



Brunch

Vittles

Parfait 8

Vanilla greek yogurt layered with house-made seedy granola & seasonal fresh fruit.

Pub Pretzel 4 ☒

The perfect companion to any libation. Includes choice of one sauce. We recommend adding our signature Dubliner Cheese Sauce for an extra 2.5.

Quiche du Jour 8 ☒

Chef's choice. Crustless & gluten-free.

Broiled Grapefruit 5

Pink grapefruit, sprinkled with brown sugar, then broiled until caramelized.

Victuals

Breakfast Sandwich 9

Bacon, egg and cheese on a buttery grilled Kaiser roll.

Pub Benedict 12 ☒

We start with a half slice of our signature pub pretzel and stack it with thinly sliced applewood smoked ham, two eggs, & Dubliner cheese sauce. Finished with chopped bacon and scallions.

Buffalo Rancheros 11 ☒

Two crisp corn tortillas layered with our Award-Winning Buffalo Chili, two eggs over easy, Dubliner cheese sauce, & fresh black bean salsa.

Rum-Battered French Toast 10

Sliced French baguette dipped in our vanilla and rum egg batter, griddle fried & served with local pure maple syrup.

Moon & Raven Breakfast 14

Two eggs any style, Colcannon, thick cut bacon, choice of toast.

Brunch Burger 15

Our Local Burger features 100% Angus Sired Beef sourced here in Lycoming County from Misty Mountain Farm. Topped with one egg any style, thick cut bacon and provolone cheese. Served with choice of Colcannon, side salad, or house chips.

*All checks include an automatic service fee of **20%** to provide improved wages for our entire staff. An additional gratuity is not expected but is always much appreciated.*

A la Carte

Eggs any style 2 ea.

Toast w/ butter & jelly 2 / 3 (gf)

Rasher of thick cut bacon 5

Breakfast sausage 5

Colcannon 5 ☒

• Toast Options •

Multigrain / Vienna White

Marble Rye / Gluten-Free

Cocktails

Amaretto Sour 8

Disaronno Amaretto, lemon juice, simple syrup, house-made Bourbon cherry.

Aperol Spritz 8

Aperol, club soda, orange bitters and Prosecco.

Bellini 7

Prosecco and seasonal fruit nectar.

Bloody Mary 9

House-made Bloody Mary mix and Deep Eddy vodka. Garnished with an Old Bay lemon wedge and olives.

French 75 8

Ford's gin, lemon juice, simple syrup and Prosecco.

Irish Coffee 8

Alabaster Coffee, Jameson Irish whiskey, house-made Bailey's whipped cream.

Mimosa 7

Prosecco and orange juice.

Libations



— **Juice** 2 / 4

Orange / Cranberry /
Apple / Grapefruit

— **Milk** 2

— **Assorted Hot Tea** 3

— **Alabaster Coffee** 3