

MOON & RAVEN TO-GO MENU

Available for Takeout or Delivery (w/in 5 mile radius, min. \$10 order)

Tuesday-Saturday 11:30am-2:00pm and 4:30pm-9:00pm. Please call ahead to order 570-651-9441

STARTERS

PUB PRETZEL ~ 4

Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2.5

FRIES ~ Side 4.6, Pile 7.7

House cut & fried twice. Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2.1

POUTINE ~ Snack 7.5, Entrée 12.5

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

IRISH NACHOS ~ Wee 8, Entrée 12

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.

TORTILLA CHIPS & IRISH QUESO DIP Wee 7, Entrée 10.5

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.

SAUCES

Choice of one as noted, additional 1 each.

Chipotle Aioli

Dijon Mustard

Düsseldorf Mustard

Honey Mustard

Remoulade

Chipotle Buttermilk Ranch

Dubliner Cheese Sauce ~ 2.5

FRY TOPPERS

Chili and Cheese ~ 6

Rosemary and Parmesan ~ 4

Three Cheese ~ 4

BURGERS

Burgers served with a choice of Fries, Coleslaw, Side Salad, Whipped Potatoes, or House Chips and a dill pickle spear. Bread choices are Kaiser roll or gluten-free roll, or a pub pretzel for ~2 more.

THE MOON AND RAVEN BURGER ~ 16

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. Served with a side of Moon & Raven gravy.

(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 ~ 14

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, finished with provolone, crisp lettuce, tomato, and onion.

NAOMI'S HOUSE-MADE VEGGIE BURGER ~ 10.5

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 6.5, Entrée 9.5

Mixed greens, carrots, cucumbers, tomatoes, red onions, and sprouts. Topped with house-baked croutons. Your choice of dressing. Add house cut fries ~ 5

ASIAN MAI FUN ~ Wee 9, Entrée 12.5

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 6.5, Entrée 10

GREEK SALAD ~ Wee 8, Entrée 11.5

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

EMERALD ISLE SALAD

Wee 8, Entrée 11.5

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

Tofu 3

Chicken 5.5

Cod 6.5

Shrimp 9

Veggie Burger (patty only) 6

M&R Burger (patty only) 11

Local Burger (patty only) 9

SANDWICHES

Sandwiches served with a choice of Fries, Coleslaw, Side Salad, Whipped Potatoes, or House Chips and a dill pickle spear. Gluten-free based available upon request.

BAVARIAN BARBARIAN ~ 10.5

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

PO BOY ~ Shrimp 14, Chicken 12

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.

PUB TURKEY CLUB ~ 14

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

FISH SANDWICH ~ 10

*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.*

FRENCH DIP ~ 10.5

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

REUBEN ~ 13.5

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.

ALBACORE TUNA SALAD

SANDWICH ~ 9

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

KAISER SÖZE ~ 10.5

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.

SOUPS

AWARD WINNING BUFFALO CHILI

Cup 8.5, Bowl 11

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 7, Bowl 9

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

SIGNATURE PLATES

FISH & CHIPS ~ Wee 10, Entrée 15.5

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

**May come in contact with shellfish.*

TUNA MELT ~ 10.5

*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 4.6 or coleslaw for 3. Gluten-free bread available upon request.*

CHICKEN PIE ~ Wee 8.5, Entrée 11

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.

GUINNESS PIE ~ Wee 11.5, Entrée 16

Our Guinness Stew is topped with a baked pastry and finished with a dollop of house-made whipped potatoes.

SHEPHERD'S COTTAGE PIE

Wee 9.5, Entrée 14

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.

Add warmed baguette with herbed honey butter ~ 3

LOS DOS AMIGOS ~ 12

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 9.5, Entrée 14

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 warmed baguette with herbed honey butter ~ 3

LIBATIONS

ZEVIA COLA ~ 2.5

All-natural diet cola with no artificial coloring (cola is clear), no sugar, no calories, and no artificial sweeteners.

BLUE SKY SODAS ~ 2.5

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

Creamy Root Beer

Ginger Ale

Black Cherry

Caffeine-Free Cola

HOUSE-BREWED ICED TEA ~ 3

16oz. Cold-steeped proprietary house blend.

JOE'S CLASSIC

LEMONADE ~ 4

A 20oz. bottle of a classic summer drink.

JOE'S TEA ~ 4

Half Lemon Tea, Half Lemonade 20oz.

SAN PELLEGRINO MINERAL WATER

250ml (8.45oz) bottle. ~ 2.5

750ml (25.3oz) bottle. ~ 5.5

ASK ABOUT OUR DELICIOUS DESSERTS.