

RIVER'S EDGE



STARTERS

- BLACKENED AHI TUNA 13**
tamari, wasabi, ginger, marinated seaweed
- 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
- BRUSCHETTA 8**
served with crostini
- SPINACH & ARTICHOKE DIP 9**
served warm with chips

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

SIDES

- FRENCH FRIES 4**
- TOMATO & CUCUMBER SALAD 4**
- SLAW 4**
- GREEN BEANS 4**
- ONION RINGS 5**

DESSERTS

- NY STYLE CHEESECAKE 8**
- APPLE CRISP 8**
- ICE CREAM 4**

SOUPS & SALADS

- add shrimp 6
add chicken 5
- 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
- BUTTERNUT SQUASH SOUP 5**
- TOMATO BISQUE 5**
- CHILI 6**

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
- BISTRO TURKEY 14**
Thick sliced turkey, bacon, cranberry aioli, sliced apple, mixed greens, havarti, pressed

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.

RIVER'S EDGE



DRINKS

DRAFT

-  **BOLD ROCK CUCUMBER MELON SELTZER** 5.5/8.25
Seltzer / Nellysford, VA / 4.0%
-  **WILD BASIN BLACK RASPBERRY SELTZER** 6/9
Hard Seltzer / Brevard, NC / 5.0%
- NEW SARUM BREWING DOUBLE BERRY MILKSHAKE** 5.5/8.25
Berliner Weisse / Salisbury, NC / 4.0%
- BLUE BLAZE BREWING CO. BLACK BLAZE** 6/9
Milk Stout / Charlotte, NC / 5%
- LEGION JUICY JAY** 7/10.5
East Coast IPA / Charlotte, NC / 6.3%
- FOOTHILLS 1000 SMILES GOLDEN ALE** 5.50/8.25
Lager / Charlotte, NC / 4.4%
- LONERIDER SWEET JOSIE** 5/7.5
Brown Ale / Raleigh, NC / 6.1%
- WOODEN ROBOT GOOD MORNING VIETNAM** 7.5/11.25
Blonde Ale / Charlotte, NC / 5.0%
- NODA BREWING HOPPY HOLIDAYS** 7/10.50
American IPA / Charlotte, NC / 6.5%
- HIGHLAND OATMEAL PORTER** 7/10.50
American Porter / Asheville, NC / 5.8%
- TOWN BREWING BROKEN TARTED** 6/9
Berliner Weisse / Charlotte, NC / 4.7%
- NODA BREWING RADIO HAZE** 7/10.5
New England IPA / 6.0%






WINES

-  **MIMOSA** 7 / 25
-  **LA MARCA PROSECCO** 9 / 34
-  **PROPHECY PINOT GRIGIO** 7.5 / 28
-  **WILLIAM HILL CHARDONNAY** 8.5 / 32
-  **ALAMOS MALBEC** 7.5 / 28
-  **CHATEAU SOVEREIGN CABERNET SAUVIGNON** 7 / 26
-  **HOUSE CHARDONNAY** 6.5
-  **HOUSE ROSE** 6.5
-  **HOUSE CABERNET SAUVIGNON** 6.5
-  **MULLED WINE** 8

CANS

-  **SYCAMORE WILD BLOSSOM BRUT** 9
Hard Cider 5.2%
-  **BOLD ROCK CAROLINA APPLE** 6.5
Hard Cider / 4.7%
- HIGHLAND PILSNER** 6.5
Pilsner 5.5%
- BIRDSONG REWIND** 8
Lager / 4%
- CATAWBA WHITE ZOMBIE** 7.5
White Ale / 4.7%
- NEW BELGIUM FAT TIRE** 6.5
Amber Ale / 5.2%
- NODA JAM SESSION** 7.5
American Pale Ale 5.1%
- WICKED WEED PERNICIOUS** 8
American IPA / 7.3%
- BELL'S TWO HEARTED** 7
American IPA / 7%
- NODA COCO LOCO** 8.5
American Porter / 6.2%
- CIGAR CITY JAI ALAI** 6.5
American IPA 7.5%
- NODA CAVU** 7
American Blonde Ale 4.6%

KOMBUCHA

-  **BORINQUEN MANGO** 7.5
-  **BORINQUEN GUAVA** 7.5
-  **LENNY BOY WAKE-UP CALL** 6
-  **LENNY BOY LAVENDERADE** 6
-  **LENNY BOY MINT CONDITION** 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.