

# RIVER'S EDGE



## STARTERS

### RAINBOW TROUT DIP 9

house smoked, crostini

### BLACKENED AHI TUNA 10

tamari, wasabi, ginger, marinated seaweed

### BURRATA 10

thick cut bacon, watermelon, arugula, crostini, balsamic reduction

### PULLED PORK NACHOS 11

house smoked, jalapeno, pico de gallo, sour cream, cheddar cheese, BBQ sauce

### FRIED PICKLE SPEARS 7

spicy ranch

### SMOKED CHICKEN WINGS (8) 12

Carolina dry rub, ranch or blue cheese

### CHARCUTERIE PLATE 15

chef's choice of two artisanal meats & cheeses, tomato chutney, Lusty Monk mustard, crostini

## MAINS

### 12oz NY STRIP 18

sour cream whipped potatoes, haricot vert, garlic & parsley compound butter

### MEDITERRANEAN BOWL 15

falafel, hummus, cucumber, rice medley, yellow raisins, tomato, red onion, olives, pepperoncini, whipped feta


### PAN SEARED CHICKEN 16

Joyce Farms chicken breast, sour cream whipped potatoes, haricot vert, white Alabama BBQ sauce

### PENNE PASTA 14

shrimp, artichoke, basil, cherry tomato, pecorino, lemon oil

### SEARED SALMON 16

 shaved brussels sprouts & bacon, honey chili glaze, lemon wedge

## SIDES

### FRENCH FRIES 5

### TOMATO & CUCUMBER SALAD 5

### SLAW 5

### GREEN BEANS 5

### ONION RINGS 5

## DESSERTS

### NY STYLE CHEESECAKE 10

### BANANA PUDDING 8

### KID'S ICE CREAM 4

## SALADS

add shrimp 6

add chicken 5

### WATERMELON & BEET 12

basil, goat cheese, pistachio, lemon & oil vinaigrette

### AHI TUNA SALAD 14

mixed greens, shaved almonds, edamame, cucumber, radish, crunchy noodles, sesame vinaigrette

### QUINOA 12

spinach, arugula, red onion, pecorino, apple, lemon vinaigrette

### SMOKED CHICKEN 13

romaine, Spinach, avocado, corn, black beans, spiced pumpkin seed, cherry tomato, cucumber, BBQ ranch

### CITRUS SALMON 13

arugula, shaved almonds, red onion, mandarin, citrus vinaigrette

### CLASSIC CAESAR 12

romaine, house croutons, pecorino, Caesar dressing

## HANDHELDS

choice of side

add bacon 2

### THE PORTOBELLO 12

zucchini, gruyère, avocado, tomato chutney, brioche bun

### BLACKENED MAHI MAHI 14

slaw, julienne mango salsa, thousand island dressing, ciabatta

### VEGETARIAN BURGER 12

tomato, avocado, alfalfa sprouts, chipotle aioli, brioche bun

### SOUTHERN FRIED CHICKEN 13

lettuce, slaw, chipotle aioli, brioche bun

### BLT CLUB 12

bacon, lettuce, tomato, herb aioli, sourdough

### STEAK SANDWICH 15

opened faced, striploin, caramelized onion, horseradish cream, French baguette

### WHITEWATER BURGER 13

American cheese, lettuce, tomato, onion, pickles, brioche bun

### BBQ BURGER 14

cheddar, onion ring, slaw, BBQ sauce, brioche bun

## KIDS

choice of side

### GRILLED CHEESE 6

### HAMBURGER 7

### CHICKEN TENDERS 6

### MAC N CHEESE 6

### GRILLED CHICKEN 6



 VEGETARIAN

 GLUTEN-FREE

Gratuity added to parties of 8 or more

\* Items may be cooked to order. Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.

# RIVER'S EDGE



## DRINKS

### DRAFT

#### SYCAMORE WILD BLOSSOM ROSE 6/9

Hard Cider / Charlotte, NC / 5.2%

#### WILD BASIN BLACK RASPBERRY SELTZER 6/9

Hard Seltzer / Brevard, NC / 5.0%

#### WICKED WEED BURST SERIES 6/9

Sour Ale / Asheville, NC / 4.5%

#### DEEP RIVER COTTONTOWN 5.50/8.25

Lager / Clayton, NC / 4.5%

#### WHITE STREET KÖLSCH 5.5/8.25

Kölsch / Wake Forest, NC / 5.2%

#### SOUTHERN RANGE ENERGIZER BLONDIE 6/9

American Blonde Ale / Monroe, NC / 5.8%

#### WESTBROOK WHITE THAI 6/9

White Ale / Mt. Pleasant, SC / 5.0%

#### SUGAR CREEK PALE ALE 5/7.5

American Pale Ale / Charlotte, NC / 5.2%

#### NODA RADIO HAZE 6/9

Hazy IPA / Charlotte, NC / 6.0%

#### LEGION JUICY JAY 6/9

American IPA / Charlotte, NC / 6.3%

#### BIRDSONG HIGHER GROUND 5.5/8.25

American IPA / Charlotte, NC / 7.0%

#### HIGHLAND GAELIC ALE 6/9

Red Ale / Asheville, NC / 5.8%

#### GREEN MAN ESB 6/9

Amber Ale / Asheville, NC / 5.5%

#### LONERIDER SWEET JOSIE 5/7.5

Brown Ale / Raleigh, NC / 6.1%

### WINES

#### MIMOSA 7 / 25

#### LA MARCA PROSECCO 9 / 34

#### STARBOROUGH SAUVIGNON BLANC 8 / 30

#### PROPHECY PINOT GRIGIO 7.5 / 28

#### WILLIAM HILL CHARDONNAY 8.5 / 32

#### SUNSEEKER ROSE 10 / 38

#### ALAMOS MALBEC 7.5 / 28

#### CHATEAU SOVEREIGN CABERNET SAUVIGNON 7 / 26

#### HOUSE CHARDONNAY 6.5

#### HOUSE ROSE 6.5

#### HOUSE CABERNET SAUVIGNON 6.5

### CANS

#### WHITE CLAW MANGO 5

Hard Seltzer / 5%

#### WHITE CLAW BLACK CHERRY 5

Hard Seltzer 5.0%

#### SYCAMORE WILD BLOSSOM BRUT 9

Hard Cider 5.2%

#### BOLD ROCK CAROLINA APPLE 6.5

Hard Cider / 4.7%

#### HIGHLAND PILSNER 6

Pilsner 5.5%

#### BIRDSONG REWIND 8

Lager / 4%

#### CORONA EXTRA 5.5

Adjunct Lager / 4.6%

#### MODELO ESPECIAL 5.5

Adjunct Lager / 4.4%

#### CATAWBA WHITE ZOMBIE

White Ale / 4.7%

#### BLUE MOON 5.5

Witbier / 5.4%

#### FAT TIRE 6

Amber Ale / 5.2%

#### NODA JAM SESSION 7.5

American Pale Ale 5.1%

#### SYCAMORE JUICINESS 7.5

New England IPA / 6.9%

#### WICKED WEED PERNICIOUS 6.5

American IPA / 7.3%

#### BELL'S TWO HEARTED 6.5

American IPA / 7%

#### NODA COCO LOCO 8

American Porter / 6.2%

#### GUINNESS 7.5

Irish Dry Stout 4.2%

### KOMBUCHA

#### BORINQUEN MANGO 7.5

#### BORINQUEN GUAVA 7.5

#### LENNY BOY WAKE-UP CALL 6

#### LENNY BOY LAVENDERADE 6

#### LENNY BOY MINT CONDITION 6

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