

RIVER'S EDGE

STARTERS

BLISTERED SHISHITOS 8.00
Yuzu Togarashi, Garlic Togarashi Aioli

CHICKEN WINGS 14.00
Carolina Dry Rub, Buffalo or Hot Honey, served with Ranch or Blue Cheese

FRIED BRUSSELS 12.00
Sweet Thai Chili, Crispy Pancetta, Pickled Fresno Peppers, Toasted Peanuts

BRIE BRÛLÉE 18.00
Maple-Roasted Butternut Squash, 5-Spice Pepitas, Cherry Date Reduction, served with Crostini

SALADS

Add Grilled Chicken +6.00 | *Add Blackened Chicken +6.00* | *Add Beyond Chicken +7.00* | *Add Shrimp +10.00*

CITRUS SPINACH 15.00
Grapefruit, Orange, Dried Cranberries, Spiced Walnuts, Crumbled Marinated Feta, Spinach, Citrus Tahini Vinaigrette

QUINOA & ARUGULA 16.00
Quinoa, Roasted Sumac Cauliflower, Pomegranate Seeds, Cucumbers, Red Onion, Arugula, Fennel Vinaigrette

KALE CAESAR 14.50
Kale, Focaccia Croutons, Shaved Parmesan, Caesar Dressing

PANZANELLA 18.00
Dressed Focaccia, Maple-Roasted Butternut Squash, Spicy Maple Bacon, Goat Cheese, Kale, Red Onions, White Wine Pear Vinaigrette

SIDES

FRENCH FRIES 5.00

BRUSSELS SALAD 5.00

SLAW 5.00

RAINBOW CARROTS 5.00

SWEET POTATO WAFFLE FRIES 6.00

MAIN PLATES

CHICKEN KATSU RICE BOWL 17.00
Fried Chicken, Curry Gravy, Shredded Brussels Sprouts tossed in Pear Vinaigrette, Pickled Fresno Peppers, Basmati Rice

CAJUN SHRIMP PASTA 22.00
Seared Shrimp, Pappardelle, Creamy Creole Sauce, Piperade, Crispy Pancetta

PORK RIBEYE 24.00
Seared Pork, 12-Grain Medley, Maple-Glazed Butternut Squash, Ginger Glaze, Fried Kale

MEDITERRANEAN BOWL 20.00
Falafel, Red Pepper Hummus, Marinated Feta, Pickled Carrot Ribbons, Sumac Cauliflower, Tomato, Cucumbers, Kalamata Olives, Basmati Rice, Citrus Tahini Vinaigrette

Add Grilled Chicken +6.00

Add Blackened Chicken +6.00

Add Beyond Chicken +7.00

Add Shrimp +10.00

HANDHELDS

Sub Gluten-Free Bun +1.00 | Add Spicy Maple Bacon +5.00
Served with choice of side | Sweet Potato Fries +1.00

CHICKEN TENDERS 16.50
Gluten-Free Tenders Available
Crispy Chicken Tenders served with Ranch, Honey Mustard or BBQ Sauce

BEYOND CHICKEN TENDERS 16.50
Crispy Plant-Based Chicken Tenders served with Ranch, Honey Mustard or BBQ Sauce

BUFFALO CHICKEN WRAP 16.50
Fried Chicken, Buffalo, Ranch, Monterey Jack, Lettuce, Tomato, Red Onion, Flour Tortilla

CHEESEBURGER 16.50
Short Rib Brisket Blend, Cheddar, Lettuce, Tomato, Onion, Pickles, Brioche Bun

SALMON BURGER 17.00
Salmon Cake, Creamy Horseradish, Lettuce, Cucumbers, Red Onion, Brioche Bun

MUSHROOM & SWISS GRILLED CHEESE 18.00
Monterey Jack, Swiss, Mushroom Duxelles, Piperade, Creamy Horseradish, Brioche

HOT HONEY CHICKEN SANDWICH 18.50
Fried Chicken, Hot Honey Glaze, Slaw, Pickles, Brioche Bun

JALAPEÑO POPPER BURGER 20.00
Short Rib Brisket Blend, Spicy Maple Bacon, Jalapeño, Cream Cheese, Pickled Fresno Peppers, Brioche Bun

Vegan *Vegetarian* *Gluten-Free* *Nut Allergen* | *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.*

KIDS

Ages 12 & Under
Served with choice of side | Sweet Potato Fries +0.50

GRILLED CHEESE 8.00

GRILLED CHICKEN 8.50
Gluten-Free Chicken Available

KIDS MEDITERRANEAN BOWL 9.50
Falafel, Red Pepper Hummus, Tomato, Cucumber, Rice (No Side)

CHICKEN TENDERS 11.00
Gluten-Free Chicken Available

CANINE CREATIONS

PUPPY SUNDAE 6.00
Vanilla Ice Cream, Peanut Butter Drizzle, Frozen Bananas

PUPPY PATTY 7.50
Add Cheese Tax +1.50

DESSERTS

ICE CREAM 5.00

ROTATING POUND CAKE 6.50

PUMPKIN CAKE A LA MODE 8.50
Ice Cream, Chocolate Chip Pumpkin Cake, Caramel, Crushed Toffee

WINE

BY THE BOTTLE

PRISONER CHARDONNAY 75.00
Napa, CA / 14.5%

PRISONER RED BLEND 75.00
Napa, CA / 15.2%

BY THE GLASS / BOTTLE

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 10.00 / 38.00
Risata
Piedmont, Italy / 5.5%

ROSÉ 10.00 / 38.00
La Jolie Fleur
Provence, France / 14%

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%

NON-ALCOHOLIC

STRAWBERRY LIMEADE KOMBUCHA | 12OZ | 6.00
Lenny Boy
Kombucha / Charlotte, NC

LAVENDERADE KOMBUCHA | 12OZ | 6.00
Lenny Boy
Kombucha / Charlotte, NC

SOFT DRINKS 3.00
Coke Products, Tea, Lemonade, Powerade

CELSIUS 4.50
Assorted Flavors

BEER, CIDER, SELTZERS & TEA



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