

# Bill of Fare



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.

## Starters

Selections with two prices come in **Entrée** and **Wee** sizes.

### ☒ Irish Nachos 14 / 9

Our house-cut potato chips, Dubliner Cheese Sauce, bacon, scallions, sour cream & black bean corn salsa.

### ☒ 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.

### ☒ Fried Pickles 6.5

Beer-battered & deep-fried dill pickle bites. Includes choice of one sauce. We recommend our **Chipotle Buttermilk Ranch**.

### Shrimp Scampi 12.5

Five jumbo shrimp sautéed in white wine, butter, garlic and herbs with chopped spinach and tomatoes. Add warmed baguette with herbed honey butter 3.

### Zircles 9.5

Zucchini circles golden fried in our beer batter and panko. Served with sweet-hot Pineapple Apricot Sauce.

### Lobster & Crab Dip 14.5

Rich & creamy. Served with choice of baguette, house-fried corn tortillas, or cucumber.

### Poutine 13.5 / 8.5

House-cut fries topped with fresh cheddar cheese curds. Finished with our pub gravy.

### Fries 8 / 5

House-cut & fried twice. Includes choice of one sauce\*. We recommend our **Chipotle Aioli**. **Vegan**.

**Toppers:** Three-Cheese 3 / Chili & Cheese 6

## Sauces

Choice of one. Add more for \$1 each.

- **Chipotle Aioli**
- **Dusseldorf Mustard**
- **Honey Mustard**
- **Dijon Mustard**
- **Pineapple Apricot**
- **Chipotle Buttermilk Ranch**

### ☒ Dubliner Cheese Sauce 2.5

Complimentary Ketchup, Hot Sauce, & Malt Vinegar are available upon request.

## Greens

Salads come in **Entrée** and **Wee** sizes.

### ☒ Mai Fun 13 / 9

Mixed greens & grilled chicken breast tossed with Sesame Vinaigrette. Garnished with scallions, cilantro, toasted almonds, mandarin oranges & sesame seeds. Topped with crispy Mai Fun noodles.

### Vegetarian Mai Fun 10 / 7

Sans chicken. We recommend adding **tofu**. **Vegan**.

### ☒ Emerald Isle 13 / 9

Crisp romaine, baby spinach, carrots, Dubliner cheese, bacon, house-baked croutons, hard boiled egg & red onions. Choice of dressing. We recommend adding the **Pub Steak**.

### Pub Salad 10 / 7

Mixed greens, carrots, cucumbers, tomatoes, house-baked croutons & red onions. Choice of dressing. We recommend adding **Naomi's Veggie Burger** or **House-cut Fries**.

### Greek Salad 12 / 8.5

Crisp romaine tossed with Greek Vinaigrette, cucumbers, tomatoes, Kalamata olives, feta cheese & red onions. We recommend adding **grilled Shrimp**.

### Caesar Salad 12 / 8.5

Romaine lettuce tossed with our Caesar dressing, topped with house-baked croutons and Dubliner cheese. (Dressing contains anchovies and raw egg.) We recommend adding **grilled Chicken** or **Shrimp**.

## Dressings

- **House Vinaigrette**
- **Buttermilk Ranch**
- **Bleu Cheese**
- **Chipotle Buttermilk Ranch**
- **Greek Vinaigrette**
- **Sesame Vinaigrette**
- **Thousand Island**

## Add-ons

- **Fries 4**
- **Bacon 3**
- **Tofu 3**
- **Veggie Burger 6**
- **Local Burger 9**
- **M&R Burger 11**
- **Chicken 6**
- **Cod 7**
- **Pub Steak 19**
- **Shrimp 9.5**

## Sides

House Chips / Whipped Potatoes

Fries / Seasoned Rice / Coleslaw

Side Salad / Veg du Jour

Because we care about your health, please inform your server of any gluten sensitivities, food allergies, or vegan concerns. Some of these items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

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= FOMAR Favorites

# Burgers

Burgers are served with **choice of one side** and **dill pickle**.  
Bread choices are **kaiser roll**, **gluten-free roll**, or **pub pretzel** for **2**.

