

## SMALL PLATES



## SHARE PLATES

- \*DEVILED EGGS WITH SMOKED TROUT** (GF) \$6  
Deviled egg halves served with smoked trout.
- LEEK & GOAT CHEESE ROUNDS** (V) \$7  
Sautéed leek & goat cheese cake, with balsamic-honey reduction.
- CHIPS & PESTO HUMMUS** (GF) (V) \$6
- DEVILS ON HORSEBACK** (GF) \$6  
Bacon wrapped dates stuffed with almonds & roasted.
- OBATZDA** \$6  
German inspired cheese spread with fresh baked pretzel sticks.
- CHIPS & FRESH SALSA** (GF) (V) \$6

- \$8 (GF) **GRILLED SPICY WINGS**  
A pound of grilled wings, tossed in our house made wing sauce. Choose ranch or blue cheese for dipping.

- \$8 **GRILLED CURRY WINGS**  
A pound of grilled wings, basted with a spicy curry & mango chutney sauce, your choice of blue cheese or ranch.

- \$12 (GF) (V) **NACHOS RIO LUNA**  
Corn tortilla chips, nacho cheese, shredded cheese, black olives, jalapeños, red onion & tomatoes. Sour cream & salsa on the side. Add BBQ pork, brisket, chicken\*, hamburger\* \$4  
**Please allow extra time as it may take longer to prepare.**

## GREEN PLATES

- \*HARICOT VERT SALAD WITH SALMON** (GF) (V) \$13  
French cut green beans, romaine, red onion, goat cheese, mandarin oranges, pan seared North Atlantic salmon filet, house made balsamic vinaigrette.

- \$5 (GF) (V) **HOUSE SALAD**  
Dressings: Ranch, bleu cheese, honey mustard, creamy bacon, balsamic vinaigrette, sesame-ginger, chipotle ranch.

## BUILD YOUR OWN BURGER (GF) (V)

**\*MOON RIVER BREWING COMPANY IS PLEASED TO SERVE LOCAL ORGANIC GRASS-FED BEEF. OUR 8 OZ. BURGERS ARE COOKED MEDIUM & TOPPED WITH LETTUCE, TOMATO & ONION. CHOOSE FROM OUR SELECTION OF TOPPINGS & TURN YOUR MEAL INTO A MASTERPIECE. VEGETARIAN OPTION AVAILABLE. + 1 SIDE.**

**PRICE: \$9**

**\$1/TOPPING**

- American · Jack ·
- Swiss · Bacon ·
- Grilled onions ·
- Cole slaw · Fried Egg\* ·
- BBQ Pork \$4 ·
- Brisket \$4 ·

## LARGE PLATES

## SANDWICH PLATES

- SLOW COOKED PORK RIBS** \$20  
1 & 1/4 lb. St. Louis style ribs prepared with house made dry rub, & finished with our smoky barbeque sauce. + 2 sides.
- \*GRILLED SALMON** (GF) \$17  
Grilled filet of Wild North Atlantic salmon, topped with cusabi (cumber wasabi) sauce. + 2 sides.  
**Please allow extra time as it may take longer to prepare.**
- THE "WURST" PLATE** \$17  
Grilled Bratwurst and Knackwurst with grilled onions and mustard, served with a leek round, apple sauce, and bread.

- + 1 side.
- \$7 (GF) **SMOKED PORK SHOULDER**  
Slow smoked pork shoulder served on a brioche bun with barbecue sauce on the side. Add southern cole slaw \$1
- \$6 **GRILLED BRATWURST**  
Bavarian Bratwurst, char-grilled, topped with grilled onions.
- \$7 (V) **TACODILLAS**  
Two cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle crema.
- \$7 **BELGIE CRISTO**  
Belgian wafels brimming with smoked turkey & honey ham, Swiss cheese, lettuce, maple aioli, and raspberry jam.

**ASK YOUR SERVER ABOUT OUR DESSERT SELECTION \$6**

## SIDE PLATES

## KID PLATES

- Texas caviar, \*Potato salad, Southern style cole slaw, Chips, Apple sauce \$3

- \$5 10 & under only. Cookies with soft drink or tea included.  
Hot dog · \*Hamburger · Grilled cheese · \*Cheeseburger

(GF) GLUTEN FREE/GLUTEN FREE OPTION (V) VEGETARIAN/VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER.

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