



Brunch

All checks include an automatic **20%** service fee to help provide improved wages for our entire staff. Additional gratuity is not expected and is always much appreciated.

Vittles

Parfait 9

Vanilla Greek yogurt layered with house-made seedy granola & fresh fruit, Chef's choice.

Pub Pretzel 4.⁵

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 9.⁵ ☒

Chef's choice. Crustless & gluten-free.

Broiled Grapefruit 5

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

Victuals

Breakfast Sandwich 9.⁵

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

Pub Benedict 15 ☒

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 14 ☒

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 12.⁵

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

Moon & Raven Breakfast 14.⁵

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

Brunch Burger 15.⁵

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, chargrilled & sliced on the bias. Served w/ 2 eggs any style and Colcannon.

Please inform your server of any food sensitivities or allergies. Some of these items are cooked to order. Consuming raw or undercooked meats or eggs may increase risk of food-borne illness.

A la Carte

Eggs any style 2 ea.

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

Rasher (3 slices) thick cut bacon 8

Breakfast sausage 6

Colcannon 5 ☒

• Toast Options •

Multigrain / White

Marble Rye / Gluten-Free

Cocktails

Amaretto Sour 8.⁵

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

Aperol Spritz 8.⁵

Aperol, club soda, orange bitters and Prosecco.

Bellini 7.⁵

Prosecco and fruit nectar, Bartender's choice.

Bloody Mary 9.⁵

House-made Bloody Mary mix (choice of spicy or mild) and Deep Eddy vodka. Garnished w/ an Old Bay lemon wedge, celery, pearl onion and olive.

French 75 8.⁵

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

Irish Coffee 8.⁵

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

Mimosa 7.⁵

Prosecco and orange juice.

Libations



— **Juice** 2 / 4

Orange / Cranberry
Apple / Grapefruit

— **Assorted Hot Tea** 3

— **Alabaster Coffee** (w/ refills) 3



= **FOMAR Favorites**
(Friends of Moon & Raven)

155 West Fourth St, Williamsport, Penna.

570.651.9441 moonandravenpub.com