

BREAKFAST AT 'THE MOON'

~ Served THURSDAY through SUNDAY from 9 AM to 11:30 AM ~

Biscuit & Sausage Gravy \$3.75

A fresh baked buttermilk biscuit smothered in our delicious 'sawmill' sausage gravy

The Sawmill \$5.75

Two poached eggs on an open faced biscuit topped with our delicious sausage 'sawmill' gravy

Grand Granola, Yogurt & Fruit \$6.50

Our famous homemade granola served with vanilla yogurt & fresh fruit offerings of the day

Fabulous French Toast \$5.95 Whole Wheat Version \$6.95

Three thick slices of egg battered French bread dusted in powdered sugar & served with maple syrup

Eggs Crimson \$7.75

Two poached eggs on grilled Texas toast topped with creamy Alfredo sauce and your choice of:

Turkey Sausage & Cheddar Cheese; Mushrooms & Veggies; or Ham & White American Cheese

~ **The Following are Served with Toast & Crispy Home Fries OR Our Famous Cheese Grits!** ~

The Gold Miner \$6.95

Two eggs cooked 'your way' with your choice of bacon or turkey sausage

Cheese Eggs Scramble \$6.95 With Bacon/Turkey Sausage \$8.95

Three fluffy eggs scrambled with your choice of cheddar, Swiss, white American or mozzarella cheese

Mushroom & Veggie Omelet \$9.50

The local vegetarian's favorite! Three fluffy eggs filled with mozzarella cheese, sautéed mushrooms & onions, roasted red peppers, artichokes, and fresh arugula.

Green Eggs & Ham Omelet \$9.95

Three fluffy eggs filled with sautéed spinach & onions, Black Forest ham, and mozzarella cheese.

The Artist Omelet \$8.95

Three fluffy eggs filled with THREE of the following: Mozzarella, White American, Swiss, or Cheddar Cheese; Fresh Arugula, Sautéed Mushrooms or Onions, Artichokes, or Roasted Red Peppers.

Add Guacamole/Bacon/Turkey Sausage/Black Forest Ham/Genoa Salami **\$2** Add Feta Cheese **.50**

Build a Breakfast Sandwich of Your Own!

Pick a fresh baked buttermilk biscuit, hearty bagel, or your favorite bread & add any of sides below!

Breakfast Sides & Homemade Baked Goodies

Scrambled/Fried Egg **.75** Cheese / Cream Cheese **.75** Bacon or Turkey Sausage **\$2**

Cheese Grits or Home Fries **\$2** Sausage 'Sawmill' Gravy **\$2** Bagel **\$2** Toast **\$1.75** Biscuit **\$1.50**

Side of Fresh Fruit/ Yogurt **\$2** Veggie Mix w/Artichokes, Mushrooms & Roasted Red Peppers **\$3**

Homemade Muffins **\$3.50** Colossal Chocolate Chip Cookies **\$1.50** Triple Fudge Brownies **\$2.50**

~ Parties of eight or more must be on one check and may be charged an 18% gratuity ~
~ Prices and availability subject to change seasonally ~

APPETIZERS

4 Fresh Baked Yeast Rolls with Cinnamon Honey Butter \$4.95

Veggie Soup \$4.50/Bowl \$3/Cup

The original Crimson Moon Café recipe with lots of veggies and herbs

Soup of the Day \$5.95/Bowl \$3.95/Cup

Our favorite soups, stews, and chowders chosen to fit the season!

Tortilla Chips with Black Bean Salsa \$5.95 With Guacamole \$7.95

Homemade black bean & roasted corn salsa or guacamole with crunchy tortilla chips

Southern Fried Green Tomatoes \$7.95 (seasonal!)

