**Welcome Back**

we thank you for your support in helping us to survive and now, your patience and kindness as we continue to transition from ongoing challenges in adjusting to busier, more normal days ahead

"The angel's share" introducing a supplemental, separated menu increase—not subject to tax or gratuity—necessitated by the challenges that threatened us since 2020. This 7.5% is used to directly increase kitchen wages and is a building block for creating more equitable wages for our hard-working people while the pooling of gratuities amongst all employees remains illegal in Massachusetts. It is optional should you wish it removed. We hope you share our vision and will continue to tip our incredible team generously.

---

**Sunday Brunch Menu**

**Brunch Menu**

- **All Day - All Day Menu**
  - **Sparkling Sundays**
    - Featuring a special, prix fixe menu
  - "of you can..." brunch food and sparkling beverages.
  - **Bottoms Up!**

**Sunday Brunch Bread**

- Chef’s Choice
  - Rotating Selection

**Raw Bar**

- **Chilled Jumbo Shrimp Cocktail** 13.95
- **Smoked Salmon** 12.95
  - Caper, red onion, egg, dill sour cream
  - **Oysters on the Half Shell** 2.95/ea
  - After 1pm, as available

- **Chef’s Weekly Selection** n/p
  - Available as time and inspiration align

**Chef’s Cheese Plate** 19.95

- A rotating selection of New England cheeses w/ Chelmsford honey and candied pecans — add Parma Prosciutto +8.95

**Patatas**

- **Hashbrown Latkes** 8.95
  - Apple sauce, sour cream
- **Home Fries** 7.95
  - Rosemary, sea salt
- **Bravas** 9.95
  - Queso, chorizo, sofrito
- **White Truffle Fries** 12.95
  - Parmesan

**Skillet**

- **Applewood Bacon Skillet** 8.95
  - Brown sugar
- **Breakfast Maple Sausage** 8.95
- **Pork Belly** 12.95
  - Korean glaze, sunny side egg, kimchi

**The Burger**

- **Joe’s Brunch Burger** 15.95
  - Fried egg, crispy bacon, farmhouse cheddar, killer mayo, hand-cut fries

**Specials**

- **Avocado Toast** 15.95
  - Whole grain bread, avocado, cherry tomatoes, poached eggs, aged balsamic, dressed greens
- **Breakfast Burrito** 15.95
  - Chorizo, scrambled eggs, peppers, onions, guacamole, cotija cheese, chef Marco’s sauce

**Farmhouse** 16.95

- Pork ‘n’ potato hash, bacon, sunny-side eggs, onions, peppers, hollandaise

**Featured**

- **Red Velvet Pancakes for Lisa** 15.95
  - Vanilla mascarpone, natural VT maple syrup

- **Call It Breakfast** 15.95
  - Slow scrambled eggs, cheddar cheese, basil, applewood bacon, rosemary home fries, English muffin

- **Classic Eggs Benedict** 18.95
  - Cage-free poached eggs, Canadian bacon, hollandaise, English muffin, dressed greens

- **Lobster Eggs Benedict** n/p
  - 2oz Fresh-shucked Lobster, Crisp Prosciutto, Hollandaise, English Muffin, Dressed Greens
  - Add more lobster $4/oz

**Enjoy Moonstones**

- One sip at a time

- **Ne Coffee**
  - 100% Arabica
  - 2.95
coffee + cordials
moonstones!
- godiva, kahlua, irish cream, coffee
- nutty irishman
- jameson, irish cream, tranelico
- frenchman
- cognac, van gogh double espresso vodka
- ne coffee
- cappuccino or espresso

sunday bubbles
- cava
cristalino (spain) gl/btl
- prosecco
valdo (italy) gl/btl
- champagne
duval-leroy (france) split
- mimosa
sparking, fresh orange juice
- bellini
prosecco, peach
- french 75
hendrick’s gin, lemon, champagne

cool cocktails
- moonshine
our seasonal hooch. ask your server what infusion we’re “cooking up”
- bourbon milkshake
bourbon, cream, sugar and spice
- double espresso martini
two speeds: dark or creamy
- barr hill bee’s knees
vermont gin, chelmsford honey, lemon, lavender
- southern mash
small batch bourbon, peach, lemon, mint
- mojito
muddled lime & mint classic, or add a fruity twist. peach, pomegranate, pear, or mango
- mai tai mangover
no worries! our version eclipses this famous polynesian icon with mango
- moonhattan
luxardo maraschino cherries a sweeter version of this old school classic

beer for brunch
- michelada
corona, lime, tomato, old bay
- manmosa
allagash white, grand marnier, oj
- cloud candy shandy
hazy ne ipa, lemonade
- enjoy your life session ipa
newburyport, ma
- guinness stout
dublin, ireland
- julius echter hefe-weissbier
hurzburger, germany
- anchor porter
san francisco, ca
- chimay grand reserve trappist ale
belgium

 bloody marys
- everyday mary
traditional ingredients, absolut peppar, salt & pepper rim, celery garnish
- hot n spicy mary
spicy infused tequila, chili sea salt rim
- moon mary
sweet basil and garlic infused vodka, celery, olive, lemon, lime, old bay rim

sangria and cider
- m’stones
red or rose, brandy, fruit-infused
- dow neast cider
boston, ma

tea and eggs
tao and zen
enlighten! house infused green tea liqueur, vodka, pomegranate
pisco sour
peruvian classic of pisco, citrus, frothy egg

• good karma policies — help don’t yelp. if you love us, please share us with everyone! with trip advisor, facebook, google reviews. if you are not satisfied, please tell a manager now while we can make things right. if our caring team is unable to do so, please email confidential feedback to the owner: splath@stoneshospitalitygroup.com

moonstones110.com  •  978.256.7777

stones hospitality group — good people devoted to exceptional hospitality and a progressive culinary focus through universal commitment to each other, the craft, our community and guests.