

SANDWICHES

Sandwiches served with a choice of Fries or Coleslaw, and a dill pickle spear. 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.

SILK CITY ~ 9.5

A blend of grated carrots, zucchini, and cucumber lightly sautéed in Tamari sauce and sesame oil. Served open-faced on multi-grain bread topped with portobello mushroom slices, red onion, sprouts, and melted Swiss cheese.

PO BOY ~ Shrimp 13.5, Chicken 11.5

Cajun and old bay beer battered shrimp or Guinness battered chicken cuts served with house-dressed tomato slices, and lettuce ribbons, finished with a spicy house-made remoulade sauce. Served on our signature hot pretzel. More than a sandwich, you might need a knife and fork.

SIGNATURE PLATES

PUB STEAK ~ 25.5

A half-pound Angus reserve top sirloin Cap steak aged a minimum of 30 days. Finished with an herbed balsamic red wine reduction. Served sliced on the bias with vegetable du jour and choice of whipped potatoes, fries, or rice pilaf.

MAMA'S SHRIMP CREOLE

Wee 12.5, Entrée 17.5

Peeled shrimp sautéed in a slow-cooked Red Creole Sauce, infused with white wine, garlic and spices. Served on a mound of Basmati rice, with a side of sweet cornbread and honey butter.

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 of fries for 4 or coleslaw for 3. Gluten-free bread available upon request.

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

FRENCH DIP ~ 10

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

PUB TURKEY CLUB ~ 13.5

Three pieces of flame-toasted multi-grain bread, garlic dill mayonnaise, lettuce, tomato, pastrami-style turkey, bacon, swiss cheese, provolone cheese, red onions, and banana peppers.

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

Your choice of fresh cut pastrami brisket or turkey, pub sauerkraut, and melted Swiss on grilled rye bread. Served with a side of Thousand Island or Düsseldorf mustard. For a vegetarian option, substitute portobello mushroom or tofu.

PECAN CHICKEN DIJON

Wee 10, Entrée 14

Two 5oz chicken breasts grilled, then finished with a house-made Bourbon Dijon mustard sauce. Served with our vegetable du jour and a choice of whipped potatoes, fries, or rice pilaf.

CHICKEN PIE ~ Wee 8, Entrée 10

Tender morsels of chicken with onions, carrots, peas and potatoes in a savory gravy, topped with a baked pastry. Please allow for additional bake time of 20-25 minutes.

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.

FRESH MOZZARELLA GARDEN SANDWICH ~ 10.5

Roasted red peppers, fresh mozzarella cheese, sprouts, baby spinach and red onions served on a flame-toasted multi-grain bread and drizzled with parsley cilantro pesto sauce.

ALBACORE TUNA SALAD SANDWICH ~ 8.5

Albacore white tuna blended with mayonnaise, sweet relish, a touch of horseradish and fresh dill served on a flame-toasted, multigrain beer roll with crisp romaine.

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.

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.

GUINNESS PIE ~ Wee 11, Entrée 15.5

Our Guinness Stew is topped with a baked pastry and finished with a dollop of house-made whipped potatoes. Please allow for additional bake time of 20-25 minutes.

SALMON ~ 21.5

Only Faroe Island Salmon meets the standards for M&R Pub. 6oz Salmon steak char-grilled and finished with an Asian Bourbon glaze. Served with vegetable du jour and your choice of whipped potatoes, fries or rice pilaf.

MUSSELS ~ 15

One pound of steamed mussels in our signature coconut curry sauce. Served with a side of baguette and herbed butter.

BARRAMUNDI ~ 20

Australian sustainable seabass, with its mild buttery flavor and dense meaty texture is pan seared and served over our grilled vegetable du jour in a coconut curry and finished with pineapple salsa.

JOE'S CLASSIC LEMONADE ~ 3.75

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

SAN PELLEGRINO MINERAL WATER

250ml (8.45oz) bottle. ~ 2

750ml (25.3oz) bottle. ~ 5

No free refills.

**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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ASK ABOUT OUR HOUSE-MADE DESSERTS.