

SMALL PLATES



*DEVILED EGGS WITH SMOKED TROUT	\$7
Deviled egg halves served with smoked trout spread.	
STUFFED MUSHROOMS	\$6
Mexican chorizo & bleu cheese, topped with chipotle crema.	
LEEK & GOAT CHEESE ROUNDS (V)	\$7
Lightly fried & served with a honey & balsamic reduction.	
DEVILS ON HORSEBACK (GF)	\$9
Bacon-wrapped dates stuffed with almonds & balsamic reduction.	
CHIPS & PESTO HUMMUS (GF, V)	\$7
CHIPS & FRESH SALSA (GF, V)	\$6
SOUP DU JOUR	\$5/\$6

\$5	(V) GARLIC FRIES
Fries tossed in fresh garlic & parmesan cheese	
\$10	COCONUT SHRIMP
Jumbo shrimp, fried in a light, sweet coconut batter, & served with a zesty dipping sauce.	
\$10	BAYOU SHRIMP
Wild Georgia shrimp—grilled, atop Italian sausage ravioli & finished with house made Wit beer—grain mustard sauce.	
\$10	(V) FRIED GREEN TOMATOES
Mrs. Johnson, a cook at the former City Hotel more than 150 years ago, & a current ghostly resident, would certainly approve of this long-time Southern favorite. Served with low country blue crab salad & topped with cusabi sauce.	

SHAREABLE PLATES

NACHOS RIO LUNA (GF, V)	\$12
Large platter loaded with corn chips, nacho cheese, shredded cheese, black olives, jalapeños, red onion & tomatoes. Add avocado \$1 • Add BBQ pork, chicken, *burger, or brisket \$4	

\$8	(GF) BUFFALO WINGS
One pound of jumbo wings tossed in your choice of hot, SLAP hot, honey mustard, teriyaki or Moon River style. Available with bleu cheese or ranch dressing.	

GREEN PLATES

SPINACH SALAD (GF, V)	\$12
Spinach, mushrooms, red onion, green peas, croutons, Romano cheese, house made creamy bacon dressing. Add wild Georgia shrimp \$6	
*BACON CHEESE BURGER SALAD (GF)	\$12
All the burger without the bun.	
HOUSE SALAD (GF, V)	\$5
Add grilled chicken \$4 or wild Georgia shrimp \$6	

\$13	(GF) HARICOT VERT SALAD WITH SALMON*
French cut green beans, romaine, red onion, goat cheese, mandarin oranges, North Atlantic salmon filet, balsamic vinaigrette.	
\$12.5	(GF) GRILLED CHICKEN SALAD
Grilled chicken breast, field greens, sliced apples, blue cheese crumbles, red onion, tomatoes, wonton crisp, sesame-ginger dressing.	
\$2.5	(GF, V) SIDE SALAD

BUILD YOUR OWN BURGER (V, GF)

***MOON RIVER BREWING COMPANY IS PLEASED TO SERVE LOCAL ORGANIC GRASS-FED BEEF BURGERS. OUR BURGERS ARE COOKED TO YOUR PREFERENCE & TOPPED WITH LETTUCE, TOMATO & ONION. CHOOSE FROM OUR SELECTION OF TOPPINGS & TURN YOUR MEAL INTO A MASTERPIECE. AVAILABLE BLACKENED. +1 SIDE. VEGETARIAN OPTION AVAILABLE. GLUTEN FREE BUN AVAILABLE FOR ADD'L \$0.50**

PRICE: \$10 \$1/TOPPING

Grilled onions • Roasted red peppers • Grilled mushrooms • Jalapeños • Cheddar • Swiss • Jack • Bleu cheese crumbles • Provolone • American • Goat cheese • Coleslaw • Avocado • Bacon \$1.5 • *Fried egg \$2 • Caramelized onions \$2 • BBQ pork \$4 • Sliced Beef Brisket \$4

LARGE PLATES

CHICKEN & SAUSAGE CREOLE	\$16
Boneless chicken breast sautéed with smoked sausage, peppers, tomatoes, onions & mushrooms. Served over low country rice & topped with Romano cheese. + 1 side. Substitute wild Georgia shrimp for chicken \$4	
SLOW SMOKED PORK RIBS	\$24
1 & 1/4 lb. St. Louis style ribs prepared with house made dry rub, slowly cooked for hours & finished with our smoky barbecue sauce. + 2 sides.	
*SALMON "OSCAR" (GF)	\$18
A grilled filet of Wild North Atlantic salmon, topped with a low country blue crab cake & drizzled with cusabi. + 2 sides.	
*FILET MIGNON (6 OZ.) (GF)	\$23
USDA choice, apple cider bacon wrapped filet, cooked to your preference. + 2 sides. Surf & Turf Option: Add wild Georgia shrimp \$6	
*NEW YORK STRIP (12 OZ.) (GF)	\$28
A 12oz USDA choice, full-flavored & seasoned New York strip, cooked to your preference. + 2 sides. Surf & Turf Option: Add garlic shrimp \$6	

SANDWICH PLATES

\$9	+ 1 side.	(GF) SMOKED PORK SHOULDER
Slow smoked, pulled pork shoulder on a toasted brioche bun. Add southern style cole slaw \$1		
\$11		LOW COUNTRY CRAB MELT
Open faced Texas toast with low country blue crab salad, Monterey jack cheese & creamy parmesan sauce.		
\$8		BRATWURST
Bratwurst topped with apple cider cured bacon, Monterey jack cheese, grilled onions & cole slaw.		
(2) \$8 -OR- (3) \$11		TACODILLAS
Cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle crema.		
\$10		KRISTINE'S FAVORITE
A grilled, whole wheat sandwich, brimming with smoked turkey, melted brie cheese & cranberry sauce.		
\$10		(GF) BACON & SWISS CHICKEN SANDWICH
Swiss cheese & apple cider cured bacon atop a chicken breast. Your choice of chargrilled, blackened, or buffalo style. Add avocado \$1		
\$6	ASK YOUR SERVER ABOUT OUR DESSERT SELECTION	

SIDE PLATES

French fries • Onion rings • Sweet potato fries • Vegetables • Texas caviar • Smoked Gouda escalloped potatoes • Southern style slaw • Lowcountry rice	\$3.5
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\$5

10 & under only. Fries with soft drink or tea included.
Chicken fingers • Hot dog • *Hamburger • *Cheese burger • Grilled cheese • Popcorn shrimp \$6

KID PLATES

(GF) **GLUTEN FREE/GLUTEN FREE BUN \$0.50** (V) **VEGETARIAN/VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER.**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**