

raw bar

shared items

- ahi tuna tataki** 3 sauces 17.5
- local oysters** locally sourced 2.95/ea
- jumbo shrimp cocktail (4)** 12
- baby beets** goat cheese, mint olio 8.5
- frozen grapes** candied pecans, goat feta 6.5
- goat cheese stuffed peppadews** 6.5
local honey

global starters

fun for the table

- turkish mezze** 10.5
carrot hummus, baba ganoush, olives
- focaccia** 5.5
roasted garlic, evoo
- chinese chicken spring rolls** 9.5
sweet and sour
- asian short rib** 13.5
five spice, kimchi

bar fare

"for when a cold beer needs a reason"

cambodian peanuts 4
kaffir lime, chili, lemongrass

french fries choice of
rosemary sea salt 5.5
truffle and parmesan 12.5

spicy wings 12.5
👉 cajun, 👉 traditional buffalo
👉 mango habanero

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
- tomato burrata** 12
local heirloom tomato, burrata cheese,
truffle vinaigrette
- watermelon & radish** 12
citrus-lychee vinaigrette, goat feta

american fare

- chicken milanese** 14.5
lemon, arugula, baby tomato, parmesan
- joe burger** 13.5
crisp bacon, farmhouse cheddar, killer mayo, sea salt fries
- mushroom bleu burger** 14.5
caramelized onions, bleu cheese, mushrooms, shoestring fries
- chicken parm sandwich** 13.5
breaded chicken, tomato sauce, mozzarella, sea salt 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
- jerk fish sandwich** 14.5
jerk marinated catch of the day, pineapple salsa,
spicy aioli, french fries

summer lunch bowls

korma meatballs 17.5
golden raisins, basmati rice, cashews,
mint yogurt

chicken parmesan 16.5
tagliatelle, breaded chicken, marinara,
fresh mozzarella

shawarma 14.5
grilled chicken, baby arugula, baby tomato,
harissa, raita, carrot hummus, grilled naan

poké style:

*all of the bowls below begins with:
rice, cucumber, avocado & pickled mango*

tuna or salmon 18.5
sushi grade,
yuzu soy marinated

szechuan eggplant 13.5
tofu, red peppers,
medium spicy

miso shrimp 15.5
vietnamese-style crispy shrimp,
namasu, sriracha aioli

korean 15.5
pork belly, kimchi

featured entrées

hanger steak & egg 20.5
sunny side, chimichurri, patatas bravas

faroe islands salmon 22.5
edamame-corn succotash, bacon, poblano crema, tomato avocado salad

moonstones

raw • bar • global • chill **lunch menu**

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 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

extra time? taste of spain

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

sweet 8.5

classic crema catalana cinnamon, orange zest

italian zeppoli chocolate dipping sauce

crispy cheesecake fruit preserve

chocolate pâté fruit coulis, vanilla cream

brazilian coconut pudding guava puree, mango

mini red velvet pancakes whipped mascarpone

dessert sampler we also offer a chef's selection for when "it all sounds so good"

gelato and sorbetto please ask your server for today's flavor 5.5

cheeses

bonne bouche goat's milk, vt 7.5

jasper hill blue raw cow's milk, vt 7.5

local cheese ask your server, ne m/p

chef's choice ask your server m/p

chef's cheese board 16.5

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

rich • bold • full-bodied

sweet bites 4

chocolate pâté vanilla crème

brazilian coconut pudding guava puree, mango

gelato & sorbetto ask your server for today's flavors

good karma policy

- 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!