SMALL PLATES

***DEVILED EGGS WITH SMOKED TROUT** (GF) **$6**
Deviled egg halves served with smoked trout.

STUFFED MUSHROOMS **$6**
Mexican chorizo & bleu cheese, topped with chipotle creama.

CHIPS & PESTO HUMMUS OR FRESH SALSA (GF)(V) **$6**

DEVILS ON HORSEBACK (GF) **$6**
Bacon wrapped dates generously stuffed with almonds & roasted.

LEEK & GOAT CHEESE ROUNDS (V) **$7**
Lightly fried & served with locally produced honey & balsamic reduction.

SOUP DU JOUR **$5/$6**

$5 (GF)(V) **GARLIC FRIES**
Fries tossed in fresh garlic & parmesan cheese.

$14 **OYSTERS SAVANNAH**
8 half-shell oysters, roasted with cheddar, cream cheese & bacon.

$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. Layered 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 BBQ pork, grilled chicken, hamburger 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) **$11**
Spinach, mushrooms, red onion, green peas, pecans, croutons, Romano cheese, house made creamy bacon dressing.
Add grilled chicken **$4** or wild Georgia shrimp **$6**

BACON CHEESE BURGER SALAD (GF)(V) **$11**
All the burger without the bun.

HOUSE SALAD (GF)(V) **$5**
Add grilled chicken **$4** or wild Georgia shrimp **$6**

$13 (GF)(V) **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)(V) **GRILLED CHICKEN SALAD**
Grilled chicken breast, field greens, candied pecans, sliced apples, blue cheese crumbles, red onion, tomatoes, wonton crisp, sesame-ginger dressing.

$2.5 (GF)(V) **SIDE SALAD**

BUILD YOUR OWN BURGER (GF)(V)

***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. VEGAN 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 **$4** · Sliced 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 **$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.
Surf & Turf option: Add wild Georgia Shrimp **$6**

***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) **$22**
USDA choice, apple cider bacon wrapped filet, cooked to your preference & glazed with a soy—black pepper sauce. + 2 sides.
Surf & Turf option: Add wild Georgia Shrimp **$6**

THE "WURST" PLATE **$17**
Chargrilled Bratwurst & Knackwurst, topped with grilled onions. Served with smoked Gouda escalloped potatoes. + 1 side.

SANDWICH PLATES

+ 1 side.

$7 (GF) **SMOKED PORK SHOULDER**
Slow smoked, pulled pork shoulder on a toasted brioche bun.
Add southern style cole slaw **$1**

$10 **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.

$8 (GF) **BEEF BRISKET**
Smoked beef brisket, Jack cheese, cream cheese, Russian dressing, lettuce & sliced red onion, served on a toasted brioche bun.

$7 (V) **KRISTINE'S FAVORITE**
A grilled, whole wheat sandwich, brimming with smoked turkey, melted brie cheese, cranberry sauce & pecans.

$8 (GF) **BACON & SWISS CHICKEN SANDWICH**
Melted Swiss cheese & apple cider cured bacon atop a chicken breast. Your choice of chargrilled, blackened, or buffalo style.

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

SIDE PLATES

French fries · Onion rings · Sweet potato fries · Vegetables · Texas caviar · Southern style slaw · Low country rice · Smoked Gouda escalloped potatoes **$3**

KID PLATES

$5 **10 & under only.** Fries with soft drink or tea included.
Chicken fingers · Hot dog · *Hamburger · *Cheese burger · Grilled cheese · Popcorn shrimp **$6**

(GF) GLUTEN FREE / GLUTEN FREE OPTION AVAILABLE (V) VEGETARIAN / VEGETARIAN OPTION AVAILABLE. FOR SEVERE ALLERIES, 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.