



Exclusive

DCA WEEKEND MENU



SAUCES

Choice of one, additional .50 each.

- Chipotle Aioli
- Dijon Mustard
- Düsseldorf Mustard
- Honey Mustard
- Remoulade
- Chipotle Buttermilk Ranch
- Dubliner Cheese Sauce ~ 2

FRY TOPPERS

- Chili and Cheese ~ 5.50
- Rosemary and Parmesan ~ 3.5
- Three Cheese ~ 3.5

STARTERS

PUB PRETZEL ~ 3

A perfect companion for the pint. Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2

DEEP-FRIED DILL PICKLES ~ 5

Beer-battered. Recommended with our Chipotle Buttermilk Ranch dressing.

BEER-BATTERED ZUCCHINI ZIRCLES ~ 8.5

Fresh zucchini hand-cut and golden fried in our light beer batter and panko. Served with a side of our sweet-hot pineapple apricot sauce.

IRISH NACHOS ~ 10

House-sliced potatoes topped with Dubliner Cheese Sauce, applewood smoked bacon crumbles, and scallions with a dollop of sour cream and fresh Black Bean Corn Salsa.

POUTINE ~ *Snack 7, Entrée 12*

Our house-cut fries topped with fresh cheddar cheese curds. Finished with our Guinness gravy.

FRIES ~ *Side 4.5, Pile 7.5*

House cut & fried twice. Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2

TORTILLA CHIPS & IRISH QUESO DIP *Snack 6.5, Entrée 10*

House-fried corn tortilla chips served with our Irish Queso Dip (made with our Dubliner Cheese Sauce and Black Bean Corn Salsa). Optional: fresh Jalapeños.

SOUPS

AWARD WINNING BUFFALO CHILI

Cup 8, Bowl 10.5

Ground bison and classic chili ingredients; smoky sweet with a kiss of heat. Topped with a three-cheese blend and dollop of sour cream. Served with house-fried tortilla chips.

FRENCH ONION SOUP

Cup 6.5, Bowl 8

Caramelized onions in our herbed pub broth, topped with toasted baguette, Provolone and Gruyere. Baked to golden brown. Gluten-free bread available upon request.

SOUP DU JOUR

(Market Price)

As available, inquire about it with your server.

BURGERS

Burgers served with a choice of Fries, Coleslaw, Side Salad, or House Chips. Bread choices are kaiser roll or gluten-free bread, or a pub pretzel for 2 more.

THE MOON AND RAVEN BURGER ~ 15.5

A blend of ground lamb and beef, mixed with shallots, herbs, and a generous pour of single-malt scotch. Finished with bacon, smoked Gouda cheese, caramelized onions, and crisp lettuce.

(The doneness of the Moon and Raven Burger is based on temperature and not color. The nature of the blend does not allow for doneness to be determined by color.)

THE LOCAL ~ 13.50

Featuring 100% Angus Sired Beef sourced here in Lycoming County from Misty Mountain Farm. Dave and Holly Albert and Family hand select cattle of the finest finish and quality grade utilizing homegrown feeds and working closely with their USDA approved processing facility providing us the highest quality locally sourced ground beef for this burger, served with provolone, crisp lettuce, tomato, and onion.

NAOMI'S HOUSE-MADE VEGGIE BURGER ~ 10

Beets, lentils, oatmeal, rice, shallots and tahini generously seasoned and blended to deliver a Moon and Raven worthy veggie burger. Skillet-fried and served on a Kaiser roll with lettuce, tomato, red onion and a side of Sriracha mayo sauce.

GREENS

PUB SALAD

Wee 6, Entrée 9

Mixed greens, carrots, cucumbers, tomatoes, red onions, and sprouts. Topped with house-baked croutons. Your choice of dressing. Add house cut fries ~ 4

EMERALD ISLE SALAD

Wee 7, Entrée 11

Crisp romaine, baby spinach, carrots, red onions, sprouts, and slices of hard boiled egg. Topped with bits of bacon, grated Dubliner cheese, and our house-baked croutons. Your choice of dressing.

DRESSINGS

- House Vinaigrette
- Buttermilk Ranch
- Bleu cheese
- Chipotle Buttermilk Ranch
- Thousand Island

ADD-ONS

- Breaded Chicken Tenders ~ 5
- Grilled Chicken Breast ~ 5
- M&R burger ~ 9
- The Local Burger ~ 7
- Veggie Burger ~ 6
- Tuna Salad ~ 5

SANDWICHES

Sandwiches served with a choice of Fries, Coleslaw, Side Salad, or House Chips. Gluten-free bread available upon request.

