

# 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.

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## DRINKS

### DRAFT

#### SYCAMORE WILD BLOSSOM SEASONAL 6.5/9.75

Cider / Charlotte, NC / 5.4%

#### WESTBROOK BREWING GOSE 6.5/9.75

American Ale / Charleston, SC / 4.0%

#### NEW SARUM BREWING DOUBLE BERRY MILKSHAKE 5.5/8.25

Berliner Weisse / Salisbury, NC / 4.0%

#### BIRDSONG REWIND 6/9

Czech Pilsner / Charlotte, NC / 4%

#### LEGION JUICY JAY 7/10.5

East Coast IPA / Charlotte, NC / 6.3%

#### 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%

#### THE OLDE MECKLENBURG BREWERY COPPER 6/9

Altbier / Charlotte, NC / 4.8%

#### BIRDSONG BREWING LAZY BIRD 6/9

American Brown Ale / Charlotte, NC / 5.5%

### ROTATING SEASONAL

### 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



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