SUPPER TIME

| Seared Ahi Poke Bowl (DF, GF) ginger-soy, avocado, edamame |
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| Mac-n-Cheeses (VG) ritz cracker crumbs |
| Vegetable Fried Rice (DF, GF) 12.00 |
| Field-to-Fork Pork Fried Rice (DF, GF) pork belly, edamame, egg |
| Southern (NH) Fried Chicken (SP) full bucket (whole natural chicken) |
| Meat and Potatoes (DF, GF) slow-braised short rib, smashed olive oil potato, garlicky green beans 20.00 |

MENU SUBJECT TO CHANGE

Should I stay or should I go now?

Our food travels great! When you're not feeling so social, place an order from your home, your car, or even your table at **stonessocial.com**.

Help, don't Yelp.

Be part of the solution and tell us when things make you feel badly. We'll fix it!



We do our best to source our ingredients from local growers and brewers and doers.

The Small Print

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies and we will sincerely try to protect your health.



STONES SOCIAL

FIRST THINGS FIRST

| Hard Day's Work a shot of house whiskey, a pickleback and a PBR |
|--|
| Stones Sangria seasonal fruit |
| The (603) Spritz vodka, elderflower, cucumber, absinthe |
| Pink Drink mezcal, gin, cranberry, hibiscus |
| It's Chili in Moscow classic mule with Russian vodka, ginger beer, chili liqueur |
| Marge and Rita mezcal, tequila, passion fruit, citrus |
| My Sister Mai Tai all the rums, orgeat, lime |
| Cold Fashioned a cold brew Old Fashioned |
| Gold Dust Woman bourbon, ginger, maple, five-spice |
| Painkiller all the rums, coconut and pineapple |
| Uncle Jimmy's Classic Martini with housemade pickles |
| Moonhattan house-infused rye whiskey, vermouth |

JAR SNACKS

| BBQ Chips (V, VG, DF, SP) 5.00 |
|--|
| House Pickles (V, VG, DF, GF) 5.00 |
| Mushroom Jerky (V, VG, DF, GF) 5.00 |
| Sesame Furikake Popcorn (V, VG, DF, GF) 5.00 |
| |
| BAR SNACKS |
| Peppadews (VG, GF) NH goat cheese, local honey |
| Ahi Tuna Tataki (DF, GF) sushi grade, three sauces |
| Cobblestones' Best Buffalo Tenders (SP) bleu cheese |
| A nod to Pig Tale: Pork Belly (SP) jalapeno ranch, pickled onion, mojo picón, crispy chicharrones |
| Chinese Short Ribs (DF) five-spice, house kimchi |
| THE SALADS locally sourced in season |
| K.I.S.S. (V, VG, GF, DF) arugula, tomato, cucumber, lemon |
| Spa Sampler Plate (V, VG) horne family greens, hummus, beetroot, house pickles, peppadews, crispy chickpeas, avocado, grilled naan |
| 'Schrute Farms' Beets (VG, GF) greens, blue cheese, pistachio, honey mustard |

WOOD FIRED SKILLETS

| Shawarma Beets (V, VG, DF, GF) hummus, harissa, pepitas |
|--|
| Garlic Shrimp head-on jumbo, grilled rustic bread |
| Tavern 'Steak-n-Cheese' open face, blue cheese, caramelized onion |
| Smoke-Kissed Wings (DF, GF, SP) dry rubbed, bbq glazed |
| SOUP |
| Lime in the Coconut (DF, GF) coconut, chicken, lemongrass, lime, chili |
| THERE WILL BE GLUTEN |
| The #1 Burger cheese, house relish, brioche bun |
| Old School Grilled Cheese (VG) sharp american, cheddar, sourdough |
| Faux French Dip (SP) sliced pork, baguette, namasu, pho broth |
| Add house chips to any above item + 3.00 |

MENU SUBJECT TO CHANGE