

moonstones

welcome to stones hospitality group's globally inspired tapas restaurant and raw bar — sharing culture and celebrating life, one bite at a time. salud.

raw • bar • global • chill

lunch menu

raw bar

starters

ahi tuna tataki 3 sauces 17.5

local oysters locally sourced 2.95/ea-

jumbo shrimp cocktail (4) 12-

tuna tartare

ginger soy, avocado, wontons 16.5

baby beets goat cheese, mint olio 8.5

frozen grapes candied pecans, goat feta 5.5

goat cheese stuffed peppadews local honey 6.5

global starters

fun for the table

turkish mezze

carrot hummus, baba ghanoush, olives 10.5

focaccia

roasted garlic, evoo 5.5

chinese chicken spring rolls

sweet and sour 9.5

asian short rib

five spice, kimchi 13.5

spanish patatas bravas queso, sofrito 7.5

bar fare

"for when a cold beer needs a reason"

cambodian peanuts

kaffir lime, chili, lemongrass 4

french fries

rosemary-sea salt 5.5

truffle and parmesan 12.5

spicy wings 12.5

southern comfort bbq

traditional buffalo

cajun

soup • salad

chef's seasonal soup mp

chefs soup, seasonally inspired, cup or bowl

classic caesar salad 8.5

heart of romaine, garlic croutons, caesar dressing, parmesan cheese

artisan greens 8.5

white balsamic dressing, grapes, bleu cheese, candied pecans

add the following:

grilled shrimp 7

grilled chicken 5

grilled salmon 8

chimichurri steak 10

chicken milanese 14.5

lemon, arugula, baby tomato, shaved parmesan

tuna niçoise 18.5

artisan greens, capers, egg, olives, red onions, baby tomatoes

american fare

joe burger 13.5

crisp bacon, farmhouse cheddar, killer mayo, sea salt fries

mushroom bleu burger 14.5

caramelized onions, bleu cheese, mushrooms

chicken parmesan 13.5

breaded chicken, tomato sauce, mozzarella, shoestring fries

moonstones blt 9.5

brown sugar-smoked bacon, crisp lettuce, vine-ripe tomato, shoestring fries

tomato and mozzarella flatbread 12.5

fresh basil, evoo

smoked gruyère flatbread 14.5

mushroom, truffle crema

hawaiian flatbread 13.5

ham, roasted pineapple, scallion

globally inspired sandwiches

jerk fish sandwich 14.5

jerk marinated catch of the day, pineapple salsa, spicy aioli, french fries

taco 11.5

achiote-marinated carne asada, chipotle crema, salsa verde, patatas bravas

shrimp bánh mi 13.5

vietnamese-style crispy shrimp, namasu, sriracha aioli, furikake fries

chicken shawarma 12.5

baby arugula, baby tomato, harissa, corn raita, carrot hummus, grilled naan

chef's special entrees

hanger steak & egg 20.5

chimichurri, patatas bravas

tagliatelle al ragu bolognese 18.5

old world classic, tomato, garlic, pork and beef

chicken korma meatballs 17.5

golden raisins, basmati rice, cashews, mint yogurt

chicken parmesan on pasta 17.5

tagliatelle, breaded chicken, marinara, san marzano, mozzarella

salutem. salute. sláinte. na zdravi. kalusugan. ygeia. zdrowotnej. suc khoe. gesonheid. saúde. l'chaim. prost.

moonstones

raw • bar • global • chill fun & fast

we welcome you to **moonstones**, named for the pearly moon-like precious gem and oyster native to new england. we seek to provide a social atmosphere while celebrating global bonds — the moon, the sea, the love of food, wine & camaraderie. our globally inspired, tapas-centric menu is designed for sharing, tasting and... celebrating life, one bite at a time.

refresh

available by ½ carafe or pitcher

ginger-mint iced tea 4/8

brewed in house daily

arnold palmer for the table 4/8

½ fresh brewed iced tea, ½ lemonade
absolutely refreshing!

cucumber and basil spritzer 4/8

house-infused, bubbles

stones non-gria 4/8

our sexy spanish concoction of fresh fruit sans alcohol
available by the glass, ½ carafe or pitcher 8 18 32

“if you are not going back to the office”

consider stones sangria, our sexy spanish concoction of fresh fruit, wine & spirits

sweet 8.5

bread pudding seasonal fruit
pair with viu manent noble rot (chile)

classic crème brûlée seasonal fruit
pair with lustau east india solera sherry (spain)

italian zeppoli orange zest, chocolate dipping sauce
pair with quady essensia orange muscat (california)

crispy cheesecake fruit preserve
pair with viu manent noble rot (chile)

chocolate pâté espresso cookie crust, vanilla cream
pair with dow's port (portugal) 10 yr tawny

brazilian coconut pudding guava puree, mango
pair with inniskillin eiswein (canada)

mini red velvet pancakes whipped mascarpone
pair with dow's port (portugal) late bottle vintage

cheeses

boucheverette sheep's milk 7.5

bonne bouche goat's milk, vt 7.5

jasper hill bleu raw cow milk, vt 7.5

local cheese ask your server, ne 7.5

chef's cheese board selection of artisan cheeses 16.5

kick off your afternoon with a french press coffee for the table

rich • bold • full-bodied

sweet bites 4

chocolate pâté espresso cookie crust, vanilla crème

brazilian coconut pudding guava puree, mango

bread pudding seasonal fruit

gelato & sorbetto ask your server for today's flavors

• good karma policies

- help don't yelp! your opinion helps us to exceed expectations. if you are not satisfied, please tell us now, while we can help. if our caring staff is unable to do so, please email confidential feedback to the owner: splath@moonstones110.com

celebrate!

for special occasions private rooms and gift certificates are available — scott and kathy plath - restaurateurs

enjoy life, one bite at a time!