATOES, BACON, PICKLED RED
ONIONS, BLUE CHEESE DRESSING

DEVILED EGGS / \$10

CRISPY OYSTERS, BACON TOMATO JAM,
FRESH CHIVES





MAINS

SMOKED DUCK BREAST / \$26

CAULIFLOWER PUREE, WARM POTATO SALAD, MARINATED & GRILLED ASPARAGUS, MAPLE JUS

FILET MIGNON / \$34

POTATO PUREE, GLAZED BABY CARROTS, MUSHROOM DEMI-GLACE

ROASTED TURKEY BREAST / \$22

SQUASH CASSEROLE, MASHED POTATOES, CRANBERRY SAUCE, GRAVY MADE FROM THE DRIPPINGS

APPLE BRINED HAM / \$22

EMBER ROASTED SWEET POTATO PUREE, PUMPKIN & FIELD PEA SUCCOTASH, CIDER REDUCTION

HERB MARINATED GROUPER / \$27

BUTTERNUT SQUASH RISOTTO, TOASTED PUMPKIN SEED PESTO

SIDES / \$7

CRANBERRY SAUCE
CORNBREAD STUFFING
SQUASH CASSEROLE
GRILLED ASPARAGUS
MAC N' CHEESE

DESSERTS

SEASONAL CHEESECAKE / \$7

PLEASE ASK YOUR SERVER TO HEAR ABOUT OUR CURRENT SEASONAL CHEESECAKE

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 CAROLINA GOLD RICE PUDDING / \$7

CAROLINA GOLD RICE, BLOOD ORANGE, MINT

S'MORES IN A JAR / \$8

HOUSE CHOCOLATE PUDDING, GRAHAM CRACKER CRUMBLE, TOASTED MARSHMALLOW WHIP

HOMEMADE CRÈME BRÛLÉE / \$7

TRADITIONAL VANILLA CUSTARD SERVED IN A MASON JAR