

Bill of Fare



Welcome to Moon & Raven Public House. Please be aware that all guest checks will include a service fee of **20%** to help provide improved wages for our entire staff. Additional gratuity is not expected and is always much appreciated. Also, in order to provide the most timely service, we may not be able to split checks for parties of five or more.

Small Plates

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

☒ **Irish Nachos** 14.5 / 9.5

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

☒ **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**.

☒ **Fried Pickles** 7

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

Zircles 9.5

Beer-battered, panko breaded, deep-fried zucchini circles. Served with sweet-hot Pineapple Apricot Sauce.

Lobster & Crab Dip 15

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

Shrimp Scampi 13

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

Poutine 14 / 9

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

Scotch Egg 10

Hard boiled egg, wrapped in savory, herbed pork sausage. Coated with Panko (GF) and deep fried. Served on pickled purple cabbage, topped with green onion. Your choice of **Tarragon Mustard** or **Black Truffle Hot Sauce**. Or add our **Dubliner Cheese Sauce** for **2.5**.

Fries 8.5 / 5

House-cut, fried twice, in a dedicated gluten-free fryer. Includes choice of one sauce*. We recommend our **Chipotle Aioli**.

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.

Dressings

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

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**.

Add-ons

- **Fries** 5
- **Bacon** 5
- **Tofu** 3
- **Veggie Burger** 7.5
- **Local Burger** 9.5
- **M&R Burger** 11.5
- **Chicken** 7
- **Cod** 8
- **Pub Steak** 19
- **Shrimp** 10

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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155 West Fourth Street, Williamsport, Penna.

= 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** 17.5

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** 15.5

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

☒ **Naomi's Veggie** 12.5

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.



Sandwiches

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

☒ **Bavarian Barbarian** 12.5

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

☒ **Reuben** 14.5

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** 12.5

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.

Smoked Roast Beef 18

Cherrywood-smoked roast beef, served on a Kaiser roll with M&R gravy, caramelized onions and bleu cheese crumbles.

Pub Turkey Club 15.5

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

The Rachel 14.5

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

PoBoy *Shrimp* 15.5 / *Chicken* 13.5

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

Sides



**House Chips / Veg du Jour
Fries / Whipped Potatoes
Coleslaw / Seasoned Rice
Side Salad**

Signature Plates



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

☒ **Shepherd's Cottage Pie** 16.5 / 11.5

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**.

☒ **Guinness Stew** 20

Applewood-smoked lamb, root vegetables, M&R gravy and Guinness. Served with whipped potatoes. Add warmed baguette with herbed honey butter for **~3**.

☒ **Fish & Chips** 17.5 / 11.5

Beer battered, panko breaded, deep-fried cod served on a pile of house-cut fries with a side of coleslaw & tartar sauce.

Mussels 16.5

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

Pub Steak 29

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** 13.5

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 12.5

Beer battered, panko breaded, deep-fried cod fillet, house coleslaw and Sriracha mayo. Two tacos, served in corn tortillas. Choice of one side.

Buffalo Chili 12.5 / 9.5

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

Libations

House-Brewed Ice Tea 3

Alabaster Coffee 3

Hot Tea 2.5

Assorted Artisan Sodas 3

Inquire w/ server for current selections.

Joe Half & Half Tea 4

Joe's Classic Lemonade 4

San Pellegrino

Mineral Water 2.5 / 5.5

