

# MOONSHADOW SIDES

- WHIPPED POTATOES
- HAND-CUT FRENCH FRIES
- TRI-COLORED BABY POTATOES
- BASMATI RICE
- SEASONAL VEGETABLE
- STEAMED BABY CARROTS
- APPLESAUCE
- MAC AND CHEESE
- RAW VEGETABLES

## KIDS' MENU

\$10

CHOOSE FROM:

- PASTA W/ MARINARA
- CHEESE PIZZA
- GRILLED CHEESE SANDWICH
- CHICKEN TENDERS
- GRILLED CHICKEN
- MAC & CHEESE
- NATHAN'S HOT DOG
- STEAMED VEGGIES & RICE

FIND US ON FACEBOOK



@Moonshadow145

LIVE MUSIC

## BOTTLED / CANNED ALCOHOL

Allagash White Bottle	\$7	Key Brewing Speed Wobbles Session IPA	\$5
Bold Rock Virginia Draft Cider Bottle	\$6	Corona Extra Bottle	\$5
Screech Owl Brewing (Bruceton Mills, WV)		Shiner Bock Bottle	\$5
Hoo's Your Daddy IPA [16 oz.]	\$8	PBR Can	\$3
Screech Owl Brewing (Bruceton Mills, WV) Bold Blonde Ale [16 oz.]	\$8	Bud Light, Coors Light, Michelob Ultra, and Miller Lite	\$4.50
High Ground Brewing (Terra Alta, WV) Weird Science Lager [16 oz.]	\$9	Hoop Tea Hard Iced Tea	\$6
Left Hand Milk Stout Nitro 16oz Can	\$7	Nutrul Vodka Seltzers	\$6
Stone Delicious IPA Can	\$6		

Ask your server about today's selection of flavors!

## SPARKLING / ROSÉ

Massotina Brut Extra Dry Prosecco (Veneto, Italy)	\$12/36
Tiroliro Vinho Verde Rose (Minho, Portugal)	\$10/30

## WHITE WINE

Windemere Sonoma Coast Chardonnay (Sonoma County, California)	\$10/30
Lomas del Valle Sauvignon Blanc (Aconcagua, Chile)	\$12/36
Cinta Pinot Grigio (Valdadige, Italy)	\$10/30
Alfred Graf Riesling Spatlese (Mosel, Germany)	\$11/33
Girasole Pinot Blanc (Mendocino, California) Bottle Only	\$65

## RED WINE

Craftwork Estates Pinot Noir 2020 (Monterey, California)	\$10/30
Bench Cabernet Sauvignon 2018 (Sonoma County, California)	\$14/44
Close de Mendoza Malbec 2020 (Mendoza, Argentina)	\$10/30
Bodegas Ego Goru Gold Red Blend 2018 (Murcia, Spain)	\$13/40
L. Tramier & Fils Cotes du Rhone Villages Plan De Dieu (Rhône Valley, France) Bottle Only	\$50
Husch Vineyards Cabernet Sauvignon 2019 (Mendocino, California) Bottle Only	\$65

## SPECIALTY DRINKS

<b>SMOKY MARGARITA</b> \$14 Our smoky margarita gets its name from the wild foraged and fire-roasted agave. Made with mezcal rather than the traditional tequila. A MoonShadow favorite!	<b>GOLDEN DRAM</b> \$13 Delightfully simple cocktail, 8 year aged scotch, prosecco, a dash of bitters, showered over a demerara sugar cube and finished with a lemon twist	<b>BOURBON BARREL WATERMELON MOJITO</b> \$12 Fresh watermelon, mint, lime, and bourbon barrel aged rum. Everything you could want from a mojito.
<b>NEW MOON SANGRIA</b> \$15 Your choice of red, white, or sparkling wine and a blend of fresh juices!	<b>LOVE ON THE LAKE</b> \$11 A riff on the timeless summer classic, Sex on the Beach. Sweet and glittery just like Deep Creek Lake! Served on the rocks in a highball glass with a lemon wheel.	<b>BERRY GARDEN SPARKLER</b> \$12 Stoli Cucumber vodka, a splash of blueberry soda, and topped with soda water. The perfect accompaniment for a walk in the garden.
<b>ZERO PROOF OLD FASHIONED</b> \$14 Ritual zero-proof whiskey muddled with an orange and a cocktail cherry. Stirred to chill, served on the rocks, and finished with creole bitters and a cherry.	<b>ESPRESSO MARTINI</b> Basecamp espresso, coffee liqueur, and Holla vanilla vodka.	

