

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.

Available for Dine-in, Takeout or Delivery (w/in 5 mile radius, min. \$10 order) Wednesday-Thursday 5pm-9pm Friday 5pm-10pm Saturday 11am-10pm Sunday 10am-8pm Reservations strongly encouraged for Dine-in. Please call ahead to order Takeout or Delivery 570-651-9441.

SAUCES

Choice of one, additional 1 each.

Chipotle Aioli
Dijon Mustard
Düsseldorf Mustard
Honey Mustard
Remoulade
Chipotle Buttermilk Ranch
Dubliner Cheese Sauce ~ 2.5

FRT TOPPERS

Chili and Cheese ~ 6.5
Rosemary and Parmesan ~ 4
Three Cheese ~ 4

BURGERS

Burgers served with a choice of Fries, Coleslaw, Side Salad, Veg du Jour, Whipped Potatoes, Seasoned Rice 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 ~ 16.5

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. 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.)

NAOMI'S HOUSE-MADE VEGGIE BURGER ~ 11

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.

SOUPS

AWARD WINNING BUFFALO CHILI

Cup 9, Bowl 11.5

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 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.

GREENS

PUB SALAD ~ Wee 6.5, Entrée 10

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

ASIAN MAI FUN ~ Wee 9, Entrée 13

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 12

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

EMERALD ISLE SALAD

Wee 8, Entrée 12

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

STARTERS

PUB PRETZEL ~ 4

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

DEEP-FRIED DILL PICKLES ~ 6

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

BEER-BATTERED ZUCCHINI ZIRCLES ~ 9.5

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 LOBSTER & CRAB DIP ~ 14.5

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

FRIES ~ Side 5, Pile 8

House cut & fried twice. Includes choice of one sauce, or add Dubliner Cheese Sauce for ~ 2.5

POUTINE ~ Snack 8, Entrée 12.5

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

IRISH NACHOS ~ Wee 8, Entrée 12.5

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 7.5, Entrée 11

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.

CALAMARI ~ Market Price

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.

COCONUT SHRIMP ~ 12.5

Five hand selected, high quality, sustainably farmed, minimally processed shrimp are rum battered and tossed in a tropical rum panko. Served with a Jamaican Jerk BBQ Sauce.



DRESSINGS

House Vinaigrette, Buttermilk Ranch, Bleu Cheese, Chipotle Buttermilk Ranch, Thousand Island, Sesame Vinaigrette, Greek Vinaigrette

ADD-ONS

Tofu 3
Veggie Burger (patty only) 6
Bacon 3
Chicken 5.5
Cod 6.5
Shrimp 9
Salmon 16
Barramundi 14
Local Burger (patty only) 9
M&R Burger (patty only) 11
8 oz Pub Steak 19

*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.

SANDWICHES

Sandwiches served with a choice of Fries, Coleslaw, Side Salad, Veg du Jour, Whipped Potatoes, Seasoned Rice, or House Chips and a dill pickle spear. Gluten-free bread available upon request.

BAVARIAN BARBARIAN ~ 11

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

PO BOY ~ Chicken 12.5, Shrimp 14.5

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.

FRENCH DIP ~ 11

Thinly sliced roast beef topped with Provolone cheese served on a baked baguette with a side of au jus.

PUB TURKEY CLUB ~ 14.5

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.

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.

MOZZARELLA GARDEN SANDWICH ~ 11.5

Fresh mozzarella, roasted red peppers, baby spinach and red onion served on flame-toasted multigrain bread and drizzled with parsley cilantro pesto sauce.

ALBACORE TUNA SALAD SANDWICH ~ 9.5

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

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 ~ 11

Albacore white tuna blended with mayonnaise, sweet relish, and a touch of horseradish and 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 5 or coleslaw for 3. Gluten-free bread available upon request.

MAMA'S SHRIMP CREOLE

Wee 13.5, Entrée 18.5

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

SHEPHERD'S COTTAGE PIE

Wee 9.5, Entrée 14.5

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.

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 seasoned rice. Vegan and gluten-free friendly.

SALMON ~ 23

Only Faroe Island Salmon meets the standards for M&R Pub. 6oz Salmon filet char-grilled and finished with an Asian Bourbon glaze.

Served with your choice of two sides.

MUSSELS ~ 15

One pound of steamed mussels in our signature coconut curry sauce.

Add warmed baguette with herbed honey butter ~ 3

BARRAMUNDI ~ 22

Australian seabass, with mild buttery flavor and dense meaty texture, pan seared and finished with coconut curry and pineapple salsa. Served over seasoned rice with a side of our veg du jour.

PUB STEAK ~ 27.5

8oz Angus reserve top sirloin cap steak, aged a minimum of 30 days. Chargrilled and finished with an herbed balsamic red wine reduction. Sliced on the bias, and served with your choice of two sides.

LIBATIONS

BLUE SKY SODAS ~ 2.5

All natural sodas sweetened with cane sugar in a 12oz. can.

Creamy Root Beer
Ginger Ale
Black Cherry
Caffeine-Free Cola

ZEVIA COLA ~ 2.5

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

HOUSE-BREWED ICED TEA ~ 3

Cold-steeped proprietary house blend.
(20oz. In-House, 16oz. Take-Out)

JOE'S TEA ~ 4

Half Lemon Tea, Half Lemonade 20oz.

JOE'S CLASSIC LEMONADE ~ 4

A 20oz. bottle of a classic summer drink.

SAN PELLEGRINO MINERAL WATER

250ml (8.45 oz) bottle. ~ 2.5

750ml (25.3 oz) bottle. ~ 5.5

ASK ABOUT OUR DELICIOUS DESSERTS.

***ALL CHECKS INCLUDE AN
AUTOMATIC SERVICE FEE OF
18% TO PROVIDE IMPROVED
WAGES FOR OUR ENTIRE STAFF.
AN ADDITIONAL GRATUITY IS
NOT EXPECTED BUT IS ALWAYS
MUCH APPRECIATED.**



MOON & RAVEN PUBLIC HOUSE

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