

raw bar

shared items

ahi tuna tataki 3 sauces 18

local oysters locally sourced 3/ea

jumbo shrimp cocktail (4) 12

baby beets goat cheese, mint olio 9.5

frozen grapes candied pecans, goat feta 7.5

goat cheese stuffed peppadews 6.5
local honey

global starters

fun for the table

turkish mezze 11

carrot hummus, baba ganoush, olives

focaccia 6

roasted garlic, evoo

chinese chicken spring rolls 10

sweet and sour

asian short rib 14

five spice, kimchi

bar fare

"for when a cold beer needs a reason"

french fries choice of

rosemary sea salt 6

truffle and parmesan 12

spicy wings 13

cajun 🍷 traditional buffalo 🍷

mango habanero 🍷

soup • salad

chef's seasonal soup mp

chef's soup, seasonally inspired, cup or bowl

classic caesar salad 9

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

artisan greens 9

white balsamic dressing, grapes,
bleu cheese, candied pecans

add the following:

grilled shrimp 7

grilled chicken 6

grilled salmon 8

chicken milanese 15

lemon, arugula, baby tomato, parmesan

american fare

joe burger 14

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

mushroom bleu burger 15

caramelized onions, bleu cheese, mushrooms, shoestring fries

chicken parm sandwich 14

breaded chicken, tomato sauce, mozzarella, sea salt fries

moonstones blt 10.5

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

tomato and mozzarella flatbread 13

fresh basil, evoo

smoked gruyère flatbread 14

mushroom, truffle crema

jerk fish sandwich 15.5

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

lunch bowls

shawarma 14.5

grilled chicken, baby arugula,
baby tomato, harissa, raita, rice,
carrot hummus, grilled naan

chicken parmesan 16.5

tagliatelle, breaded chicken, marinara,
fresh mozzarella

korma meatballs 17.5

golden raisins, basmati rice,
cashews, mint yogurt

poké style:

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

tuna or salmon 18.5

sushi grade,
yuzu soy marinated

szechuan eggplant 14.5

tofu, red peppers,
medium spicy

miso shrimp 15.5

vietnamese-style crispy shrimp,
namasu, sriracha aioli

korean 15.5

glazed pork belly,
spicy kimchi

featured entrées

faroe islands salmon 22.5

sweet potato succotash, bacon, poblano crema, tomato-avocado salad

hanger steak & egg 22.5

sunny side, chimichurri, patatas bravas

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 9

vanilla crème brûlée

cheesecake seasonal fruit preserves

mini red velvet pancakes whipped mascarpone

brazilian coconut pudding guava puree, mango

4 layer carrot cake maple cream frosting, candied carrot

chocolate pâté sour cherry compote, chantilly cream, crumbled meringue snow

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 6

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!