Lightly battered, crisply fried, and served with our Creamy Citrus Garlic Dip

Homemade Hummus & Warm Pita Bread \$8.95

With feta cheese, homemade olive salad, alfalfa sprouts, cucumbers, carrots, and tomatoes

Spinach and Artichoke Dip \$7.95

Lots of spinach and four cheeses served with crunchy tortilla chips for dipping

Lobster and Crab Fondue \$9.50

Voted "Best Appetizer in Lumpkin County" with warm pita bread triangles for dipping

Crab Cakes Albro \$8.50

On the menu by popular demand! Two cakes with red pepper aioli and Thai chili sauce

Chicken Nachos \$10.95 Vegetarian Version \$8.95

Crunchy corn tortilla chips topped with pulled chicken breast, enchilada sauce, our black bean & roasted corn salsa, guacamole, & jalapeno sour cream

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Burgers, Sandwiches & Wraps

~ Most served on toasted Kaiser with choice of our Carolina Coleslaw or Zapp's potato chips ~
~ Substitute a small salad for \$1.75 ~

Half Pound Burger \$7.95 Grilled to order** and served with lettuce, tomato, red onion, and sliced pickles on a toasted Kaiser. Add bacon & cheddar OR sautéed mushrooms, onions & mozzarella \$2

Southern Slaw Burger \$7.95 The same hearty burger we're famous for, but this time grilled to order** and served with slaw and pickles on the toasted Kaiser bun and chips on the side!

** Consumption of beef, fish or eggs that are not fully cooked can be hazardous to your health!

New South Grilled Cheese \$5.75 Melted cheddar on toasted whole wheat bread with sliced tomatoes, grilled onions and Chipotle mayonnaise. **BLT Version** \$7.75

Tarragon Chicken Salad Sandwich \$7.75 Pulled chicken tossed in a tarragon honey Dijon dressing with almonds, grapes, and a bit of red onion. Served with lettuce on a toasted Kaiser roll.

Grilled Meatloaf Melt \$7.95 Hearty portion of our homemade meatloaf with melted Swiss, sautéed mushrooms & onions, and Dijonnaise on a toasted Kaiser roll.

Falafel Gyro \$8.75 Our popular crisp fried homemade falafel served in warm pita bread with lettuce, cucumbers, tomatoes, red onions and our Creamy Roasted Red Pepper dressing.

Grouper Sandwich \$9.95 Crisp fried Ponga grouper in a light batter or blackened on the grill. Served with lettuce and tomato on a toasted Kaiser roll and tartar sauce on the side.

Smoke House Chicken \$8.75 Grilled chicken with sautéed mushrooms, melted mozzarella cheese, and a scoop of guacamole - a Crimson Moon Café classic from way back!

Really Reuben \$8.95 Sliced corned beef, sauerkraut, and Swiss cheese with homemade 1000 Island dressing on grilled marbled rye. Many folks say it's the best they've ever had!

New Orleans Muffaletta \$9.75 Another Crimson Moon Café classic! Black Forest ham & Genoa salami with Kalamata olive salad, mozzarella & cheddar cheeses, tomatoes, mayo, and oil & red wine vinaigrette

on toasted Ciabatta roll. **Veggie Version \$7.50** Everything but the ham & salami!

Pulled Pork BBQ with Heirloom BBQ Sauce \$7.95 (seasonal) Smoked pork served on grilled Texas Toast with sliced pickles and some extra of the owner's heirloom sauce on the side.

Southwest Chicken Wrap \$7.95 Grilled chicken, guacamole, black bean & roasted corn salsa, lettuce, shredded cheddar, our Creamy Roasted Red Pepper dressing - with corn chips & salsa on side.

'Moonie' Cheese Steak Wrap \$8.95 Chopped steak with grilled mushrooms & onions, roasted red peppers, lettuce, mayo, red wine vinaigrette, & melted white American cheese. The owner's favorite!

Smoked Turkey BLT Wrap \$9.95 Smoked turkey, lettuce, sliced tomatoes, Applewood smoked bacon, and melted asiago & mozzarella cheese with our delicious Creamy Roasted Red Pepper dressing!

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SOUPS, SALADS, & COMBOS

Soup - Salad - Sandwich Combos \$7

PICK TWO OF THE FOLLOWING:

Cup of soup; Small garden salad; 1/2 Tarragon Chicken; or 1/2 New South Grilled Cheese

~ Sandwiches served on Texas toast, whole wheat or marbled rye bread ☺

Veggie Soup \$4.50/Bowl \$3/Cup

The original Crimson Moon Café recipe with lots of veggies and herbs!

