

RIVER'S END



R E S T A U R A N T

LUNCH AND DINNER MENU

Delivery Available for NOC Onsite Cabins & Dogwood Lodge

Hours for Delivery:
12 pm - 1 Hour Before Closing

Call to Order:
(828) 488.7172

Credit Card Only

\$5.00 Delivery Fee + 20% Gratuity Applies

RIVER'S END



R E S T A U R A N T

STARTERS

Charcuterie Board

Soppressata and Genoa Salamis with House Made Onion-Herb Bread. Served with Chevre Cheese, Whipped Garlic Butter, Olive Tapenade, and Bacon Jam. - 14

Hiker Bites

Crispy Cauliflower, Buffalo Sauce, Green Onion, and Ranch Dressing. - 12

Sweet Potato Fries

Served with Your Choice of Dip – Spiced Savory Dip or Cinnamon Sugar Dip. - 10

Cajun Trout Spread

Cream Cheese, Capers, Chipotles, Cajun Spices, and Cold-Smoked Trout. Served with Toast. - 12

Spinach Artichoke Dip

Fresh Spinach, Artichokes, Garlic, Spices, House Made Alfredo Sauce, Mozzarella, and Parmesan Cheese. Served with either Tortilla Chips or Naan Bread. - 10

Gorge Fries

Topped with Herbs and Parmesan. Served with Chili Garlic Ranch and White Truffle Aioli. - 10

SOUPS & SALADS

Salads served with dressing on the side and house onion bread

Triple Crown Chili

Three Time Award-Winning Recipe; Choice of Black Bean or Beef Chili with Cheese, Onions, Jalapeños, and Sour Cream.

cup - 6 • bowl - 9

Soup of the Day

cup - 6 • bowl - 9

Spinach Salad

Baby Spinach, Red Onions, Cherry Tomatoes, Diced Bacon, and Shaved Parmesan. Served with White Balsamic Vinaigrette Dressing. - 14

Farmer's Salad

Mixed Salad Greens with Roasted Red Peppers, Candied Pecans, Goat Cheese Crumbles, and Tobacco Onions. – Your Choice of Dressing. - 13

Veggie Garden Salad

Mixed Greens, Tomatoes, Carrots, Red Onions, and Sliced Cucumbers – Your Choice of Dressing. - 12

Mediterranean Salad

Mixed Greens, Kalamata Olives, Marinated Artichoke Hearts, Roasted Red Peppers, and Feta Cheese Crumbles. Served with Parmesan Italian Dressing. - 13

Salad Topping Options

Chicken or Tempeh: Caribbean Jerk, Teriyaki, or House Seasoned - 6 • *Blackened Steak - 12

*Grilled Salmon - 10 • Blackened Trout - 10 • Cubed Portobello Mushroom - 6

Dressing Selections

Parmesan Italian • Ranch • Sesame • White Balsamic Vinaigrette • House (1000 Island)

SANDWICHES

all sandwiches served with choice of side | vegan cheese available upon request

Pick Your Own Philly

Choice of Portobello Mushroom, Chicken, or Steak; with Onions, Peppers, and Provolone on a Hoagie with Garlic Lemon Aioli.

Portobello - 15 • Chicken - 16 • Steak - 17

*Wesser Burger

Cooked to Your Order Style; ½ lb. Beef Patty with Lettuce, Tomato, and Red Onion – 17

Add American, Cheddar, Pepper Jack, Provolone, or Swiss Cheese \$1;
Add Grilled Onions, Mushrooms, or Peppers \$1; Add Bacon \$2

Pick Your Own Reuben

Seared Seasoned Tempeh or Shaved Corned Beef with Swiss Cheese, 1000 Island Dressing, and Beer Sauerkraut on Grilled Marble Rye Pumpernickel Sour Dough Bread.
Tempeh – 17 • Corned Beef – 18

Trout Cake Sandwich

Local Trout with House Seasoning, Lettuce, Tomato, Onion, House Tartar or Chili-Garlic Ranch Sauce. - 17

*Tail of the Dragon Burger

Cooked to Your Order Style; ½ lb. Beef Patty, Pepper Jack Cheese, Jalapeños, and Chili-Garlic Ranch. - 19

Best Dam Chicken Sandwich

Buttermilk Fried Chicken Breast, Cabbage Slaw, and Sriracha-Honey Glaze. - 16

Marinated Chicken can be Substituted.

