

# Bill of Fare



Welcome to Moon & Raven Public House. All guest checks include a service fee of **20%** to help provide improved wages for our entire team. Tipping is not expected and is always much appreciated.

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. **GF**

### ☒ **Pub Pretzel** 5

The perfect companion to any libation. Served w/ Dusseldorf Mustard, or add our signature **Dubliner Cheese Sauce** for ~2.5.

### ☒ **Fried Pickles** 7

Beer-battered, panko breaded, deep-fried dill pickle bites. Served w/ **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. **GF\***

### **Shrimp Scampi** 13

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

### **Poutine** 14 / 9

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

### **Scotch Egg** 10

Soft boiled egg, wrapped in savory, herbed pork sausage. Coated with Panko (GF) and deep fried. Served on pickled purple cabbage, topped with green onion. **GF**  
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, served w/ **Chipotle Aioli**. **GF**

## Sauces

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** 17 / 14

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. **GF**

### **Vegetarian Mai Fun** 13 / 9

Sans chicken. We recommend adding **Tofu**. **Vegan**. **GF**

### ☒ **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**. **GF\***

### **Pub Salad** 11 / 8

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

### **Greek Salad** 13 / 9

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

### **Caesar Salad** 13 / 9

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**. **GF\***

## Add-ons

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

**GF** indicates "Gluten-Free"; **GF\*** indicates "Can be made Gluten-Free." **Please alert your server of any food allergies.** Consuming raw or undercooked meat or eggs may increase your risk of food-bourne illness.

# Burgers

Burgers are served w/ dill pickle spear & choice of one side.  
Bread choices are kaiser roll, gluten-free roll, or pub pretzel add ~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. **GF\***

## ☒ **Naomi's Veggie** 14

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. **GF\***



# Sandwiches

Sandwiches are served w/ dill pickle spear & choice of one side. Gluten-free bread available upon request.

## ☒ **Bavarian Barbarian** 13

Applewood smoked ham topped with Swiss cheese, served on our signature pub pretzel w/ side of honey mustard. **GF\***

## ☒ **Reuben** 14.5

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

## ☒ **Tuna Melt** 13

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. **GF\***

## **Smoked Roast Beef** 18

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

## **Pub Turkey Club** 15.5

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

## **The Rachel** 14.5

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

## **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. **GF**  
Add warmed baguette w/ 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 w/ 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. **GF** Add warmed baguette w/ 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. **GF**

## ☒ **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. GF**

## **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 Dubliner cheese, sour cream and green onion. Served with house-fried corn tortillas. **GF**

# Libations

**House-Brewed Ice Tea** 3

**Assorted Hot Tea** 3

**Alabaster Coffee** (w/ refills) 4

**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