Soup of the Day \$5.95/Bowl \$3.95/Cup

Our favorite seasonal soups, stews, and chowders

The Crimson Moon Café Garden Salad

Fresh arugula, romaine, and green leaf lettuce topped with cucumbers, tomatoes, red onions, carrots and toasted sunflower seeds. **Small \$3.95 Medium \$5.95 Large \$7.95**

Delicious Garden Salad Toppings

Scoop of Hummus \$2 Tarragon Chicken Salad \$3

Blackened or Grilled Chicken \$3 Five Blackened or Grilled Shrimp \$6 Grilled/Blackened Ponga Grouper \$8

Applewood Cobb Salad \$9.95

Crispy crumbled Applewood smoked bacon, sliced Black Forest Ham, smoked turkey, hard-boiled egg, & red onions, shredded cheddar and tomatoes on a bed of fresh garden greens.

Granola Chicken Salad \$9.95

Pulled chicken breast layered over fresh garden greens, sprinkled with our famous homemade granola and best paired with our Raspberry Honey Mustard dressing.

Southwestern Chicken Salad \$11.95

Crunchy tortilla chips topped with fresh garden greens, blackened chicken, tomatoes, red onions, cheddar cheese, guacamole, and our homemade black bean & roasted corn salsa. Enjoy with our Creamy Roasted Red Pepper dressing!

Homemade Dressings

Parmesan Ranch ~ Low Cal Sesame Ginger ~ Honey Dijon Vinaigrette
Creamy Roasted Red Pepper ~ Raspberry Honey Mustard

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The Moon's 'ONE DISH' Dishes

~ Served with a garden salad and a fresh baked roll with cinnamon honey butter ~

Country Chicken Cobbler with Cornmeal Cheddar Crust \$11.95

A hearty serving of creamy chicken, carrots, celery & cauliflower under a homemade crust

Low Country Shrimp & Grits with Red Eye Gravy \$15.95

A new twist on Old South cooking! Blackened shrimp served over our famous cheese grits, with classic red eye gravy dressed up by sautéed country ham, Shitake mushrooms, & green peppers

Picasso Pasta Marinara \$11.50 With Grilled Shrimp \$17.50

Made with plum tomatoes and fresh herbs over angel hair pasta topped with asiago cheese

Fettuccini Alfredo \$11

Linguine smothered in our signature creamy Alfredo sauce - even better with a topping added!

Roasted Pine Nut Pesto \$12.50

Angel hair pasta over fresh arugula topped with fresh pesto, pine nuts, tomatoes and asiago

🍷 Delicious Pasta Toppings 🍷

Sautéed Mushrooms or Artichoke Hearts \$1.75 Fresh Broccoli \$2.25
Grilled or Blackened Chicken \$3 Five Grilled or Blackened Shrimp \$6

SOUTHERN SIDES & VEGGIES

Small GARDEN SALAD with one of our Homemade Dressings \$3.75

Any ONE of the following SOUTHERN SIDES/VEGGIES \$2.25

Garlic Mashed Potatoes ~ Sweet Potato Soufflé ~ Creamy Carolina Coleslaw
Mississippi Macaroni & Cheese ~ Sesame Sautéed Asparagus ~ Salty Baked Potato
Fried Corn on the Cob ~ Spicy Collard Greens ~ Herbed Rice Pilaf ~ Steamed Broccoli

Pick THREE of the selections above to make a "Blue Plate Special" \$7.75

~ Served with a fresh baked roll and our cinnamon honey butter ~

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ARTISTIC ENTRÉES

~ All served with two of our homemade Southern Sides and a fresh baked roll ~

~ ADD A GARDEN SALAD WITH CHOICE OF DRESSING FOR \$3.95 ~

~ Substitute a different Southern Side for \$.50 or a small salad for \$1.75 ~

Daily Entrée Features Market Priced

Beef, Pork, Poultry and Seafood dishes created daily by our creative kitchen staff!