*Chef Steak Sandwich

Cooked to Your Order Style; Blackened Steak, Monterey Jack Cheese, Red Onion, Lettuce, and Tomato on a Brioche Bun. - 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

Sherpa Rice

Original Recipe Inspired by Our Founders' Trip to Nepal: Whole-Grain Brown Rice, Lentils, and Barley. Served with Stir Fry Vegetables and Topped with House Made Ginger-Soy Sauce. - 14

Add Protein: Caribbean Jerk, Teriyaki, or House Seasoned Chicken or Tempeh - 6 • *Blackened Steak - 12
*Grilled Salmon - 10 • Blackened Trout - 10
Cubed Portobello Mushrooms - 6
Beef or Black Bean Chili & Cheese - 4

*Ribeye Steak

Cooked to Your Order Style; Grilled House Seasoned 10 oz. Ribeye Served with House Vegetables and Mashed Potatoes. - 29

Tuscan Chicken Alfredo Pasta

Grilled Marinated Chicken De-glazed in White Wine with Bacon, Sun-Dried Tomatoes, Green Onions, Portobello Mushrooms, and House Made Alfredo. Tossed with Linguini Pasta and Served with Garlic Toast. - 20

*Cedar Plank Salmon

Cooked to Your Order Style; Seasoned Grilled Salmon Finished on Cedar Plank. Served with House Vegetables and Mashed Potatoes. - 26

Apple Cinnamon Bourbon Pork Chop

Hand-Cut, French-Cut Pork Chop Finished with Apple Cinnamon Bourbon Glaze. Served with Mashed Potatoes and House Vegetables. - 22

Carolina Trout Piccata

Local Trout Dusted with Seasoned Rice Flour with White Wine, Shallots, Garlic, Caper Butter Sauce. Served with Sherpa Rice and House Vegetables. - 23

Chicken Fried Chicken

Served Over Mashed Potatoes, Country Gravy, and House Vegetables. - 19

Marinara & Meatball Linguini

House Made Marinara Sauce and Meatballs Tossed with Linguini Pasta. Served with Garlic Toast. - 17

SIDES - 6

House Vegetables Fruit Medley Sherpa Rice Side Salad Cole Slaw
Mashed Potatoes French Fries Mac & Cheese Potato Salad

PIZZA

gluten-free option available on any 10-inch pizza for additional - 2
vegan cheese available upon request

BUILD YOUR OWN PIZZA

10-inch cheese - 12
additional toppings - 2

16-inch cheese - 16
additional toppings - 3

Meat Toppings

Pepperoni Ground Beef
Ham Bacon Sausage
Gyro Meat Chicken

Veggies & Other Toppings

Red Onions Mushrooms
Green Bell Peppers Pineapple
Jalapeños Banana Peppers
Broccoli Roma Tomatoes
Sun-Dried Tomatoes Pesto
Baby Spinach Fresh Garlic
Artichoke Hearts Crumbled Feta
Sweet Onions Roasted Red Peppers
Black Olives Kalamata Olives
Sliced Portobello Mushrooms

SPECIALTY PIZZAS

10-inch - 17 **16-inch** - 27

Hawaiian Delight

Pineapple, Ham, Bacon, and Sweet Onions.

Chicken Alfredo

Chicken, Garlic, Broccoli, Mushrooms, and Alfredo Sauce.

Supreme

Sausage, Bell Peppers, Red Onions, Mushrooms, and Pepperoni.

Lotza Protein

Pepperoni, Ham, Bacon, Sausage, and Ground Beef.

Larry's Paddler Cajun

Roasted Red Pepper Cream and Alfredo Sauce Base with Mozzarella, Parmesan, Roasted Red Peppers, Blackened Chicken, Red Onions, Green Onion; Finished with a Sriracha Swirl.

BBQ Chicken

BBQ Sauce Base with Grilled Chicken, Red Onions, Bacon, Mozzarella, and Cheddar Cheese.

RER Pesto

Pesto Sauce Base with Grilled Chicken, Baby Spinach, Mushrooms, Sliced Roma Tomatoes, and Mozzarella Cheese.

BEVERAGES - 4

Coca-Cola Diet Coke Cherry Coke Coke Zero Fanta Orange Pibb Xtra Sprite
Barq's Root Beer Fruit Punch Pink Lemonade Sweet Tea Unsweet Tea Coffee
Hot Tea Hot Chocolate Hot Apple Cider

proudly serving



Coca-Cola®

Please speak to a manager about food allergies.

For parties of eight or more, a 20% gratuity will be added

There is a \$2 charge for splitting/extra plates.



Bills paid with credit or debit cards will incur a 3% processing fee. | A \$2 service fee is added to all takeout orders for the staff that prepares them.

