

## Beer Food

<b>Pork Rinds</b> GF	<b>\$4</b>
Made in House with Special Seasoning	
<b>Bavarian Pretzel</b>	<b>\$5</b>
Original Soft Buttery Pretzel with Choice of Dipping Sauce	
<b>Turtle Shells</b> GF	<b>\$8</b>
Caramelized Brussel Sprouts, Bacon, Parmesan	
<b>Loaded Nachos</b>	<b>\$9</b>
Corn Chips, Shredded Lettuce, Diced Tomatoes, Black Olives, Onions, Spicy Queso Cheese Sauce	
<b>Add:</b> Char-grilled Chicken, Ribeye Steak*, Shrimp*, or Pulled Pork	\$6
<b>Smoked Sausage*</b> GF	<b>\$8</b>
Beer Braised and Char-grilled, Stacked on Tater Tot Waffle, Paint Rock Porter Mustard Sauce	
<b>Chicken 'N' Waffle</b> GF	<b>\$9</b>
Tater Tot Waffle, Buttermilk Breaded Chicken Breast, Mushroom Gravy	
<b>Ribeye Poutine</b>	<b>\$10</b>
House Fries with Char-grilled Ribeye Steak*, Mushroom Gravy, Cheese, Scallions	
<b>Loaded Potato</b> GF	<b>\$7</b>
Tater Tot Waffle, Bacon, Sour Cream, Chives, Cheddar Cheese Sauce	
<b>Artichoke and Spinach Dip</b>	<b>\$9</b>
Special Blend of Cheeses and Spices, with Corn Chips	

### House-made Sauces

- Saison White American Cheese
- Spicy Queso Cheese
- Poutine Gravy
- Heady Eddy Pale Ale Cheddar Cheese
- Angler's Amber Tomato BBQ
- Paint Rock Porter Mustard
- Southern White BBQ,
- Honey Garlic
- Texas Hot
- Hot Lime Siracha
- Carolina Reaper

## Sandwiches

<b>Pigeon Burger*</b>	
Two Three Ounce Patties, Grilled Onions, Toasted Bun	
100% Black Angus Beef	<b>\$6</b>
<b>Add:</b> Extra Black Angus Patty	\$2
Local Hickory Nut Gap Beef	<b>\$8</b>
<b>Add:</b> Extra Hickory Nut Gap Patty	\$3
<b>Add:</b> White American or Cheddar Cheese	\$1
<b>Add:</b> Bacon* or Fried Egg*	\$2
<b>Two Chicken Sliders</b>	<b>\$9</b>
Buttermilk-battered Chicken Breast, House-made Southern White BBQ Sauce, Bread and Butter Pickle, Toasted Bun, House-made Slaw	
<b>Pulled Pork</b>	<b>\$9</b>
Slow-Roasted Pork, Choice of Sauce, House-made Slaw, Toasted Bun, Bread and Butter Pickle	
<b>Shrimp* Po-Boy</b>	<b>\$10</b>
Cajun Spiced Shrimp, Lettuce, Diced Tomato, Remoulade, Toasted Roll, House-made Slaw	
<b>Steak* and Cheese</b>	<b>\$9</b>
Shaved Ribeye Steak, Heady Eddy Pale Ale Cheddar Cheese Sauce, Toasted Roll	
<b>Grilled Cheese</b> GF	<b>\$6</b>
Two Tater Tot Waffles, Three Slices Cheddar Cheese	
<b>Add:</b> Bacon	\$2
<b>Black Bean Burger</b>	<b>\$8</b>
Spicy Black Bean Patty, Lettuce, Tomato, Red Onion, Toasted Bun	
<b>Olde English Fish and Chips</b>	
Lager Beer Battered Atlantic Cod, Fries, Slaw	
<b>Six ounce portion</b>	<b>\$8</b>
<b>Twelve ounce portion</b>	<b>\$14</b>

