

# moonstonesunday

raw • bar • global • chill

sundaybrunch

welcome

to stones hospitality groups' globally-inspired tapas restaurant and raw bar - sharing culture and celebrating life, one bite at a time. salud.

## smallplates shares&sides

### sweet!

**chef's donut** 7.5  
bourbon, bacon, caramel

**mini red velvet pancakes** 9  
pure vermont maple syrup,  
whipped mascarpone

**frozen grapes** 6.5  
candied pecans, feta

### chill

**oysters on the 1/2 shell**  
best of the east coast 3/ea

**whitefish mousse** 6.5  
tomato, crostini

**ahi tuna tataki** 18.5  
salt block, 3 sauces

### tower of power

share a bounty of local  
oysters and seafood 99

### celebrate sunday

with a bottle of  
champy bubbly! 55



### cheese

**peppadew peppers** 7.5  
goat cheese, local honey

**mediterranean mezze** 11  
feta, carrot hummus,  
evoo, baba ganoush

**chef's cheese board** 18  
chelmsford honey

### patatas

**bravas**  
queso, sofrito 8

**hash brown 'latkes'**  
sour cream, bacon jam 6  
**add smoked salmon for** 6

**white truffle fries** 12  
parmesan

### pork

**applewood bacon skillet** 8.5  
brown sugar

**breakfast sausage** 6.5  
maple puddle

**pork belly** 10  
korean glaze, kimchee

### featured

**huevos rancheros** 13.5  
cage-free sunny-side eggs,  
avocado, chorizo, sofrito,  
refried beans, cotija cheese

**add shrimp** 7.5  
**add steak** 12.5

**stuffed french toast** 14  
thick-cut challah bread,  
nutella, strawberries,  
pure vermont maple syrup

**lobster eggs benedict** 20  
cage-free poached eggs,  
fresh-shucked lobster,  
crisp prosciutto, hollandaise  
on english muffin

### enjoy moonstones

one sip at a time

with our  
**deep roasted kahve  
barcelona blend coffee**

2.95



## largeplates specials&sandwiches

### bowls

**tuna poke** 18.5  
ahi tuna, steamed rice, avocado,  
cucumber, and pickled mango,  
topped with a poached egg

**szechuan** 14.5  
sassy vegan combination of  
crispy eggplant, tofu, bell pepper,  
avocado, pickled mango & steamed  
rice

**add sunny-side egg** 3

**farmhouse** 14  
pork 'n' potato hash, onions, peppers,  
sunny-side eggs, bacon, hollandaise

**pad thai** 15  
rice noodles, peanut sauce,  
spicy peanuts, stir-fry vegetables,  
slow-poached egg

**add shrimp** 7.5

**add pork belly** 7.5

### of champy'ons

for 2

**nutella and strawberry** 79  
stuffed french toast,  
scrambled eggs w/hollandaise,  
pork belly 'n' potato hash, and  
maple sausage...served with a  
bottle of champy sparkling wine  
and a side of peach nectar

### sandwiches

**bagel alley everything** 15  
lox, cream cheese,  
tomato, onion, capers

**banh mi** 15  
pulled short rib, scrambled egg,  
namasu, miso sriracha,  
spicy glazed potatoes

**joe's brunch burger** 15  
fried egg, crisp bacon,  
farmhouse cheddar,  
killer mayo,  
shoestring fries



~liquid brunch~

**bloody mary  
& mimosa bar**

flip over for brunch  
beverages

moonstones

enjoy life one bite at a time

"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

# stonesliquidbrunch

raw • bar • global • chill **liquidlunch**

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-leroy (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

## sangria

### m'stones

brandy, fruit-infused

## 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

### belhaven ale

scotland

### julius echter

germany

### duvel strong ale

belgium

### chimay trappist ale

belgium

## bloody mary bar

### 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, soooo many options!

### moon mary

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

### 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

**guinness back** 3-

## cool cocktails

### bourbon milkshake

southern daytime sipper

### double espresso martini

on your mark, get set...

### moonshine

flavored 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

## brunch menu

flip over to view stones  
hospitality groups' globally  
inspired tapas restaurant  
and raw bar **brunch menu**

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menu**

moonstones

enjoy life one sip at a time