

# RIVER'S EDGE



vegan vegetarian gluten free

## DESSERTS

- ICE CREAM 4.00**
- BROWNIE 6.00**  
topped with ice cream
- FRIED CHEESECAKE 6.00**  
with strawberry lemonade coulis,  
vanilla bean ice cream

## STARTERS

- CILANTRO LIME SHRIMP CEVICHE 13.00**   
wonton crisps, cilantro crema, hominy, jalapeño, micro cilantro, tomato, red onion
- BÁHN MÌ STEAK FLATBREAD 11.00**  
shaved bahn mì steak, cilantro crema, pickled vegetables, cilantro, shaved radish, fresh jalapeño
- CRISPY POLENTA BITES 8.25**  
goat cheese, pesto, crispy prosciutto
- SMOKED CHICKEN NACHOS 12.50**  
house smoked chicken, jalapeño, pico de gallo, Cholula crema, queso, BBQ sauce **sub vegan chorizo +3.00**
- CHICKEN WINGS 12.00**  
jumbo wings with Carolina dry rub, served with ranch or blue cheese
- STRAWBERRY BALSAMIC CROSTINI 9.00**  
balsamic glazed strawberry, fresh oregano, ricotta crostini
- SPINACH & ARTICHOKE DIP 9.00**  
served warm with chips
- PICKLE FRIES 7.50**  
with Cholula crema

## KIDS

served with choice of side | onion rings +1.00

- GRILLED CHEESE 6.50**
- HAMBURGER 7.50**
- CHICKEN TENDERS 7.25**
- MAC & CHEESE 6.50**
- GRILLED CHICKEN 7.00**

## SIDES

- FRENCH FRIES 4.25**
- CUCUMBER & TOMATO SALAD 4.00**
- WHEATBERRY WHOLE GRAIN MEDLEY 4.00**
- GREEN BEANS 4.00**
- ONION RINGS 5.00**

Gratuity added to parties of 8 or more. | \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SALADS

**add smoked chicken +5.00** **add salmon +6.00**

- SOUTHWEST SMOKED CHICKEN 14.00**  
romaine, mixed greens, avocado, corn, black beans, tortilla strips, cherry tomato, cucumber, shredded cheddar cheese, spicy ranch dressing
- HARVEST CITRUS SALMON 15.00**  
seared salmon, roasted beets, orange segments, burrata, arugula, crostini, balsamic vinaigrette
- AHI TUNA SALAD\* 16.00**  
mixed greens, shaved almonds, edamame, radish, cucumber, wonton crisps, sesame vinaigrette

## MAIN PLATES

- 12OZ NY STRIP\* 19.50**  
sour cream whipped potatoes, snipped green beans, garlic & parsley compound butter
- PAPPARDELLE PASTA 14.50**  
roasted tomatoes, burrata cheese, pesto Parmesan cream sauce, microgreens **add chicken +5.00** **add salmon +6.00**
- ITALIAN SAUSAGE MEATBALL ORZO BOWL 15.50**  
braised Italian sausage meatballs, roasted tomato orzo, whipped ricotta cheese, basil oil
- MEDITERRANEAN BOWL 15.00**  
falafel, hummus, basmati rice, whipped feta cheese, pickled onion, artichoke hearts, cucumber, tomato, antipasto mix, lemon vinaigrette **add chicken +5.00** **add salmon +6.00**
- SEARED SALMON 18.00**  
roasted baby carrots, wheatberry whole grain medley, honey Dijon glaze

## HANDHELDS

served with choice of side | onion rings +1.00 **add bacon +2.50** **sub gluten-free bun +1.00**

- CHEESEBURGER 13.25**  
short rib brisket blend, cheddar cheese, lettuce, tomato, onion, pickles, brioche bun
- BBQ BURGER 14.00**  
short rib brisket blend, cheddar cheese, bacon, onion straws, slaw, BBQ sauce, pretzel bun
- BOURSIN BURGER 15.00**  
short rib brisket blend, Boursin cheese, bacon tomato jam, micro arugula, brioche bun
- FALAFEL BURGER 13.00**  
tzatziki, marinated tomatoes, pickled onions, baby arugula, brioche bun
- STEAK SANDWICH 15.00**  
shaved ribeye, Chihuahua cheese, chimichurri aioli, caramelized onions, focaccia
- FRIED CHICKEN SANDWICH 13.75**  
buffalo seasoning, slaw, garlic aioli, pickles, brioche bun
- CRISPY CHICKEN WRAP 12.75**  
lettuce, tomato, cheddar cheese, bacon, ranch dressing, flour tortilla