## NON-ALCOHOLIC DRINKS

<b>BASECAMP COFFEE</b> (Local) \$3 Add a Flavor: Hazelnut, chocolate, caramel, vanilla, or peppermint+.50	<b>JUICES:</b> Pineapple, orange, apple, cranberry, or ruby red grapefruit \$3
<b>SPINDRIFT SPARKLING WATER:</b> Raspberry-Lime, Lemon, or Grapefruit \$3	<b>HOT TEAS:</b> DeiTea is handcrafted organic tea from Denver, CO \$3.75
<b>FOUNTAIN SODA:</b> Pepsi, Mug Root Beer, Sierra Mist, Orange Crush, Dr. Pepper, Schwepps Ginger Ale or Schweppes Tonic \$4	<b>WARD AWAY HADES</b> – Echinacea, holy basil & ginger root
<b>ZEVIA DIET COLA &amp; TONIC WATER</b> \$3 Maine Root Organic Soda Bottles: blueberry, ginger beer, and sarsaparilla	<b>SLEEPY SELENE</b> - Skullcap, chamomile, rose petals, & lavender
<b>ICED TEA</b> (sweet or unsweetened) \$3 Flavored Tea (Raspberry, passion fruit, strawberry and, peach) +.75	<b>HEALTHFUL HYGEIA</b> - Yellow dock, fennel, crushed milk thistle, and peppermint
<b>WESTERN MARYLAND LEMONADE</b> \$5 Western Maryland lemonade is artfully handcrafted! Ask your sever about today's selection!	<b>HOSPITABLE HESTIA</b> - Licorice root, orange peel, and cinnamon stick
	<b>HIBISCUS AND LAVENDER GREEN TEA</b>
	<b>DARJEELING BLACK TEA</b>

# EAT REAL FOOD

# MOONSHADOW



Please allow extra time for our kitchen to prepare your meal. All of our dishes are made from scratch, and worth the wait!

## DIETARY GUIDELINE

- GF GLUTEN FREE
- P PISCATARIAN
- V VEGETARIAN
- VG VEGAN
- N CONTAINS NUTS

Please make your server aware of any allergies.



# SMALL PLATES

## CAULIFLOWER WINGS **V** **GF** \$13

Flash-fried cauliflower tossed in buffalo sauce on a bed of arugula, topped with bleu cheese crumbles and served with a choice of ranch or bleu cheese dipping sauce.

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

## FULL OR HALF POUND ALL NATURAL WINGS **GF** \$9/14

Buffalo, Garlic Parmesan, Old Bay, smoky BBQ, sweet heat, gochujang, ghost pepper BBQ, or Korean BBQ.

## SPINACH AND GOUDA DIP **V** \$14

A blend of cheeses, roasted garlic, and spinach, served with pretzel nuggets or raw vegetables.

## BUFFALO CHICKEN DIP \$14

A blend of cheeses, chipotle peppers, and shredded chicken served with corn tortilla chips.

## CRAB DIP **P** \$17

Lump crabmeat mixed with a blend of cheeses, Old Bay seasoning, and herbs, served in a bread bowl.

## BURRATA CAPRESE **V** \$15

Burrata cheese on a bed of arugula with fresh basil, pickled onions, and tomatoes topped with a balsamic glaze.

## PROSCIUTTO BRIE JALAPEÑO POPPERS \$9

Charred jalapeño peppers filled with garlic herb and brie cheese, wrapped in prosciutto.

## CATFISH BITES **P** \$17

Deep fried catfish bits breaded in a cornmeal/flour blend and served with a spicy aioli.

# SOUPS

## SOUP OF THE DAY \$6

## SEAFOOD SOUP \$9

# SALADS

## HOUSE SALAD **VG** **V** **GF** \$7/12

Arcadian spring greens, cucumbers, red onions, carrots, and tomatoes.

## WEDGE ICEBERG SALAD **V** \$18

Half a head of iceberg lettuce topped with red onion, cherry tomatoes, green olives, pepperoncini, croutons, parmesan cheese and house-made Italian dressing.

## WATERMELON SALAD **V** \$9/15

A serving of marinated watermelon on a bed of arugula, drizzled in balsamic reduction and topped with feta cheese.

## GRAPPLE SALAD **V** **GF** **N** \$10/15

Spinach topped with grapples, fennel, cranberries, toasted pecans, red onions, and chèvre cheese.

## ADD-ONS TO SALADS

Broiled salmon \$17

Grilled chicken \$12

Sautéed shrimp (5) \$14

Blackening \$2

4oz Sirloin \$15

## SALAD DRESSINGS:

Bleu cheese, honey mustard, apple cider vinaigrette, white balsamic vinaigrette, Thousand Island, Italian dressing, and ranch.

