

## SMALL PLATES



<b>*DEVILED EGGS WITH SMOKED TROUT</b>	<b>\$6</b>
Deviled egg halves served with smoked trout spread.	
<b>STUFFED MUSHROOMS</b>	<b>\$6</b>
Mexican chorizo & bleu cheese, topped with chipotle crema.	
<b>CHIPS &amp; PESTO HUMMUS</b> (GF) (V)	<b>\$7</b>
<b>CHIPS &amp; FRESH SALSA</b> (GF) (V)	<b>\$6</b>
<b>LEEK &amp; GOAT CHEESE ROUNDS</b> (V)	<b>\$7</b>
Lightly fried & served with a honey & balsamic reduction.	
<b>SOUP DU JOUR</b>	<b>\$5/\$6</b>

<b>\$5</b>	<b>(V) GARLIC FRIES</b>
Fries tossed in fresh garlic & parmesan cheese.	
<b>\$10</b>	<b>CALAMARI</b>
Calamari, lightly breaded, skewered & flash fried. Served with yogurt—chili sauce.	
<b>\$10</b>	<b>BAYOU SHRIMP</b>
Wild Georgia shrimp—grilled, atop Italian sausage ravioli & finished with house made Wit beer—grain mustard sauce.	
<b>\$10</b>	<b>(V) 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. Served with low country blue crab salad & topped with cusabi sauce.	

## SHAREABLE PLATES

<b>NACHOS RIO LUNA</b> (GF) (V)	<b>\$12</b>
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	

<b>\$8</b>	<b>(GF) 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.	

## GREEN PLATES

<b>SPINACH SALAD</b> (GF) (V)	<b>\$11</b>
Spinach, mushrooms, red onion, green peas, pecans, croutons, Romano cheese, house made creamy bacon dressing. Add wild Georgia shrimp \$6	
<b>*BACON CHEESE BURGER SALAD</b> (GF) (V)	<b>\$11</b>
All the burger without the bun.	
<b>HOUSE SALAD</b> (GF) (V)	<b>\$5</b>
Add grilled chicken \$4 or wild Georgia shrimp \$6	

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

## 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 OPTION AVAILABLE. ASK YOUR SERVER FOR DETAILS.**

**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 · Caramelized onions \$2 · BBQ pork \$4 · Sliced Beef Brisket \$4

## LARGE PLATES

<b>CHICKEN &amp; SAUSAGE CREOLE</b>	<b>\$16</b>
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	
<b>SLOW SMOKED PORK RIBS</b>	<b>\$23</b>
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.	
<b>*SALMON "OSCAR"</b> (GF)	<b>\$18</b>
A grilled filet of Wild North Atlantic salmon, topped with a low country blue crab cake & drizzled with cusabi. + 2 sides.	
<b>*FILET MIGNON (6 OZ.)</b> (GF)	<b>\$23</b>
USDA choice, apple cider bacon wrapped filet, cooked to your preference. + 2 sides. Surf & Turf Option: Add wild Georgia shrimp \$6	
<b>*NEW YORK STRIP (12 OZ.)</b> (GF)	<b>\$28</b>
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

<b>\$7</b>	<b>+ 1 side.</b>	<b>(GF) SMOKED PORK SHOULDER</b>
Slow smoked, pulled pork shoulder on a toasted brioche bun. Add southern style cole slaw \$1		
<b>\$11</b>		<b>LOW COUNTRY CRAB MELT</b>
Open faced Texas toast with low country blue crab salad, Monterey jack cheese & creamy parmesan sauce.		
<b>\$8</b>		<b>BRATWURST</b>
Bratwurst topped with apple cider cured bacon, Monterey jack cheese, grilled onions & cole slaw.		
<b>(2) \$8 -OR- (3) \$11</b>		<b>TACODILLAS</b>
Cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle crema.		
<b>\$10</b>		<b>(V) KRISTINE'S FAVORITE</b>
A grilled, whole wheat sandwich, brimming with smoked turkey, melted brie cheese, cranberry sauce & pecans.		
<b>\$10</b>		<b>(GF) 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.		
<b>\$6</b>	<b>ASK YOUR SERVER ABOUT OUR DESSERT SELECTION</b>	

## SIDE PLATES

French fries · Onion rings · Sweet potato fries · Vegetables · Texas caviar · Smoked Gouda escalloped potatoes · Southern style slaw · Lowcountry rice

**\$3.5 \$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 (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.**