

RIVER'S EDGE



🌿 vegan
 🌱 vegetarian
 🌾 gluten free

DESSERTS

- 🌿 **ICE CREAM 5.00**
- 🌿 **BROWNIE 8.00**
topped with ice cream
- 🌿 **SEASONAL ICE CREAM SANDWICH 7.00**

STARTERS

SMOKED CHICKEN TOSTADA 14.00

spiced black bean spread, pico de gallo, cotija cheese, avocado crema, micro cilantro

AVOCADO FLATBREAD 17.00

garlic naan, avocado, goat cheese, smoked salmon, pickled red onion, arugula, roasted tomato oil

🌿 **CRISPY PORK BELLY BITES 14.00**

hot honey glaze, black garlic cauliflower puree, crispy garlic, micro arugula

SMOKED BEEF NACHOS 18.00

queso blanco, corn pico de gallo, bbq, spicy ranch, pickled cherry peppers

🌿 sub smoked pulled chicken +2.00
 🌱 sub vegan chorizo +3.00

🌿 **CHICKEN WINGS 16.00**

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

BBQ BEEF SLIDERS 15.00

smoked beef, potato buns, creamy cabbage slaw, pickled onions

BUFFALO CHICKEN DIP 13.00

smoked chicken, franks red hot, ranch, celery

🌿 add garlic naan +2.00

🌿 **FRIED GREEN BEANS 11.00**

with spicy ranch

KIDS

served with choice of side | onion rings +1.00

- 🌿 **GRILLED CHEESE 7.00**
- CHICKEN TENDERS 9.00**
- 🌿 **MAC & CHEESE 6.00**
- 🌿 **GRILLED CHICKEN 7.50**

SIDES

- 🌿 **FRENCH FRIES 6.00**
- 🌿 **LOADED POTATO SALAD 5.00**
- 🌿 **CREAMY RED CABBAGE SLAW 5.00**
- 🌿 **GREEN BEANS 6.00**
- 🌿 **ONION RINGS 7.00**

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 pulled chicken +6.00

🌿 add salmon +9.00

SOUTHWEST SMOKED CHICKEN 17.00

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

🌿 **STRAWBERRY SPINACH SALAD 15.00**

baby spinach, fresh berries, dried cranberries, goat cheese, sunflower seeds, strawberry vinaigrette

CLASSIC CAESAR 11.00

romaine, croutons, three cheese blend, Caesar dressing

SHRIMP POKE BOWL 22.00

choice of kimchi rice or mixed greens, marinated shrimp, edamame, shredded carrots, cucumber, pickled cabbage, poke sauce, shredded nori

MAIN PLATES

🌿 **MEDITERRANEAN BOWL 22.00**

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

🌿 add grilled chicken +6.00

🌿 **ALMOND CRUSTED TROUT 18.00**

creole rice, spinach, cajun remoulade, micro arugula

🌿 **SMOKED BBQ PORK RIBS 25/35**

half- or full-rack served with two sides

THREE-CHEESE RAVIOLI 17.00

ricotta, fontina, parmesan, roasted garlic basil cream sauce, spinach, mushrooms, shaved parmesan, roasted tomato oil, crispy garlic

🌿 **SHRIMP AND GRITS 18.00**

cheddar and gouda grits, andouille, pancetta, cajun trinity sauce, scallions

🌿 **T-BONE STEAK FRITES 29.00**

french fries, rosemary horseradish sauce

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

BBQ BURGER 17.00

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

CALIFORNIA BURGER 16.00

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

🌿 **FALAFEL BURGER 13.00**

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

CHICKEN TENDERS 14.00

breaded chicken tenders fried golden and served with your choice of Ranch, Honey Mustard or BBQ sauce

STEAK SANDWICH 18.00

shaved ribeye, blue jack cheese, arugula, pickled onions, rosemary horseradish sauce, ciabatta