Grilled 'Moon-Made' Meatloaf \$11.95 ½ Portion \$8.95

8 oz. of our popular meatloaf topped with grilled onions and smothered in a rich brown gravy
Served with our Garlic Mashed Potatoes and Spicy Collard Greens

Crab Cakes Albro \$17.95

Three 'all crab' cakes with red pepper aioli and Thai chili sauce
Served with Herbed Rice Pilaf and Sesame Sautéed Asparagus

Southern BBQ Plate \$13.95 1/2 Portion \$10.50 (seasonal)

8 oz. of smoked and pulled pork topped with our signature 'Grand Pa Friday's' heirloom sauce
Served with Fried Corn on the Cob, Creamy Carolina Coleslaw & two slices of grilled Texas Toast

Pecan Smoked Mountain Trout \$15.95

Pecan smoked filet in a light Jack Daniels marinade topped with a delicate tomato caper salsa
Served with Creamy Carolina Coleslaw and Sweet Potato Soufflé

Prime Rib with Horseradish Sauce \$18.50

9 oz. of slow roasted prime rib sliced to order & accompanied by a creamy horseradish sauce**
Served with a Salty Baked Potato and Steamed Broccoli

8 oz Bourbon Marinated Pork Chop \$15.95 1/2 Portion \$11.95

Two tender grilled boneless loin chops topped with our grilled pineapple salsa
Served over brown gravy with a Salty Baked Potato and Spicy Collard Greens

Tender Flat Iron Steak with Sauce Du Jour \$16.50

Peppercorn rubbed 8 oz. flank steak grilled to order with a delightful 'sauce du jour'**
Served with Garlic Mashed Potatoes and Sesame Sautéed Asparagus

Ponga Grouper Amaretto \$19.50

Hazelnut-crusted 8 oz. filet baked until crisp, and drizzled with Amaretto-hazelnut butter
Topped with our grilled pineapple salsa and served with Herbed Rice Pilaf and Steamed Broccoli

**** Consumption of beef that is not fully cooked can be hazardous to your health!**

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HOUSE WINES

Copperridge White Zinfandel, California	Semi-sweet and refreshingly smooth	4.50	17.00
Camelot Chardonnay, California	Oak w/ apple, pear & citrus flavors	5.50	
20.00			
Camelot Merlot, California	Berry aromas w/ hints of sweet oak	5.50	20.00
Camelot Cabernet, California	Ripe dark fruit & chocolate flavors	5.50	20.00
3 Blind Moose Riesling, California	Granny Smith apples w/ a big juicy finish	5.50	20.00

SELECT WHITE WINES

Three Sisters Walasiyi White - Local	Classic sweet southern white	5.75	21.00
Beringer Sauvignon Blanc, California	Off dry, light citrus, w crisp, clean finish	6.25	23.00
Beringer Pinot Grigio, California	Crisp bite of juicy white peach & citrus	6.25	23.00
Beringer Chardonnay, California	Balanced, hint of oak & fruit, floral nose	6.25	23.00
Mom. Macon Village Chardonnay, France	Soft & mellow old vine - not too 'oaky'	7.50	28.00

SELECT BLUSH & RED WINES

Three Sisters Chestatee Rose, Local
 Three Sisters Blood Mtn. Red, Local
 Beringer Pinot Noir, California
 Zabaco Red Zinfandel, California
 Beringer Cabernet Sauvignon, California
 McWilliams Cab. Sauvignon, Australia
 Don Rodolfo Malbec, Argentina
 14 Hands Cabernet Sauvignon, Washington
 14 Hands Merlot, Washington

Light off sweet & delicate	6.75	25.00
Big bodied & sweet served chilled	6.50	24.00
Cherry, plum & vanilla with floral notes	6.25	23.00
Big and bold with notes of black cherry	7.00	26.00
Berry flavor w/ hint of maple & vanilla	6.25	23.00
Blackcurrant, fresh berry, great spice	7.00	26.00
Earthy, w/dark fruits and firm tannins	7.00	26.00
Classic, w/ flavors of cherries and spice	7.75	29.00
Ripe fruit flavors & mocha nuances	7.75	29.00

16OZ. DRAFT BEER BEER

DOMESTIC

	Sweetwater 420	3.95
Light	2.25 Terrapin Rye Pale Ale	3.95
	2.75	
	Magic Hat #9 - Golden Ale	3.50
	Yuengling Traditional Lager	2.95
	Murphy's Irish Stout	4.50
	Seasonal Microbrew	T.B.A.

