

## SMALL PLATES

Cauliflower Wings **VG GF** 12  
Flash fried cauliflower tossed in Buffalo sauce on a bed of arugula, topped with Bleu cheese crumbles and served with choice of Ranch or Bleu cheese dressing. Extra sauce 50¢.

Want to change things up?  
Try our house favorite with any of our wing sauces!

Full or Half Pound All Natural Wings **GF** 8/14  
Buffalo, Garlic Parmesan, Old Bay, Smoky BBQ, Chipotle BBQ, Sweet Heat, or Ghost Pepper BBQ served with your choice of Ranch or Bleu Cheese. Extra dressing 50¢ each.

Crab Dip **P** 16  
Claw crabmeat mixed with a blend of cheeses, Old Bay seasoning and herbs, served in a bread bowl.

Spinach Gouda Dip **VG** 13  
A blend of cheeses, roasted garlic and spinach, served with pretzel nuggets.  
Extra Pretzel Nuggets 2

Brunch Nachos **GF** 14  
Tortilla chips topped with seasoned ground beef, scrambled eggs, cheese blend, pico de gallo, jalapenos, black beans, sour cream, salsa, and cheese sauce.

## PLATES

Full Moon Plate 13  
Two dippy eggs, bacon, sausage, breakfast potatoes and toast.

French Toast 13  
Four pieces of French toast served with sausage and local maple syrup.

Pancakes 12  
Three fluffy pancakes served with bacon and local maple syrup.

Over Night Oats 11  
Oats soaked in almond milk overnight and topped with cranberries, pepitas, pecans, and served with two dippy eggs.

# Best Brunch at the Lake! MOONSHADOW

Deep Creek's only  
scratch kitchen!



## EAT. REAL. FOOD. EVERY DAY.

Ask your server about our dietary options!

**GF** GLUTEN-FREE    **P** PESCATARIAN    **V** VEGAN    **VG** VEGETARIAN

Breakfast Rice Bowl **GF** 15  
Basmati rice seasoned and topped with two dippy eggs, green onion, spinach, and a spicy aioli.

Sausage Gravy and Biscuits 10  
House made sausage gravy over fresh baked biscuits and served with two dippy eggs.

Steak and Eggs 20  
10 oz sirloin steak cooked to your liking, breakfast potatoes, and two dippy eggs.

These items are cooked to order and may be served raw or undercooked. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Moonshadow does not assume liability for adverse reactions to foods consumed, or items one may come into contact with while eating at Moonshadow.

## BOWLS AND GREENS

House Made Dressings:  
Orange Vinaigrette, Ranch, Bleu Cheese,  
Honey Mustard, Thousand Island,  
and Maple Balsamic.

Featured Soup(s) 5-7  
Add to a Bread Bowl! 4

House Salad **GF V VG** 6/11  
Arcadian spring greens, cucumbers, red onions, carrots and tomatoes.

Kale Beet Salad **GF VG** 7/13  
Kale, onions, carrots, beets, bleu cheese crumbles, and roasted pepitas.

Winter Pear Salad **GF VG** 9/15  
Spinach topped with pears, fennel, lemon wedges, cranberries, toasted pecans, red onions, and chevre cheese.

Add something extra  
to your salad!

Broiled Salmon 13    Grilled Chicken 8  
Salmon Bacon 4    Blackening 2  
Sautéed Shrimp(5) 10

## HOUSE MADE SAUCES AND SALAD

DRESSINGS AVAILABLE FOR CARRY OUT!

ASK YOUR SERVER ABOUT FAMILY SIZE OPTIONS.

## SAMMICHES

Served with breakfast potatoes

Moon Griddle Sandwich	10
Over hard egg, cheese blend, and your choice of bacon or sausage between two pieces of French toast drizzled with maple syrup.	
Chicken and Biscuit	8
Fried golden brown chicken breast topped with honey and Valentina's hot sauce on a buttery biscuit.	
Moonshadow Benedict	15
Grilled ham, poached eggs, and hollandaise, served on top of a toasted English muffin.	
Vegetable Benedict <b>VG</b>	14
Spinach, red onion, poached eggs, and hollandaise served on top of a toasted English muffin with Swiss cheese.	
Salmon Benedict <b>P</b>	15
Salmon bacon, poached eggs, hollandaise, spinach, and roasted red peppers served on top of a toasted English muffin.	
Spam Moon Burrito	13
Flour tortilla stuffed with Spam, scrambled egg, homefries, cheese blend, black beans, green onions, topped with cheese sauce and sriracha.	

## OMELETTES

Served with breakfast potatoes.

Carnivore's Dream <b>GF</b>	14
Bacon, Sausage and cheese blend.	
Vegetable Omelette <b>GF</b>	13
Egg, spinach, mushrooms, onions and Swiss cheese.	
Cheese Omelette <b>GF</b>	12
Egg and cheese blend.	
Denver Omelette <b>GF</b>	13
Egg, ham, onion, red peppers, jalapeno peppers and sharp cheddar.	

## BEVERAGES

Mimosas	10/30 carafe
House Bloody Mary	9
House-made spicy or mild bloody mary mix, with lemon juice, pickle juice, Oncore vodka and topped with lemon, lime and olive garnish.	
Loaded Bloody Mary	12
House-made spicy or mild bloody mary mix, with lemon juice, pickle juice, Oncore vodka. Garnished with lemon, lime, olive, bacon, shrimp and a pickle.	
Irish Coffee	9
Basecamp Coffee, Jameson Irish Whiskey and Bailey's. Topped with fresh whipped cream!	

## SIDES

Egg	1.50
White Toast	1.50
Rye Toast	2
Gluten Free Bread	2.50
English Muffin	2
Breakfast Potatoes	2
Bacon	3
Salmon Bacon	4
Sausage	4
Sausage Gravy	3
Biscuit	2
Over Night Oats	4
Oats soaked overnight and topped with cranberries, pumpkin seeds, and pecans.	

## KIDS BRUNCH

Kids Pancake	5
Served with bacon and local maple syrup.	
Kids French Toast	7
Served with bacon and local maple syrup.	
Half Moon Plate	7
Two scrambled eggs, bacon and white toast.	

VISIT OUR FACEBOOK  
PAGE FOR OUR LATEST  
AND GREATEST SPECIALS,  
LIVE MUSIC AND EVENTS!

MOONSHADOW  
EAT REAL FOOD. EVERY DAY.

Please contact us at  
jamie@moonshadow145.com for more  
information on catering and hosting  
large company & special event parties!

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