

moonstones

raw • bar • global • chill

brunch menu

small plates, share and sides

large plates, specials and sandwiches

sweet

- glazed donut** 6.5
bourbon caramel
- roasted pineapple** 9
brown sugar
- yougurt granola** 8.5
seasonal fruit
- frozen grapes** 6.5
candied pecans, feta
maple vinaigrette

raw

- peppadew peppers** 6.5
goat cheese, local honey
- jumbo shrimp cocktail(4)** 12-
- chilled oyster on the ½ shell**
locally sourced 2.95/ea
- ahi tuna tataki**
himalayan salt plate 18.5

savory

- served with ciabatta crostini
- smoked salmon** 7.5
caper, onion, egg
- smoked white fish mousse** 5.5
- house-made ricotta**
basil, parmesan,
aged balsamic 6.5
- mediterranean mezze** 7.5
hummus, baba ghanoush,
feta, cherry tomatoes
- chef's cheese board** 16.5
boucheverette
sheep's milk, fr
tomba
goat's milk, vt
jasper hill blue
raw cow milk, vt
local cheese
ask your server, ne

patatas

- spanish patatas bravas** 7.5
queso, sofrito
- hash brown latkes** 5.5
bacon-onion jam,
sour cream
- white truffle fries** 12.5
parmesan

pork

- bacon skillet** 7.5
applewood smoked brown sugar
- embutido bombeiro** 8.5
flaming sausage duo, 2 sauces

beef

- brazilian steak and egg** 20.5
sunny-side up, bravas,
chimichurri
- carne assada tacos** 7.5
roasted poblano, salsa verde,
chipotle crema

egg dishes

- breakfast burrito** 12.5
cage-free eggs, ham, avocado,
peppers, onions, salsa verde
- scrambled egg flatbread** 12.5
banana peppers, smoked bacon
- m'stones eggs benedict** 17.5
lobster hollandaise, crispy
prosciutto

sandwich

- lox and bagel** 14.5
bagel alley "everything", cream
cheese, capers, onion, tomato
- croque madame** 13.5
french breakfast sandwich,
sunnyside egg
- joe burger** 13.5
bacon, farmhouse cheddar,
killer mayo

featured

- bubbly breakfast** 19.5
peach bellini, scrambled eggs,
mini red velvet pancake, brown
sugar glazed bacon, patatas
bravas, hollandaise
- red velvet pancakes** 12.5
pure vermont maple syrup,
whipped mascarpone
- challah french toast** 13.5
house-made fruit preserves, pure
vermont maple syrup

vegan

- szechuan eggplant** 14.5
tofu, peppers, steamed crispy rice,
bok choy

liquid brunch

- new cheers**
we have added bubbles to our
create your own bloody mary bar

flip over to view our liquid brunch menu

"yes" we have a gluten-free menu available
*please inform us of any food allergies and we will try in earnest to protect you

for special occasions private rooms and gift certificates available

enjoy life. one bite at a time.

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liquid brunch menu

welcome!

kick off your sunday brunch with a french press coffee for the table
rich • bold • full-bodied

sunday bubbles

prosecco • enza (italy) gl/btl

champagne • duval-heroy (france) gl/btl

mimosa • oj plus

manmosa • there's beer involved

bellini • peach, lemon...bubbles

pink sparkler • sparkling rose, lavender liqueur, lillet blanc

french 75 • "two ways" you choose,

cognac or gin w/ lemon & champagne

m'stones sangria • with brandy, sans bubbles

coffee + cordials

moonstones! • godiva, kahlua, irish cream, coffee

nutty irishman • jameson, irish cream, frangelico

frenchman • cognac, van gogh double espresso vodka

barcelona roast, cappuccino or espresso

beer for brunch

(a partial list of our favorites)

framboise lambic *belgium*

bellhaven ale *scotland*

julius echter *germany*

duvel strong ale *belgium*

chimay trappist ale *belgium*

bloody mary

create your own!

choose from our special house infused vodkas, or your own personal favorite
spicy, sweet, savory, pickled, brined, fruity, citrusy, smoky...
two dozen ingredients, sooo many options!

...or

moon mary • sweet basil and garlic infused vodka, celery, olive, lemon, lime, old bay rim

nihon mary • japanese style vodka and sake blend, soy, wasabi rim, ginger stuffed olives

russian marisha • hammer + sickle luxury russian vodka, "zakuski" pickled assortment

mexican maria • jalapeno-infused tequila, chili-salt rim, hot peppers, spicy

add to any of the above:

jumbo shrimp 2.95

oyster shooter 2.95

bacon stick 1.5

shot of guinness 2-

cool cocktails

bourbon milkshake • southern daytime sipper

double espresso martini • on your mark, get set...

moonshine • hooch from our secret still in the deepest woods of chelmsford

southern mash • maker's mark bourbon, pureéd peach, lemon, mint

mojito • the world famous cuban classic of rum and muddled mint and lime

moonhattan • luxardo maraschino cherries create a sweeter version of this old school favorite

eiffel sour • cîroc vodka, brandy, cointreau, pineapple, pamplemousse juice

mai tai mangover • no worries! our version eclipses this famous polynesian icon with mango

teas and eggs

tao and zen • enlighten! house-made green tea liqueur, vodka, pomegranate

duke of earl • earl grey tea house-infused gin, shaken with egg white and lemon

pisco sour • peruvian classic of pisco, citrus, frothy egg