

# RIVER'S EDGE



## STARTERS

### CILANTRO LIME SHRIMP CEVICHE 13.00

wonton crisps, cilantro crema, hominy, jalapeño, micro cilantro, tomato, red onion

### CAPRESE FLATBREAD 13.00

garlic oil, roasted tomatoes, smashed burrata, basil oil, balsamic glaze

### CRISPY PORK BELLY BITES 12.00

hot honey glaze, apple butter, crispy garlic, micro arugula

### SMOKED PORK NACHOS 14.00

smoked pulled pork, queso, pico de gallo, avocado crema, bbq sauce, pickled jalapeños

sub smoked pulled chicken +2.00

sub vegan chorizo +3.00

### CHICKEN WINGS 13.00

jumbo wings with Carolina dry rub, served with ranch or blue cheese

### BBQ PORK SLIDERS 10.00

smoked pulled pork sliders, potato buns, creamy cabbage slaw, pickled onions

### SPINACH & ARTICHOKE DIP 10.00

served warm with chips

### FRIED GREEN BEANS 10.00

with spicy ranch

## SALADS

add smoked pulled chicken +6.00

add salmon +9.00

### SOUTHWEST SMOKED CHICKEN 16.50

romaine, mixed greens, avocado, corn, black beans, tortilla strips, cherry tomato, cucumber, shredded cheddar cheese, spicy ranch dressing

### CLASSIC CAESAR 11.00

romaine, croutons, three cheese blend, Caesar dressing

### SALMON POKE BOWL 24.00

choice of kimchi rice or mixed greens, seared sashimi style salmon slices, edamame, shredded carrots, cucumber, pickled cabbage, poke sauce, shredded nori

### SALMON SALAD 20.00

seared salmon, arugula, goat cheese, cucumbers, beets, toasted almonds, honey fig vinaigrette

## MAIN PLATES

### MEDITERRANEAN BOWL 24.00

falafel, basmati rice, hummus, whipped feta cheese, pickled onion, artichoke hearts, cucumber, tomato, kalamata olives, lemon vinaigrette, micro cilantro

add grilled chicken +6.00

add salmon +9.00

### PENNE ALLA VINO 16.00

braised pork belly, creamy red sauce with a white wine reduction, peas, shaved parmesan, basil oil, micro arugula

add grilled chicken +6.00

add salmon +9.00

### ASIAGO STUFFED GNOCCHI 15.00

brown butter sauce, roasted butternut squash, bacon, parmesan, crispy sage

add grilled chicken +6.00

add salmon +9.00

### SEARED SALMON 26.00

honey dijon glaze, roasted baby carrots, lemon vinaigrette rice, micro arugula

## HANDHELDS

served with choice of side | onion rings +1.00

add bacon +2.50

sub gluten-free bun +1.00

### CHEESEBURGER 15.00

short rib brisket blend, cheddar cheese, lettuce, tomato, onion, pickles, brioche bun

### STEAK SANDWICH 19.00

shaved ribeye, Chihuahua cheese, chimichurri aioli, caramelized onions, focaccia

### BBQ BURGER 17.25

short rib brisket blend, cheddar cheese, pickles, bacon, onion rings, bbq sauce, brioche bun

### SPICY CHICKEN SANDWICH 16.00

hot honey glazed, creamy red cabbage slaw, pickles, brioche bun

### CALIFORNIA BURGER 16.50

short rib brisket blend, Chihuahua cheese, caramelized onions, arugula, tomato, avocado crema, brioche bun

### CRISPY CHICKEN WRAP 14.00

lettuce, tomato, cheddar cheese, bacon, ranch dressing, flour tortilla

### FALAFEL BURGER 13.00

tzatziki, marinated tomatoes, pickled onions, baby arugula, brioche bun

### RIVERS EDGE CLUB WRAP 14.00

turkey, bacon, cheddar cheese, mixed greens, tomatoes, honey mustard, flour tortilla

## KIDS

served with choice of side | onion rings +1.00

### GRILLED CHEESE 8.00

### CHICKEN TENDERS 9.00

### MAC & CHEESE 7.50

### GRILLED CHICKEN 9.00

## SIDES

### FRENCH FRIES 6.00

### CUCUMBER & TOMATO SALAD 5.00

### CREAMY RED CABBAGE SLAW 5.50

### GREEN BEANS 5.50

### ONION RINGS 6.25

## DESSERTS

### ICE CREAM 4.00

### BROWNIE 6.00

topped with ice cream

### SEASONAL CHEESECAKE 10.00

vegan vegetarian gluten free

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.

## BEER

### CANS

#### 3C | 16oz | 9.00

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

#### JAM SESSION | 16oz | 9.00

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 | 9.00

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

#### TWISTED RIVER WIT | 16oz | 9.00

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

#### SUNNY MONKEY | 16oz | 9.00

Victory Brewing Company  
Sour / Charlotte, NC / 4.5%

## NON-ALCOHOLIC BEER

#### FREE WAVE | 12oz | 5.00

Athletic Brewing  
Hazy IPA / San Diego, CA

#### CERVAZA ATLETICA | 12oz | 5.00

Athletic Brewing  
Light Copper Lager / San Diego, CA

## KOMBUCHA

### CANS (ALCOHOLIC)

#### ORANGE PASSION MIMOSA | 16oz | 9.00

Flying Embers  
Hard Kombucha / Ventura, CA / 6.9%

#### GINGER YUZU MULE | 16oz | 9.00

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 5.00

High Brew  
Coffee / Austin, TX

#### MEXICAN VANILLA 5.00

High Brew  
Coffee / Austin, TX

## CIDER & SELTZER

### CANS

#### APPLE PIE | 16oz | 8.75

Noble Cider  
Cider / Asheville, NC / 5.0%

#### PINEAPPLE | 19.2oz | 8.00

Mighty Swell  
Hard Seltzer / Austin, TX / 5.0%

## SOFT DRINKS

### SOFT DRINKS 3.00

Coke Products, Tea, Lemonade, Powerade



## WINE

### MIMOSA 8.00 / 35.00

### PROSECCO 10.00 / 38.00

La Marca  
Sparkling Wine / Veneto, Italy / 11%

### PINOT GRIGIO 10.00 / 38.00

Prophecy Wines  
Delle Venezie, Italy / 12.5%

### CHARDONNAY 10.00 / 38.00

William Hill Estate  
Napa, CA / 13.9%

### SAUVIGNON BLANC 10.00 / 38.00

Starborough  
Marlborough, New Zealand / 12.5%

### MOSCATO 9.00 / 34.00

Mirassou  
Modesto, CA / 7.5%

### ROSÉ 9.00 / 34.00

La Vielle Ferme  
Rhône Valley, France / 12%

### MALBEC 9.00 / 34.00

Alamos  
Mendoza, Argentina / 13.5%

### CABERNET SAUVIGNON 10.00 / 38.00

Chateau Sovereign  
Alexander Valley, CA / 13.6%

### MERLOT 10.00 / 38.00

Edna Valley  
San Luis Obispo, CA / 14.2%

### CABERNET SAUVIGNON 9.00 / 34.00

Dark Horse  
Modesto, CA / 13.5%

### PINOT NOIR 10.00 / 38.00

Prophecy  
Modesto, CA / 13.5%