# PLATES

## BRAISED PORK CHEEK WITH PORT WINE AND HONEY **GF** \$24

Braised pork cheeks served with whipped potatoes and baby carrots, topped with pickled onions and sherry demi-glace.

## BEEFALOAF \$24.5

House-made meatloaf using local beefalo topped with smoky BBQ sauce, served with mashed potatoes and garlic peas.

## MEDALLION FILETS ON TOAST POINTS \$33

2 4oz grass-fed beef tenderloin filets seared with onions and rosemary, served with toast points, baby carrots, chèvre cheese, and sherry demi-glace.

## CAJUN HONEY BUTTER SALMON **GF** **P** \$26

Roasted salmon glazed with honey compound butter, served with basmati rice and seasonal vegetable.

## SOUTHERN CATFISH **P** \$25

Blackened pan-seared catfish served with succotash and seasonal vegetable.

## KING OYSTER MUSHROOM SCALLOPS **VG** **V** **GF** \$26

King oyster mushrooms cut, brined, and seared to resemble scallops, served over creamy coconut risotto.

## VEGAN WATERMELON STEAK **VG** **V** **GF** \$18

Watermelon brined and grilled served over tri-color baby potatoes and seasonal vegetable.

## OAT CRUSTED CHICKEN \$24

Chicken breast encrusted in oats, deep fried, and served with tri-color baby potatoes, seasonal vegetable, and our bourbon apple butter.

## JAMBALAYA PASTA \$26

Cajun alfredo sauce with andouille sausage, shrimp, onions, and peppers, tossed in penne pasta.

# SANDWICHES

## REUBEN \$16

A house favorite! House-brined corned beef with sauerkraut, Thousand Island, and Swiss cheese on rye bread.

## STEAK AND BRIE \$16.5

Teres Major steak, sautéed with onions and red peppers, finished with demi-glace, cheese blend, herb brie cheese, and arugula, served on toasted naan bread.

## CHICKEN SALAD WRAP \$14

Chicken, grapples, red onion, celery, and pepitas in a creamy aioli sauce, wrapped in a flour tortilla.

## SMOKED PORK BELLY BAHN MI \$15

Smoked pork belly, pickled fennel, and jalapeños with a hoisin mayo, served on a toasted baguette.

## SOUTHERN STYLE CATFISH SAMMICH **P** \$18

Deep-fried catfish with spicy aioli, lettuce, tomatoes, and red onion on a baguette.

## GARDEN OF EAT'N SAMMICH **V** \$16

Fresh cut vegetables with Italian dressing on warm naan bread.

## LOUISIANA PO'BOY \$15

Andouille sausage, shrimp, and celery served with a seafood aioli on a soft Italian roll.

## PROSCIUTTO GOAT CHEESE BAGUETTE \$13

Apricot preserves, goat cheese, prosciutto, and tender rex lettuce served on a rustic baguette.

# BURGERS

## BRAVEHEART GRASS-FED GRAIN-FINISHED BEEF. Cooked to your preference and served on a buttery brioche roll.

## MOONSHADOW BURGER \$17

Bacon jam, smoked Gouda, and black garlic mayo, served on a buttery brioche bun.

## PLAIN JANE BURGER \$14

Just what it says!

## CHEESY MOON BURGER \$15

Your choice of Swiss, cheddar/jack, pepper jack, smoked gouda, or Steakhouse Onion Cheddar.

## GHOST GOAT BURGER \$17

Served with pickled jalapenos and fennel, goat cheese, and our house ghost pepper sauce.

## FRENCH ONION BEER BURGER \$17

French onion beer sauce, smokehouse cheddar, and a tangy Dijon aioli

## VEGGIE BURGER **VG** **V** **GF** \$16

Our own quinoa and black bean patty with a special blend of spices. Lightly baked, then topped with lettuce, tomato, and pickled onions. Served on gluten free, vegan bread

Moonshadow is proud to host regional and nationally touring live music performers on Fridays, Saturdays and Sundays all year long. Offering big city entertainment on our small town stag, we provide an out of this world experience for all of our new found friends.

Have you seen our new addition to the Mooniverse? Moonshadow Cafe is our brand new coffee shop located in the front sunroom of Moonshadow Restaurant. From rich black coffee to bubbly bobba tea, we have made all of Deep Creek's coffee dreams come true.

The best in food, entertainment and coffee all in one place



Consuming raw or undercooked proteins may increase the risk of foodborne illness. Moonshadow does not assume liability for adverse reactions to food consumed, or items one may come into contact with while dining with us.