## BEER

### CANS

#### 3C | 16oz | 9.00

Triple C Brewing Company  
IPA / Charlotte, NC / 6.2%

#### JAM SESSION | 16oz | 8.00

NoDa Brewing Company  
Pale Ale / Charlotte, NC / 5.1%

#### MYSTIC WATER | 16oz | 9.00

Middle James Brewing Company  
Amber / Pineville, NC / 5.1%

#### MANGO CART | 16oz | 6.75

Golden Road Brewing  
Wheat Ale / Los Angeles, CA / 4.0%

#### TWISTED RIVER WIT | 16oz | 7.50

Deep River Brewing Company  
Witbier / Clayton, NC / 4.5%

#### SUNNY MONKEY | 16oz | 8.50

Victory Brewing Company  
Sour / Charlotte, NC / 4.5%

## NON-ALCOHOLIC BEER

#### FREE WAVE | 12oz | 4.25

Athletic Brewing  
Hazy IPA / San Diego, CA

#### CAPTAIN JACK | 16oz | 9.00

The Olde Mecklenburg Brewery  
Pilsner / Charlotte, NC / 4.8%

#### LEISURE TIME | 16oz | 7.00

Hi-Wire Brewing  
Lager / Asheville / 5.0%

#### BUD LIGHT | 25oz | 8.25

Anheuser-Busch  
Light Lager / 4.2%

#### SOLE MATE | 16oz | 8.50

Blue Blaze Brewing  
Light Lager / 3.9%

#### ULTRA | 25oz | 8.25

Michelob  
Light Lager / 4.2%

## KOMBUCHA

### CANS (ALCOHOLIC)

#### ORANGE PASSION MIMOSA | 12oz | 8.50

Flying Embers  
Hard Kombucha / Ventura, CA / 6.9%

#### GINGER YUZU MULE | 12oz | 8.50

Flying Embers  
Hard Kombucha / Ventura, CA / 7.0%

### CANS (NON-ALCOHOLIC)

#### MANGO | 12oz | 7.50

Borinquen Kombucha  
Kombucha / Charlotte, NC

#### PINEAPPLE | 12oz | 7.50

Borinquen Kombucha  
Kombucha / Charlotte, NC

#### GUAVA | 12oz | 7.50

Borinquen Kombucha  
Kombucha / Charlotte, NC

## COLD BREW COFFEE

#### DARK CHOCOLATE MOCHA 4.75

High Brew  
Coffee / Austin, TX

#### MEXICAN VANILLA 4.75

High Brew  
Coffee / Austin, TX

#### BOURBON VANILLA LATTE 4.75

High Brew  
Dairy-Free Coffee / Austin, TX

## CIDER & SELTZER

### CANS

#### APPLE PIE | 16oz | 8.75

Noble Cider  
Cider / Asheville, NC / 5.0%

#### PINEAPPLE | 16oz | 8.75

Noble Cider  
Cider / Asheville, NC / 5.0%

#### BLACKBERRY | 19.2oz | 8.00

Mighty Swell  
Hard Seltzer / Austin, TX / 5.0%

#### PINEAPPLE | 19.2oz | 8.00

Mighty Swell  
Hard Seltzer / Austin, TX / 5.0%



## SOFT DRINKS

#### SOFT DRINKS 2.75

Coke Products, Tea, Lemonade, Powerade

## WINE

#### MIMOSA 7.25 / 26.00

PROSECCO 9.00 / 34.00  
La Marca  
Sparkling Wine / Veneto, Italy / 11%

#### PINOT GRIGIO 9.00 / 34.00

Prophecy Wines  
Delle Venezie, Italy / 12.5%

#### CHARDONNAY 8.75 / 33.00

William Hill Estate  
Napa, CA / 13.9%

#### SAUVIGNON BLANC 9.00 / 34.00

Starborough  
Marlborough, New Zealand / 12.5%

#### MOSCATO 8.00 / 30.00

Mirassou  
Modesto, CA / 7.5%

#### ROSÉ 7.75 / 28.00

La Vielle Ferme  
Rhône Valley, France / 12%

#### MALBEC 7.75 / 28.00

Alamos  
Mendoza, Argentina / 13.5%

#### CABERNET SAUVIGNON 7.75 / 28.00

Chateau Sovereign  
Alexander Valley, CA / 13.6%

#### MERLOT 9.00 / 34.00

Edna Valley  
San Luis Obispo, CA / 14.2%

#### CABERNET SAUVIGNON 8.00 / 29.00

Dark Horse  
Modesto, CA / 13.5%

#### PINOT NOIR 9.00 / 34.00

Prophecy  
Modesto, CA / 13.5%