

RIVER'S EDGE



STARTERS

RAINBOW TROUT DIP 9

house smoked, crostini

BLACKENED AHI TUNA 13

tamari, wasabi, ginger, marinated seaweed

BURRATA 11

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) 10

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 15

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

SALADS

add shrimp 6

add chicken 5

WATERMELON & BEET 12

basil, goat cheese, pistachio, lemon & oil vinaigrette

AHI TUNA SALAD 16

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

QUINOA 11

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 15

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

CLASSIC CAESAR 9

romaine, house croutons, pecorino, Caesar dressing

HANDHELDS

choice of side

add bacon 2.5

THE PORTOBELLO 13

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

SIDES

FRENCH FRIES 4

TOMATO & CUCUMBER SALAD 4

SLAW 4

GREEN BEANS 4

ONION RINGS 5

DESSERTS

NY STYLE CHEESECAKE 8

BANANA PUDDING 7

ICE CREAM 4

KIDS

choice of side

GRILLED CHEESE 6

HAMBURGER 7

CHICKEN TENDERS 6

MAC N CHEESE 6

GRILLED CHICKEN 4



 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.

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%






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%

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**
-  **SUMMER WATER 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**
-  **RUSTIC RED SANGRIA 8**
-  **WHITE PEACH SANGRIA 8**

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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