BAVARIAN BARBARIAN ~ 10

Thinly sliced applewood smoked ham lightly grilled and topped with melted Swiss cheese. Served on our signature hot pretzel with a side of Honey Mustard.

FRENCH DIP ~ 10

Thinly sliced house-roasted beef served on a baked baguette and topped with Provolone cheese and a side of au jus.

FISH SANDWICH ~ 9.5

Beer battered 4oz cod loin served on a flame toasted, multi-grain beer roll with crisp romaine served with tartar sauce. *may come in contact with shellfish.

REUBEN ~ 12.5

Fresh cut pastrami brisket, pub sauerkraut, and melted Swiss on grilled rye bread. Served with a side of Thousand Island or Düsseldorf mustard.

KAISER SÖZE ~ 10

Our Cuban neighbors got it right with this German inspired Sandwich. Sliced Cuban spice rubbed pork roast, sliced ham, Swiss cheese, Düsseldorf mustard, and spicy pickle chips served on a pretzel roll.

GRILLED BOLOGNA ~ 10.5

Smoked Bologna patty, crispy fried jalapeño strips, Jamaican sweet and spicy pickle slaw, and provolone cheese served on an onion potato roll with a side of Düsseldorf style mustard.

W. PERRY'S BLT ~ 12.5

A rasher (4 pieces) of bacon, lettuce, tomato and gouda cheese served on our signature hot pretzel with Dijon-Mayo.

NOV. 9 BRAT ~ 12.5

Locally owned Schatzi's Jumbo Brats, reproduced from an authentic German Brat recipe procured from an East German sausage street vendor just after the Berlin Wall came down on November 9th, 1989. Served on a pretzel roll with sweet jalapeno relish and Düsseldorf mustard sauce.

SIGNATURE PLATES

FISH & CHIPS ~ Wee 9, Entrée 14.5

Beer battered cod served on a pile of fries with a side of coleslaw and tartar sauce.

TUNA MELT ~ 10

Albacore white tuna blended with mayonnaise, sweet relish, and a touch of horseradish and fresh dill served **open-faced** on our signature hot pretzel finished with our Dubliner cheese sauce, tomato, scallions, and chopped bacon. Add a side for 4. Gluten-free bread available upon request.

SHEPHERD'S COTTAGE PIE

Wee 8.5, Entrée 13.5

A delicious blend of ground beef and lamb prepared with carrots, onion and peas. Topped with whipped potatoes and Dubliner cheese, served with a side of our classic Guinness gravy.

LOS DOS AMIGOS ~ 11

Two corn tortillas heated in a cast iron skillet and filled with marinated, grilled portobellos, peppers, onions, and tofu, topped with fresh pineapple salsa, and our Sriracha mayo. Served with guacamole and a side of rice pilaf. Vegan and gluten-free friendly.

GUINNESS STEW ~ Wee 9, Entrée 13.5

A Pub classic. Tender cuts of lamb, carrots, parsnips, turnips, onions, and portobello mushrooms in Guinness Stout and beef gravy. Topped with whipped potatoes. Add a baguette for 1.5.

CHICKEN TENDERS ~ 9

Breaded chicken breast tenders, served with choice of side. Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2

AS A BOWL ~ add 1.25

Chicken tenders over mashed potatoes topped with three cheese blend and chicken gravy.

LIBATIONS

HOUSE-BREWED ICED TEA ~ 2.5

A cold-steeped proprietary house blend served in a 20oz. glass. Refill included.

ZEVIA COLA ~ 2.5

An all-natural diet soda with no artificial coloring (cola is clear), no sugar, no calories, and no artificial sweeteners. No free refills.

BLUE SKY SODAS ~ 2.5

All natural sodas sweetened with cane sugar in a 12oz. can. No free refills.

Creamy Root Beer
Ginger Ale
Orange Cream
Black Cherry
Caffeine-Free Cola

ALABASTER COFFEE ~ 2.5

Fresh-roasted coffee from our friends at Alabaster. Refill included.

HOT TEA ~ 1.5

Choose from our selection of teas. Honey and lemon available upon request. No free refills.

JOE'S CLASSIC LEMONADE ~ 3.75

A 20oz. bottle of a classic summer drink. No free refills.

SAN PELLEGRINO MINERAL WATER

250ml (8.45 oz) bottle. ~ 2

750ml (25.3 oz) bottle. ~ 5

No free refills.

ASK ABOUT OUR HOUSE-MADE DESSERTS.



**At the end of the day, all tabs left open will be closed with an 18% gratuity.*

MOON & RAVEN PUBLIC HOUSE

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