



## SMALL PLATES

- \*DEVILED EGGS WITH SMOKED TROUT** \$6  
Deviled egg halves served with smoked trout.
- NEECIE'S CHEESE SLAW DIP** (V) \$6  
Shredded swiss, jalapenos, banana peppers, green onions & purple cabbage, with pickling juice & mayo, served with Fritos.
- CHIPS & PESTO HUMMUS** (GF) (V) \$7
- DEVILS ON HORSEBACK** \$6  
Bacon wrapped dates generously stuffed with almonds & roasted.
- OBATZDA** (V) \$6  
German inspired cheese spread with fresh baked pretzel sticks.
- CHIPS & FRESH SALSA** (GF) (V) \$6

## SHARE PLATES

- \$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) \$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 • Cheddar •
- Swiss • Bacon • Cole slaw •
- Grilled onions • Fried Egg\* •
- BBQ Pork \$4 • Avocado Mash \$2
- Brisket \$4 •

## LARGE 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 potato salad, apple sauce, and bread.

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

## SANDWICH PLATES

- + 1 side. Potato Salad add'l .50¢
- \$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.
- (2) \$8 -or- (3) \$10** **TACODILLAS**  
Cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle crema.
- \$9** **T.A.C.B.**  
Sliced turkey, avocado mash, cheddar, bacon, lettuce & tomato, on a brioche bun.

## SIDE PLATES

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

## KID PLATES

- \$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.**