	Pabst Blue Ribbon	
	Bud	
	Budweiser	2.75
	Miller Lite	2.75
	Michelob Ultra	3.50

U.S.A. MICRO BREWS

	Sweetwater Blue ~ Blueberry Infused Pale Ale	4.25
Ale	4.25 Sweetwater GA Brown ~ Mild Brown	
	4.25	
	Sweetwater Seasonal Brew ~ ask your server	4.25
	Abita Purple Haze ~ Raspberry Wheat	3.75
	3.75 George Hornsby Ale ~ Dry Cider Ale	
Black Ale	3.75 New Belgium 1554 ~ Enlightened	
	4.50	
	New Belgium Fat Tire ~ Amber Ale	4.50



IMPORTED BEER

Stout	Heineken ~ Holland's Premium Full Lager	4.50	Guinness ~ Traditional Irish
	4.50		
	Kaliber ~ Full Flavor Non alcoholic by Guinness	2.95	

OUR COFFEE, ESPRESSO, AND TEAS

Our coffee and espresso beans are **organic, shade grown, fairly traded, and fresh roasted** by Café Campesino. All **natural** flavored **syrups** and **saucers** are provided by Monin and Ghirardelli. The expansive offering of organic teas is by Republic of Tea. Our partnership with these fine companies allows us to provide you with the freshest, healthiest, and best tasting products on the market!

- They are all available to purchase by the ounce, pound, or bottle for your enjoyment at home! -

SPECIALTY LATTES

Coffee 1.87 / 2.10 The best java in town!	4.50 / 12 oz.	Cappuccino 3.50 / 4.00 Equal steamed & frothed milk
Iced Coffee 1.87 / 2.10 A cool alternative for hot days	Crimson Moon Chocolate and Cherry, a classic pairing!	Latte 3.50 / 4.00 Creamy espresso & steamed milk
Café Au Lait 2.95 / 3.45 Fresh coffee & steamed milk		Breve 3.75 / 4.25 Espresso combined with 1/2 & 1/2
Espresso 1.75 / 2.35		

Black Hole
Almond and Chocolate to pull you in!
Gemini
Hazelnut and Vanilla create this gem!
Milky Way
Carmel & Chocolate - out of this world!
White Dwarf
Raspberry and White Chocolate,
a delicious collision!

EXTRAS

Shot of Espresso .60
Shot of Flavoring .50
Extra Whipped Cream .25
Sub Soy Milk or ½ & ½ .45

'MOON-MADE' DESSERTS & GRAB 'N GO GOODIES

Cheesecake Du Jour \$6.75 Mixed Berry Cobbler a la Mode \$6.25
Georgia's Desert Du Jour \$5.75 Scoop of Vanilla Bean Ice Cream \$1.25
Hot Fudge Brownie Ala Mode \$4.95 Cream Cheese Frosted Carrot Cake \$5.75
Home Made Brownies \$2.50 Chocolate Chip Cookies \$1.50 Muffins \$3.50
Our Famous Homemade Granola Round \$2.95

BEVERAGES

House Iced Tea 1.95
Organic Mango Ceylon
Subtly Fruity, Totally Refreshing!
Freshly Made Lemonade 1.95
Arnold Palmer 1.95
Favored Lemonade 2.95
Make your favorite flavor lemonade
w/ Monin natural syrups
Italian Sodas 2.57
Choose your favorite flavor
to combine with bubbly club
soda and half & half

Free Refills of our House Iced Tea
and Fountain Sodas!
Fountain Sodas 1.95
Coke, Diet Coke, Sprite, Ginger Ale
Shot of Monin Flavoring .50
Bottled Sodas 1.97
IBC Root Beer & Cream Soda, Sundrop,
Grape & Orange Nehi, Cheerwine
Red Rock Ginger Ale 1.57

Fresh Juices 1.87
Apple or Orange,
NOT from Concentrate!
Moonsicle 4.00
Fresh Squeezed Orange Juice
with Vanilla Yogurt
Fruit Smoothies 5.50
Your choice of Peaches,
Bananas, or Strawberries
blended w/milk and topped
with fresh whipped cream!