



ST. PATRICK'S DAY MENU

PUB PRETZEL ~ 3

A perfect companion for the pint. Served with your choice of Dusseldorf mustard or honey mustard. Add Dubliner cheese sauce ~ 2

IRISH NACHOS ~ 10

House-sliced potatoes topped with Dubliner cheese sauce, applewood smoked bacon crumbles, and scallions with a dollop of sour cream and our fresh black bean corn salsa.

POTATO LEEK SOUP ~ Cup 5.5, Bowl 7.5

Potatoes, leeks, carrots all lovingly prepared in a rich, creamy broth. Finished with grated Dubliner cheese and crispy bits of bacon. Add a warmed baguette ~ 1.5

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. We recommend our House Dressing or ranch.

Salad Add-Ons: Chicken 5, Grilled Shrimp 8.5, Salmon 14.5, 1/2 lb. Pub Steak 18.5, Barramundi (Australian Sea Bass) 12.5

SHANNON'S COLCANNON ~ Wee 4, Entrée 7.5

Moon and Raven's Irish soul food combining buttery mashed potatoes, applewood smoked bacon, and cabbage.

FISH & CHIPS ~ Wee 9, Entrée 14.5

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

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.

BAVARIAN BARBARIAN ~ 10

Thinly sliced applewood smoked ham lightly grilled and topped with melted Swiss cheese. Served on our signature hot pretzel with your choice of fries or coleslaw.

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 Dusseldorf mustard. For a vegetarian option, substitute portobello mushroom or tofu.

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, onions and peas. Topped with whipped potatoes and Dubliner cheese, served with a side of our classic Guinness gravy.

CORNED BEEF AND CABBAGE ~ 16

Corned beef brisket slowly braised with potatoes, cabbage, carrots, onions and our signature seasonings. Served with a side of Irish Soda Bread and herbed honey butter.

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 warmed baguette ~ 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.

CALAMARI ~ 11.5

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.

PUB MUSSELS ~ 15

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

SIDE OF IRISH SODA BREAD WITH HERBED HONEY BUTTER ~ 3.5

*These items are cooked to order. Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.