SPICY CHICKEN SANDWICH 16.00

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

CRISPY CHICKEN WRAP 15.00

arugula, tomato, cheddar cheese, bacon, ranch, flour tortilla

CURRY CHICKEN SALAD WRAP 14.00

mixed greens, cucumbers, tomatoes, raisins, flour tortilla

🌿 **BEYOND CHICKEN TENDERS 14.00**

crispy plant-based chicken tenders fried golden and served with your choice of Ranch, Honey Mustard or BBQ sauce

BEER

CANS

3C | 16oz | 10.00
Triple C Brewing Company
West Coast IPA / Charlotte, NC / 6.2%

HAZY BLUES | 19.2oz | 10.00
Oskar Blues Brewery
Hazy IPA / Brevard, NC / 7.0%

MYSTIC WATER | 16oz | 10.00
Middle James Brewing Company
Amber / Pineville, NC / 5.1%

MANGO MAN | 16oz | 10.00
Middle James Brewing Company
Wheat Ale / Pineville, NC / 4.8%

BOONE LIGHT LAGER | 16oz | 9.00
Lost Province Brewing Company
Lager / Boone, NC / 4.2%

CHILLS PILZ | 16oz | 10.00
Lost Province Brewing Company
Pilsner / Boone, NC / 5.2%

LEISURE TIME | 16oz | 9.00
Hi-Wire Brewing
Lager / Asheville, NC / 5.0%

BED OF NAILS | 16oz | 10.00
Hi-Wire Brewing
Brown Ale / Asheville, NC / 5.5%

SUPER QUENCH | 16oz | 9.00
Sycamore Brewing
Wheat / Charlotte, NC / 5.4%

ULTRA | 25oz | 10.00
Michelob
Light Lager / 4.2%

NON-ALCOHOLIC BEER

FREE WAVE | 12oz | 5.00
Athletic Brewing
Hazy IPA / Milford, CT

CERVAZA ATLETICA | 12oz | 5.00
Athletic Brewing
Light Copper Lager / San Diego, CA

KOMBUCHA

CANS (ALCOHOLIC)

DRAGON FRUIT LEMONADE | 16oz | 10.00
Flying Embers
Hard Kombucha / Ventura, CA / 6.0%

GINGER YUZU MULE | 16oz | 10.00
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

ROTATING SEASONAL FLAVOR | 12oz | 7.50
Borinquen Kombucha
Kombucha / Charlotte, NC

CIDER, SELTZER, TEA

CANS

APPLE PIE | 16oz | 10.00
Noble Cider
Cider / Asheville, NC / 5.0%

BLACKBERRY | 19.2oz | 9.00
Mighty Swell
Hard Seltzer / Austin, TX / 5.0%

FRUIT PUNCH | 24oz | 10.00
Happy Dad
Hard Seltzer / Costa Mesa, CA / 5.0%

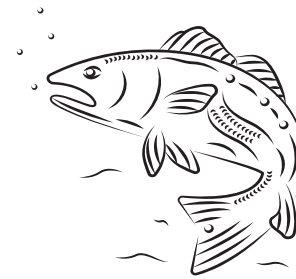
PEACH GREEN TEA | 12oz | 8.00
Town Brewing
Loose Leaf Hard Tea / Charlotte, NC / 4.9%

LEMON BLACK TEA | 12oz | 8.00
Town Brewing
Loose Leaf Hard Tea / Charlotte, NC / 4.9%

TROPICAL JASMINE TEA | 12oz | 8.00
Town Brewing
Loose Leaf Hard Tea / Charlotte, NC / 4.9%

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
Ecco Damani
Veneto, 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 10.00 / 38.00
La Jolie Fleur
Provence, France / 14%

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
Clos Du Bois
Sonoma, CA / 13.6%

CABERNET SAUVIGNON 9.00 / 34.00
Dark Horse
Modesto, CA / 13.5%

PINOT NOIR 10.00 / 38.00
Hahn
Monterey, CA / 14.5%

ROTATING STYLE 10.00 / 38.00
Bar Dog
California, USA / 13.5%

COLD BREW COFFEE

DARK CHOCOLATE MOCHA 4.75
High Brew
Coffee / Austin, TX

MEXICAN VANILLA 4.75
High Brew
Coffee / Austin, TX