



## SMALL PLATES

<b>STUFFED MUSHROOMS</b>	\$5
Mexican chorizo & bleu cheese, topped with chipotle crema.	
<b>*DEVILED EGGS WITH TUNA</b>	\$5
Deviled egg halves served with Ahi Tuna tartare.	
<b>CHIPS &amp; PESTO HUMMUS/FRESH SALSA</b>	\$5/\$6
<b>DEVILS ON HORSEBACK</b>	\$6
Bacon wrapped dates generously stuffed with almonds & roasted.	
<b>LEEK &amp; GOAT CHEESE CAKE</b>	\$7
Lightly fried & served with locally produced honey & balsamic reduction.	
<b>SOUP DU JOUR</b>	\$5/\$6

\$12	<b>OYSTERS PESTO*</b>
8 oysters on the half shell, roasted & topped with pecan – pesto.	
\$5	<b>GARLIC FRIES</b>
Skin on fries, tossed in fresh garlic & parmesan cheese.	
\$10	<b>BAYOU SHRIMP</b>
Wild Georgia shrimp –grilled, atop Italian sausage ravioli & finished with house made Wit beer -- whole grain mustard sauce.	
\$9	<b>FRIED GREEN TOMATOES</b>
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. Layered with low country blue crab salad & topped with cusabi sauce.	

## GREEN PLATES

<b>SPINACH SALAD</b>	\$11
Spinach, mushrooms, red onion, green peas, pecans, croutons, Romano cheese, house made creamy bacon dressing. Add Wild Georgia shrimp \$6	
<b>HOUSE SALAD</b>	\$5
Ranch, bleu cheese, honey mustard, creamy bacon, balsamic vinaigrette, sesame-ginger, chipotle ranch, tomato pale ale. Add grilled chicken or grilled shrimp \$3	

\$13	<b>HARICOT VERT SALAD WITH SALMON*</b>
French cut green beans, romaine, red onion, goat cheese, mandarin oranges, pan seared North Atlantic salmon filet, house made balsamic vinaigrette.	
\$12	<b>GRILLED CHICKEN SALAD</b>
Grilled chicken breast, field greens, pecans, raisins, carrots, red onion, tomatoes, chow mien noodles, sesame-ginger dressing.	

## BUILD YOUR OWN BURGER

**\*MOON RIVER BREWING COMPANY IS PLEASED TO SERVE ORGANIC GRASS-FED BEEF LOCALLY PRODUCED BY HUNTER CATTLE FARMS FROM NEARBY STATESBORO. OUR 8 OZ. 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. VEGETARIAN OPTION AVAILABLE. +1 SIDE.**

**PRICE: \$9 \$1/TOPPING**

Grilled onions · Roasted red peppers · Grilled mushrooms · Jalapeños · Cheddar · Swiss · Jack · Bleu cheese crumbles · Provolone · American · Goat cheese · Bacon · \*Fried egg · Coleslaw · BBQ pork \$3 · Grilled shrimp \$3

## SHAREABLE PLATES

<b>*NACHOS RIO LUNA</b>	\$10
Large platter loaded with corn chips, nacho cheese, shredded cheese, black olives, jalapeños, red onion, tomatoes & lettuce. Add BBQ pork, grilled chicken, hamburger or grilled shrimp \$3	

\$7	<b>BUFFALO WINGS</b>
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.	

## LARGE PLATES

<b>CHICKEN &amp; SAUSAGE CREOLE</b>	\$15
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 \$3	
<b>ST. LOUIS STYLE RIBS</b>	\$22
1 & 1/4 lb. St. Louis style ribs prepared with house made dry rub, slowly cooked for hours & finished with our smoky barbeque sauce. + 2 sides.	
<b>*SALMON "OSCAR"</b>	\$18
A grilled filet of Wild North Atlantic salmon, topped with a low country blue crab cake & drizzled with cusabi. + 2 sides.	
<b>*FILET MIGNON (8 OZ.)</b>	\$20
USDA choice, hand cut daily, apple cider bacon wrapped filet, cooked to your preference & glazed with soy— black pepper sauce. + 2 sides.	
<b>SAUSAGE &amp; POTATOES</b>	\$17
Chargrilled polish kielbasa & Cajun andouille, topped with grilled onions. Served with smoked Gouda escalloped potatoes & southern style cole slaw.	

## SANDWICH PLATES

+ 1 side.

\$7	<b>BARBEQUE PORK</b>
Slow smoked pork from our friends at Angel's Barbeque. Add southern cole slaw \$1	
\$10	<b>LOW COUNTRY CRAB MELT</b>
Open faced Texas toast with low country blue crab salad, Monterey jack cheese & creamy parmesan sauce.	
\$7	<b>BRATWURST</b>
Hunter Cattle Farm's Bratwurst topped with apple cider cured bacon, Monterey jack cheese, grilled onions & cole slaw.	
\$7	<b>TACODILLA</b>
A cheese quesadilla folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle crema.	
\$7	<b>KRISTINE'S FAVORITE</b>
A grilled, whole wheat sandwich, packed with smoked turkey, melted brie cheese, cranberry sauce & pecans.	
\$8	<b>BACON &amp; SWISS CHICKEN SANDWICH</b>
Melted Swiss cheese & apple cider cured bacon atop a chicken breast. Your choice of chargrilled, blackened, or buffalo style.	
\$6	<b>ASK YOUR SERVER ABOUT OUR DESSERT SELECTION</b>

## SIDE PLATES

French fries · Onion rings · Lowcountry rice · Vegetables · Southern style slaw · Smoked Gouda escalloped potatoes · Black eyed pea salad · Sweet potato fries · Salad addl.	\$3
--	-----

## KID PLATES

Fries or veggies with fountain drink or tea included. Chicken fingers · Hot dog · *Hamburger · *Cheese burger · Grilled cheese · Popcorn shrimp	\$5
--	-----

**\*THE STATE OF GEORGIA INFORMS THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**