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BOTTLED WINE

price per bottle

Bubbles

Wycliff Brut Champagne - 32
Canella DOC Prosecco Split - 12

Chardonnay

Line 39 Wine, California - 35
Twenty Acres, Bogle Vineyards - 35
Storypoint - 35

Sauvignon Blanc

Line 39 Wine, California - 32

Pinot Grigio

Mezzacorona - 32

Riesling

Leonard Kreusch, Mosel, Germany - 32

Moscato

Mezzacorona - 32

Rosé

Line 39 Wine, California - 30

Pinot Noir

Line 39 Wine, California - 32

Malbec

La Puerta, Alta Malbec Famatina Valley, Argentina - 32

House Red Blend

Line 39 Wine, California - 32

Cabernet

Line 39 Wine, California - 35
Louis Martini - 44
Twenty Acres, Bogle Vineyards - 35

Merlot

Line 39 Wine, California - 35

CANNED/BOTTLED BEER

Featured Canned/Bottled Beer

Ask the To-Go Specialist About Our Current Featured Beer

Domestic

Corona 4.6% ABV - 7
Bud Light 5% ABV - 6
Michelob Ultra 4.2% ABV - 7
Coors Light 4.2% ABV - 6
Stella Artois 5% ABV - 7

Stout

Duck Rabbit Milk Stout 5.7% ABV - 7
Kalamazoo Stout 6% ABV - 7

Cider

Original Sin Pear Cider 4.5% ABV - 7
Bold Rock Carolina Apple 4.7% ABV - 7

Sour

Dominga Mimosa Sour 4.6% ABV - 7

Seltzers

Fruit Smash 4.7% ABV - 7
*(Pink Lemonade, Tropical Mango,
Berry Blast, or Citrus Punch)*

IPA

Voodoo Ranger Juicy Haze IPA 7.5% ABV - 7
Blowing Rock Hazy IPA 6.2% ABV - 7
Voodoo Ranger Juice Force IPA 9.5% ABV - 8

Ales

Highland Gaelic Ale 5.5% ABV - 6
Weeping Willow Wit 5% ABV - 7
American Ambers Ale 5.8% ABV - 7

Lager

Blowing Rock Lager 6.2% ABV - 7
Mountain Time Lager 4.4% ABV - 6

Ask the To-Go Specialist About Our Current Featured Beer 6-Pack

RIVER SIGNATURE WINTER COCKTAILS

Vanilla Olde Fashioned

Jim Beam Vanilla, Maple Syrup, Angostura Bitters. Served in 10 oz. Highball Glass with Seared Orange Peel and Cherry Garnish - 15

Cinnamon Apple Cider

Apple Cider Mix, Fireball Whiskey, Vanilla Vodka, Apple Pucker, Coconut Milk with Whipped Cream and Cinnamon Stick Garnish. Served Hot or Cold. - 15

Snowy Mountain Top

Malibu Rum, Meyer's Dark Rum, Coconut Milk, Pineapple Juice, Brown Sugar Syrup, Sash of Cinnamon. Served in a Goblet Glass with Whipped Cream, Pineapple Garnish, Cinnamon Sprinkle and Cinnamon Stick. - 15

Xpresso-Tini

Espresso Vodka, Vanilla Vodka, Chocolate Liqueur, and Kahlua with a Splash of Coffee. Shaken and Served in a Martini Glass and Garnished with Espresso Beans. - 16

Peppermint White Russian

Vanilla Vodka, Peppermint Schnapps, Kahlua, and Whipped Cream. Served in a 20 oz. Glass with a Crushed Peppermint Candy Rim. Garnished with Mint Sprig. - 15

Winter Sangria

Apple Pucker, Peach Schnapps, Triple Sec, Brandy, Pineapple Juice, Cranberry Juice. Floated with Red Wine and Garnished with Cherry, Orange, Lemon, and Lime Wedge Skewer. - 15

RIVER SIGNATURE COCKTAILS

the following cocktails are served in a 20 oz. glass

Sunset Margarita

House Tequila, Triple Sec, Sweet & Sour Mix, Orange Juice, Grenadine - 16

Blue Ridge Bloody Mary

House Vodka, Zing Zang, Seasoned Salt, Candied Bacon - 16

Cranberry Mule

Kettle One Citroen Vodka, Cranberry Juice, Lime Juice, Cranberry Herb Ginger Beer, and Garnished with Lime and a Fresh Mint Sprig. - 16

Raging Ranch Water

1800 Silver Tequila, Grand Marnier, Lime Juice, Honey, Cranberry Juice and Topped off with Topo Chico Mineral Water with Lime Garnish - 16
Spice it Up – 2

Mountain Mama

House Rum, Malibu Rum, Orange Juice, Pineapple Juice, Splash of Grenadine with Cherry Garnish - 16

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