



# Bill of Fare



Welcome to Moon & Raven Public House est. 2013. Here are some things we want you to know about our establishment...

Since the Fall of 2020, we have applied a 20% Service Fee, on food and beverages only (PA sales tax, Gift Cards and General Merchandise are excluded). The service fee is distributed into wages amongst the entire staff. This allows the business to pay all of our employees almost double PA's minimum wage. **The service fee is not a tip. Tips are never expected and always appreciated.** Any tip you choose to leave for your servers and bartenders goes to them directly.

**We are passionate about hospitality and committed to providing excellent experiences for our patrons. Our mission is to continue growing as a touchstone of this community, and we couldn't do it without you.**

Thank you for being our guest.

**Slainte!**

## Small Plates

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

### Irish Nachos 15 / 10

House-cut potato chips, Dubliner Cheese Sauce, bacon, scallions, sour cream & black bean corn salsa. **GF**

### House-Baked 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**.

### House Fries 8.5 / 5

House-cut, served w/ **Chipotle Aioli**. **GF**

### Poutine 15 / 10

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. Your choice of Tarragon Mustard or Black Truffle Hot Sauce. **GF**  
Add our **Dubliner Cheese Sauce ~2.5**.

### Mac & Cheese 8

Macaroni tossed in our signature Dubliner Cheese Sauce. Finished with three cheese blend & bread crumbs, baked to a golden brown. **Upgrade your Choice of Side~4**

**For all of our deep fried menu items we use Canola Oil, locally sourced from Susquehanna Mills. Our House Fries, Potato Chips, Tortilla Chips and Scotch Egg are all prepared in a dedicated Gluten-free fryer.**

## Soups & Salads

Selections with two prices 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. **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. **\*GF\***

### Pub Salad 12 / 8

Mixed greens, carrots, cucumbers, tomatoes, house-baked croutons & red onions. Choice of dressing. **\*GF\***

### French Onion Soup 10

Caramelized onions, house-made stock, classic herbs, toasted crostini, Provolone and Dubliner cheese. **\*GF\***

### Buffalo Chili 13 / 10

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**

## Sauces

Add more for ~1 each.

- **Chipotle Aioli**
- **Tartar Sauce**
- **Dusseldorf Mustard**
- **Honey Mustard**
- **Dijon Mustard**
- **Sriracha Mayo**

### Dubliner Cheese Sauce 2.5

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

## Dressings

Add more for ~1 each.

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

## Add-ons

- **Fries 5**
- **Bacon 5**
- **Tofu 3**
- **Veggie Burger 8**
- **Smash Burger 8**
- **M&R Smash Burger 10**
- **Chicken 7**
- **Cod, Baked/Fried 8**
- **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 with a **dill pickle spear** and **choice of one side**. Bread choices are **kaiser roll**, **gluten-free roll**, or **pub pretzel** add ~2.

## M&R Smash Burger 15

Quarter pound 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.

## Smash Burger 13

Quarter pound patty of short rib, chuck and brisket blend, topped w/ American cheese, lettuce, tomato and onion. **\*GF\***

## Naomi's Veggie Burger 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 with a **dill pickle spear** and **choice of one side**. Gluten-free bread available upon request.

## Bavarian Barbarian 14

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

## Reuben 15

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\***

## Pub Turkey Club 15.5

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

## The Rachel 15

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  
House Fries  
Coleslaw  
Whipped Potatoes  
Seasoned Rice  
Side Salad

# Signature Plates



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

## Shepherd's Cottage Pie 18 / 12

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

## Fish & Chips 18 / 12

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

## Los Dos Amigos 14

Marinated portobellos, bell peppers, onions & tofu topped with pineapple salsa & Sriracha mayo. Two tacos, served in corn tortillas, with guacamole and side of seasoned rice. **Vegan. GF**

## Fish Tacos 13

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

## Tuna Melt 14

Albacore tuna blended with mayonnaise, sweet relish, horseradish & dill. Served open-faced on our signature pub pretzel. Finished with Dubliner cheese sauce, diced tomato, scallions & bacon. Choice of one side. **\*GF\***

# Libations

House-Brewed Ice Tea 4

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

