something sweet
- chocolate paté (veg, gf) 7.50
- sour cherry compote, whipped cream 7.50
- half dozen fresh baked cookies (veg) 6.50
- cheesecake (veg) 7.50
- seasonal gelato (veg, gf) and sorbet (veg, gf) 6.50

ask your server for today's flavor

we seek a social atmosphere celebrating global bonds — the moon, the sea, the love of food, wine & camaraderie. our tapas-centric menu is designed to savor and share.

we welcome back! we truly appreciate you joining us again with cooperation, patience and kindness in your heart as we continue to overcome persistent challenges.

we continue to promote a social atmosphere celebrating global bonds — the moon, the sea, the love of food, wine & camaraderie. our tapas-centric menu is designed to savor and share. celebrate life, one bite at a time

all you can… menu package
- sparkling sundays
- sunday brunch is back!
- now booking private parties
- the angels’ share
- martinis
- rocks
- stones’ sangrias 9 / 36
- spicy acai margarita 12 / 46
- spicy acai margarita
- moroccan cocktail 12 / na
- beyond boulevardier 15 / na

we deliver! or avoid unnecessary fees and handling call us directly for carry-out for your favorite menu items and cocktails

978.256.7777

we are happily booking bar gatherings, private tables, and rooms from 8 to 150 guests for all types of occasions. think globally, celebrate socially. — scott & kathy plath, restaurateurs

- 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

sun-dried tomatoes, fresh mozzarella, garlic marinara
beer
- gluten-free
- white claw hard seltzer (chicago, il)
- bottles + cans slagers
- anchor porter (ca, ca)
- july 17 schwäbischer (germany)
- chamay blue trappist ale (belgium)
- spencer trappist ale (spencer, ma)

white wines
- salvalai pinot grigio (italy)
- floral nuances followed by hints of apples
- lobster reef sauvignon blanc (nz)
- crisp and lean, with fresh herb and lemon-lime flavors at the core, grapefruit finish
- martin ray chardonnay (sonoma)
- light and juicy with vibrant acidity, well-integrated oak, and a touch of vanilla bean.
- chamscl vineyards chardonnay (central coast)
- lime zest, green apple, passionfruit, and a light floral note
- mastroberadino falanghina del sannio (italy)
- ripe pineapple, citrus fruits and white flowers
- pine ridge vineyards chenin blanc & viognier (ca)
- aromas of summer jasmine, honeyed pears, and chili spice

red wines
- cherry pie pinot noir (ca)
- sweet fruit aromas of plum, blueberry and dark chocolate
- goldschmidt “chelseas” merlot (alexander valley)
- angelie cabernet sauvignon (sonoma)
- medium bodied with soft tannins infused with vanilla and a subtle caramel
- goldschmidt “fidelity rileyard” zinfandel (alexander valley)
- robust blackberry, anise and pepper aromas and flavors
- bodegas caro “amancaya” mendoza
- blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum
- carlos serres “reserva” rioja
- mature ripe black fruits, vanilla and cinnamon spice

bottles + cans ales
- anchor porter (ca, ca)
- july 17 schwäbischer (germany)
- chamay blue trappist ale (belgium)
- spencer trappist ale (spencer, ma)

wines by the glass
- these, and additional selections, available on the bottle list

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cheese plate
- a rotating selection of new england cheeses
- add parma prosciutto + 8.95

bar snacks
- cambodian peanuts (vg, df, gf) 4.95
- antigrill from inspired - lemongrass, kaffir, roasted garlic
- basket of hand cut fries (vg) 8.95
- truffle parmesan fries (vg, gf) 12.95
- marco’s tacos 10.95
- chef’s seasonal inspirations
- crispy cauliflower 8.95
- buffalo (gf, spl), korean (df, spl), cajun (df, gf) * 8.95

small plates
- marinated olives (vg, df, gf) 6.95
- peppadew peppers (vg, df, gf) 7.95
- goat cheese, chelseford honey
- spa mezze (vg) 13.95
- hummus, greens, beetroot, stuffed peppadews, tzatziki, fried chickpeas, naan
- local farm beets salad (vg) 11.95
- red and golden beets, local goat cheese, pistachio, honey stone-ground mustard vinaigrette, arugula
- latkes hash browns (vg) 8.95
- apple chutney, sour cream
- patatas bravas 8.95
- chitarro, queso, sofrito
- roasted brussels sprouts (vg, df, gf) 8.95
- cipollini onion, aged balsamic

large plates
- seasonal greens (vg) 10.95
- roasted arugula, grapes, bleu cheese, white balsamic
- add: grilled chicken + 6.95, grilled shrimp + 9.95, sea scallops + 12.95
- vegetable fried rice (vg) 13.95
- carrot, edamame, egg, beansprout
- add: szechuan eggplant and tofu + 7.95, pork belly + 9.95, grilled chicken + 6.95, salmon + 9.95, sea scallops + 12.95
- szechuan eggplant and tofu (vg, df, gf) 15.95
- red peppers, medium spicy, jasmine rice
- add: salmon + 9.95, sea scallops + 12.95, grilled shrimp + 9.95
- mac n cheeses 15.95
- local cheddar, american, pears, n.h. applewood bacon, ritz cracker crumble
- add: short rib + 9.95
- faroe islands salmon (vg) 27.95
- seasonal succotash, pattono crema, tomato-avocado salad
- brick chicken (vg, df) 28.95
- all natural free range chicken and crispy confit leg, mashed potato, chef’s vegetable
- grilled filet mignon 44.95
- whipped potato, roasted chelseford mushrooms, caramelized onions, bleu cheese fondue
- chimichurri ribeye 48.95
- chargilled, 16oz bone in, potatoes bravas

sandwiches
- comes with hand cut fries. substitute truffle pawn fries + 5.95
- joe burger 15.95
- black angus, thick bacon, farmstead cheddar, killer mayo
- fat moon burger 18.95
- caramelized onions, local mushrooms, bleu cheese
- shawarma 16.95
- grilled chicken, baby arugula, harissa, grilled naan
- flatbreads
  - *gluten-free crust available
  - mozzarella, local basil, san marzano tomato 15.95
  - local mushrooms, smoked gryere, truffle cream 19.95

— please let us know of any allergies & we will sincerely try to protect your health —

- dragonette
- lord hobo boomsauce (woburn, ma)
- smuttynose ipa (portsmouth, nh)
- kentucky bourbon ale (lexington, ky)
- mighty squirrel cloud candy ne ipa (waltham, ma)
- •

— may contain trace amounts of gluten —