



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

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 1 pm, as available
chef's weekly selection m/p

available as time and inspiration align

patatas

hashbrown latkes 8.95 apple sauce, sour cream home fries 7.95 rosemary, sea salt bravas 9.95

white truffle fries 12.95 parmesan

queso, chorizo, sofrito

skillet

brown sugar
breakfast maple sausage 8.95
pork belly 12.95
korean glaze, sunny side egg, kimchi

applewood bacon skillet 8.95

chef's cheese plate 19.95

a rotating selection of new england cheeses w/ chelmsford honey and candied pecans — add parma prosciutto +8.95

the burger

joe's brunch burger 15.95 fried egg, crisp 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

chorizo, scrambled eggs, peppers, onions, guacamole, cotija cheese, chef marco's sauce

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,

siow scrambiea eggs, cheadar cheese, basil, applewood bacon, rosemary home fries, english muffin

classic eggs benedict 16.95 cage-free poached eggs, canadian bacon, hollandaise, english muffin, dressed greens

lobster eggs benedict m/p 20z fresh-shucked lobster, crisp prosciutto, hollandaise, english muffin, dressed greens — add more lobster \$6/0z

enjoy moonstones one sip at a time with our ne coffee 100% arabica



raw • bar • global • chill liquidlunch

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coffee + cordials

moonstones!

godiva, kahlua, irish cream, coffee

nutty irishman

jameson, irish cream, frangelico

frenchman

cognac, van gogh double espresso vodka

ne coffee

cappuccino or espresso

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

sunday bubbles

cava

cristalino (spain) gl/btl

prosecco

valdo (italy) al/btl

champagne

duval-leroy (france) split

mimosa

sparkling, fresh orange juice

bellini

prosecco, peach

french 75

hendrick's gin, lemon, champagne

sangria and cider

m'stones

red or rose, brandy, fruit-infused

downeast cider

boston, ma

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

moiito

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

(a partial list of our favorites)

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

auinness stout

dublin, ireland

iulius echter hefe-weissbier

hurzburger, germany

anchor porter

san francisco, ca

chimay grand reserve trappist ale

belgium

tea and eggs

tao and zen

enlighten! house infused green tea liqueur, vodka, pomegranate

pisco sour

peruvian classic of pisco, citrus, frothy egg

> flip over to view more sunday fun

sunday menu

• 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