## Martha's Wings Mild to Wild

<b>Eight Wings</b>	<b>\$10</b>
<b>Twelve Wings</b>	<b>\$14</b>
Choose Your Seasoning Below	
House Dry Rub	
Angler's Amber Tomato BBQ	
Paint Rock Porter Mustard	
Southern White BBQ	
Honey Garlic	
Texas Hot 	
Hot Lime Siracha 	
Carolina Reaper 	
Served with Celery, Ranch or Blue Cheese Dressing	

### Flatbreads

<b>Pepperoni Flatbread</b>	<b>\$10</b>
Uncured Pepperoni, San Marzano Tomato Sauce, Parmesan and Mozzarella, Pesto Drizzle	
<b>Argentine Flatbread</b>	<b>\$11</b>
Seasoned Black Bean Puree, Tomato, Red Onion, Char-grilled Ribeye Steak*, Chimichurri	
<b>Margarita Flatbread</b>	<b>\$9</b>
Sliced Fresh Tomato, San Marzano Tomato Sauce, Parmesan and Mozzarella, Pesto Drizzle	

### Salads

<b>Caesar Salad</b> GF	<b>\$7</b>
Artesian Romaine, Parmesan-Romano, Croutons, Caesar, Dressing	
<b>House Salad</b> GF	<b>\$7</b>
Mixed Greens, Tomato, Red Onion, Cucumber, Carrot, Celery, Cheddar Cheese, Ranch Dressing	
<b>Add:</b> Char-grilled Chicken, Ribeye Steak*, Shrimp* or Pulled Pork	\$6

\*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, EGGS or SHELL FISH may increase your RISK of food borne illness.

## Sides

Large Fries or Tater Tots	\$4
Fries or Tater Tots with Sandwich	\$1
House-made Slaw GF	\$2
Side Salad GF	\$4
Char-grilled Vegetables GF	\$3

**Kids Meal** (for Kids 10 years old and younger) \$5  
Includes Juice Box and Choice of Item Below

### Cheese Pizza

### Chicken Tenders

With Celery/Carrot Sticks, or Fries, or Tater Tots

### Kids Burger

With Celery/Carrot Sticks, or Fries, or Tater Tots

**20 oz. Drinks** \$2.5

**Pepsi, Diet Pepsi, Mountain Dew,  
Dr. Pepper, Sunkist Orange, Ginger Ale**

**Beverages** \$2

**Coffee, Decaf Coffee, Sweet Iced Tea,  
Unsweet Iced Tea, Earl Grey Hot Tea**

**Packaged Treats** \$2

Deep River Potato Chips (Original, Jalapeno, BBQ)

**Please place your order at the window.**

**It will be our pleasure to bring it to your table.**

**We are proud to offer discounts to U.S. Military  
Personnel. Please show your ID when ordering.**

## Story of Pigeon River and Martha

The headwaters of the Pigeon River are located at Sam Knob on Black Mountain, at an elevation of approximately 6130 feet. Sam Knob is 30 miles south-west of Asheville, North Carolina. The river flows from Sam Knob north to Canton. Evergreen Paper Products, Inc. is located on the river in Canton. The Pigeon River flows through the papermill at Canton and then along Interstate 40 for approximately 25 river miles to Waterville, and the Duke Energy Hydroelectric Dam.

The river takes its name from the Passenger Pigeon, an extinct bird whose migration route once included the river valley in North Carolina. The last Passenger Pigeon died at the Cincinnati Zoological Gardens in 1914. Her name was Martha, named after Martha Washington, the inaugural first lady of the United States. Today, Martha the Passenger Pigeon resides in taxidermized form at the Smithsonian National Museum of Natural History.

### Pigeon River Recreation

Duke Energy and the 12 Hartford whitewater rafting companies work together to plan recreational water releases from the Waterville Dam for rafting. After passing through Hartford, the Pigeon flows through Denton (1,800 feet) and Newport (1,040 feet), Tennessee. The Pigeon empties into the French Broad River at an elevation of about 1,000 feet. Due to these elevational changes, the Pigeon River is divided into two regions or ecoregions; a high gradient stream from Sam Knob to around Denton, Tennessee and a low gradient stream from Newport, Tennessee to the French Broad River.



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MONDAY THRU SATURDAY**