

BILL of FARE

We are committed to sourcing the finest ingredients available to provide you with consistency and quality. This may include sourcing locally and organically as cost and availability permits.

BECAUSE WE CARE ABOUT YOUR HEALTH, PLEASE: inform your server of any gluten sensitivities, food allergies, or vegan concerns.



SAUCES

Choice of one, additional .50 each.

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

FRT TOPPERS

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

SOUPS

SOUP DU JOUR (Market Price)

As available, inquire about it with your server.

BURGERS

Burgers served with a choice of Fries or Coleslaw. 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 AMERICAN ~ 14

A blend of ground bison and beef with Provolone cheese. Served with crisp lettuce, tomato, and onion.

GRILLED PORTOBELLO ~ 10

Brushed with herbed oil. Served with crisp lettuce, tomato, onion, and Provolone cheese.

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

ASIAN MAI FUN ~ Wee 8, Entrée 12

Romaine and Iceberg lettuces gently tossed with grilled chicken breast. Topped with crispy Mai Fun (rice noodles) and dressed with our sesame oil vinaigrette. Finished with Mandarin oranges, cilantro, scallions, toasted almonds, and sesame seeds.

VEGETARIAN ~ Wee 6, Entrée 9

CAESAR SALAD ~ Wee 6, Entrée 9

Romaine lettuce tossed with our Caesar dressing and topped with house-baked croutons and shaved parmesan. (Dressing prepared with raw egg and anchovies.)

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 RINGS ~ 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.

HOT CRAB DIP ~ 13.5

Rich and creamy. Served with a choice of house-fried tortilla chips, fresh baguette, or sliced cucumber.

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.

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.

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.

VIKING BATTLE SNACKS ~ 10

Meat and cheese cuts served with warm baguette, Düsseldorf Mustard, and Herb Butter.

CALAMARI ~ 11.50

Fresh calamari sourced from Narragansett, RI.

Sautéed - Flash sautéed with fried capers, diced tomatoes, red onion, parsley and fresh spinach. Finished with brown butter and a squeeze of fresh lemon.

Fried - Lightly dusted in a seasoned breading and flash fried in locally sourced canola oil (Susquehanna Mills Co.), served with a spicy remoulade sauce.

SHRIMP SCAMPI ~ 12.50

Shrimp sautéed in white wine, butter and garlic, with tomatoes, spinach, and a dash of spices. Served with a side baguette.

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.

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

THAI SALAD ~ Wee 7, Entrée 11

Butterhead and Romaine lettuces topped with sweet red peppers, cucumbers, red onions, mint, cilantro, and thinly sliced Lap Chang (sweetened Chinese sausage). Served with our vibrant, lime-infused Thai dressing.

GREEK SALAD ~ Wee 7, Entrée 11

Crisp romaine tossed in our Greek Vinaigrette with fresh cucumbers, calamata olives, tomatoes, red onions, and feta cheese.

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, Lime-Infused Thai, Sesame Vinaigrette, Greek Vinaigrette

ADD-ONS

Bacon 3
Grilled Portobello 5
Chicken 5
Shrimp 8.5
Cod 6
Grilled Salmon 14.5
Barramundi 12.5
1/2 lb. Pub Steak 18.5