



# Brunch

## Vittles

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### 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 9 ☒

Chef's choice. Crustless & gluten-free.

### Broiled Grapefruit 5

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

## Victuals

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### Breakfast Sandwich 9

Bacon, one egg over medium, Swiss and Dubliner cheese on grilled Kaiser roll.

### Pub Benedict 14 ☒

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

### Buffalo Rancheros 13 ☒

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 12

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 is 100% Angus Sired Beef from Misty Mountain Farm. Topped with one egg over medium, bacon and provolone cheese. Served with choice of Colcannon, side salad, or house chips.

### Pub Steak & Eggs 25

Aged 8-ounce Angus reserve top sirloin cap steak, char-grilled & sliced on the bias. Served with 2 eggs any style and Colcannon.

*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

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**Eggs any style** 2 ea.

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

**Rasher (3 slices) thick cut bacon** 8

**Breakfast sausage** 5

**Colcannon** 5 ☒

## • **Toast Options** •

**Multigrain / Vienna White**

**Marble Rye / Gluten-Free**

# Cocktails

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**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 (choice of spicy or mild) 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

— **Assorted Hot Tea** 3

— **Alabaster Coffee** (w/ refills) 4