

MOONSHADOW CAFÉ & BAR



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Farm to Table and More



An eclectic variety of live music by various local bands, as well as visiting musicians provide an entertaining evening for all ages.



MoonShadow Café's best-selling sandwich, the Reuben, features beef brined in house, garnished with homemade kraut on fresh rye bread from the Café's bakery.

A happy combination of a prime location on a well traveled road, close proximity to local farms, and an expansive vision has contributed to the success of the MoonShadow Café & Bar in Accident, Maryland. Open since October 2013, the locally owned and operated Café is more than a restaurant. Along with meals featuring fresh, local foods, craft brews and local wines, patrons can enjoy live music performances and view an ever-changing display of works from local artists. Or they can settle into a comfy couch to browse the Web with complementary WiFi.

Why Accident? "We saw a need and good potential," says Mark Greene, who handles the business side of the restaurant with marketing help from Lasidi Helmick. "We wanted to offer a healthy option for dining and help local farms," he says. "Our number one priority is to offer as many local foods as possible, and then as many organic foods as possible." Currently, vendors include Garrett Growers, Firefly Farms, DeBerry Farm, Backbone Farm,



The MoonShadow Café and Bar has been completely remodeled inside and out but still retains its “hometown” flavor and atmosphere. MoonShadow Café and Bar is convenient to I-68 and Deep Creek Lake with easy access, off street parking.

Savage River Farm, Round Right Farm, Deep Creek Lavender Farm and the Mountain State Brewing Company.

Located on Accident’s Main Street in a renovated former bar and grill, MoonShadow’s interior features an open plan with designated areas that include a bar, lounge with sofas, different floor levels, varied seating arrangements for diners and a separate music room. A mish-mash of light fixtures, mason jars used as water glasses, mismatched dinnerware and utensils, an assortment of used tables and chairs, and sundry accents create a fun, funky flair reminiscent of a favorite thrift shop. It all adds up to cozy comfort.

“The biggest draw is music,” Mark says. Live performances offered one to three times weekly primarily feature local favorites, but MoonShadow has also attracted musicians

from as far as New York State and North Carolina. There’s no cover charge except benefit nights—which goes to non-profit organizations. Because space is limited, music fans may want to order tickets online from MoonShadow’s web site to ensure admittance.

Brews are another draw, with the IPA (India Pale Ale) variety coming out on top as the most popular variety. Eight taps offer a rotating selection of craft and regional beers. If those don’t suit the palate, bottled beers are available. Wines by the glass or bottle include organic and sustainably created varieties. MoonShadow stocks a basic selection of liquors as well. Non-alcoholic options include coffee drinks, teas, juices and organic sodas.

“Everything is made in-house, from scratch,” Mark says. “We’re proud of our menu.” Choices include salads, soups,

small and large plates, burgers, sides and desserts. The best-selling sandwich, the Reuben, features beef brined in house, garnished with homemade kraut on fresh rye bread from the Café's bakery. Chocolate Mousse and Apple Crisp top the dessert hit list.

Those who enjoyed baked goods from the Accident Bakery, formerly located in the old Mountain Flour building will be happy to know that MoonShadow has taken over the Bakery and offers fresh breads and desserts made primarily with organic ingredients and original recipes. Now accepting special orders for catered affairs and special events.

MoonShadow's owner Lisa Jan, who also operates the Blue Moon Rising eco-tourism development near Deep Creek Lake, conceived of the Café's name. "I've loved all celestial things since my teens, and have collected jewelry and other stuff, mostly with a moon theme. My first business, creating and selling hand-smocked children's clothing, was called Moonbeam Designs. Blue Moon Rising is really a once-in-a-blue-moon endeavor – we're totally different, something that rarely happens – just like a Blue Moon. And lastly, when I was growing up with a 50 percent hearing loss, I didn't have hearing aids. Lyrics of then current music could be very difficult for me to understand – but the clarity, as well as the whimsy, of Cat Steven's song (*Moonshadow*, one of his greatest hits) really appealed to me."

Future plans include: Special wine and beer pairing dinners, "pint nights" featuring selected breweries and an expanded "Accidental Art and Music Festival" next year.

"We work hard but like to have a good time," Mark says. "We offer a more laid back atmosphere than most restaurants. People feel at home. Business is good, consistently steady to busy."



Enjoy everything from gourmet salads to down-home hamburgers and home made fries, with teas and sodas served in mason jars.

MoonShadow now serves lunch and dinner, Monday through Saturday, plus a Sunday Brunch from 10 a.m. to 3 p.m. Gift certificates are available. The web site, www.moonshadowcafe.com, provides a wealth of information including menus, upcoming performances plus videos of past shows, links to musicians, artists and vendors, lots of photos and a blog including the story of how the town of Accident was named. It has a happy ending.