## ☒ **The Moon & Raven** 17

Blend of ground lamb & beef, shallots, herbs and single-malt scotch. Topped with bacon, smoked Gouda, caramelized onions and lettuce. Served with a side of our pub gravy.

## ☒ **The Local** 15

Featuring 100% Angus Sired Beef from Misty Mountain Farm. Finished with provolone, lettuce, tomato & onion.

## ☒ **Naomi's Veggie Burger** 12

Blend of beets, lentils, oatmeal, rice, shallots, tahini, & house seasonings. Grilled and topped with lettuce, tomato & red onion. Served with a side of Sriracha mayo. **Vegan**.



# Sandwiches

Sandwiches are served with **choice of one side** & **dill pickle**. Gluten-free bread available upon request.

## ☒ **Bavarian Barbarian** 12

Applewood smoked ham topped with Swiss cheese, served on our signature pub pretzel with a side of honey mustard.

## ☒ **Reuben** 14

Choice of pastrami brisket, smoked turkey breast, portobello or tofu. Topped with pub sauerkraut & Swiss on grilled rye bread. Served with Thousand Island or Dusseldorf mustard.

## ☒ **Tuna Melt** 12

Albacore tuna with mayonnaise, sweet relish, horseradish & dill served open-faced on our signature pub pretzel. Finished with Dubliner cheese sauce, diced tomato, scallions & bacon.

## **M&R Dip** 14

Roast beef, caramelized onions, bleu cheese, and provolone on a toasted baguette. Served with our signature blend of pub gravy and au jus.

## **Pub Turkey Club** 15

Flame-toasted multigrain bread, smoked turkey breast, bacon, Swiss & provolone, red onion, banana peppers, lettuce, tomato & dill mayo.

## **The Rachel** 14

Choice of smoked turkey breast or pastrami brisket. Topped with coleslaw & Swiss on grilled rye bread. Served with Thousand Island.

## **Mozzarella Garden** 12

Fresh mozzarella, roasted red peppers, baby spinach, red onion & pesto sauce on toasted multigrain bread.

## **PoBoy** *Shrimp* 15 / *Chicken* 13

Cajun & Old Bay beer battered shrimp **or** lightly breaded chicken tenders, with tomato slices, lettuce ribbons & spicy remoulade. Served on our signature pub pretzel.

# Signature Plates



Plates with two prices come in **Entrée** and **Wee** sizes.

## ☒ **Shepherd's Cottage Pie** 16 / 11

Blend of ground lamb and beef with carrots, onions and peas. Topped with whipped potatoes and Dubliner cheese. Add warmed baguette & herbed honey butter for **3**.

## ☒ **Smoked Short Ribs** 25

Cherry-wood smoked quarter pound boneless beef short rib. Braised then finished with red wine demi-glace reduction. Served over whipped potatoes, with choice of one side.

## ☒ **Fish & Chips** 17 / 11

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

## ☒ **Mussels** 16

One pound of steamed mussels in our signature coconut curry sauce. Add warmed baguette with herbed honey butter for **3**.

## **Pub Steak** 28

Aged 8-ounce Angus reserve top sirloin cap steak, char-grilled & sliced on the bias. Served with your choice of two sides.

## **Los Dos Amigos** 13

Portobellos, bell peppers, onions & tofu topped with pineapple salsa & Sriracha mayo. Served in corn tortillas with guacamole and side of seasoned rice. **Vegan**.

## **Fish Tacos** 12

Battered cod fillet, house Cole slaw and Sriracha mayo. Two tacos, served in corn tortillas. Choice of one side.

## **Buffalo Chili** 12 / 9

Ground bison and classic chili ingredients. Smoky sweet with a kiss of heat. Topped with three-cheese and sour cream. Served with house-fried corn tortillas.

# Libations

## — **Blue Sky Sodas** 2.5

Root Beer / Ginger Ale / Black Cherry / Caffeine-Free Cola

## — **Zevia Cola** 2.5

## — **House-Brewed Ice Tea** 3

## — **Joe Tea** 4

## — **Joe's Classic Lemonade** 4

## — **San Pellegrino Mineral Water** 2.5 / 5.5

## — **Alabaster Coffee** 3

## — **Hot Tea** 2.5

