

RIVERS' EDGE
CRAFT
DINNER



SHRIMP CEVICHE, BLUE CORN GRITS, MICRO CELERY
LIFE IN THE SOUTH LAGER

CHICKEN PAD THAI, LOMBARDO PEPPERS, PEA TENDRILS
BOOTY CALL DOUBLE IPA

PORK BELLY, PARSNIP, BLOOD ORANGE, FERMENTED
BLACK BEANS
CITRAPHILIA IPA

SHORT RIB TAMALE, AVOCADO, TOMATO, CILANTRO
MIRAGE BELGIAN TRIPEL

BEEF MARSHMALLOWS, CHOCOLATE GANACHE, SOUR
CHERRIES
BURN DOWN FOR WHAT BROWN ALE

