

something sweet

chocolate paté (vg, gf)
sour cherry compote, whipped cream
7.50

half dozen
fresh baked cookies (vg)
6.50

cheesecake (vg)
housemade preserves
7.50

seasonal gelato (veg, gf) and sorbet (veg, df, gf)
ask your server for today's flavor
6.50

want to know the best way to support us while staying home? we deliver! or avoid unnecessary fees and handling call us directly for carry-out for your favorite menu items and cocktails

DOORDASH 978.256.7777 GRUBHUB



sunday brunch is back!

bring friends and celebrate the weekend with our sparkling on sunday "all you can..." menu package

now booking private parties

celebrate with moonstones! for special occasions, private rooms & gift certificates are available. in addition to the extensive protocol outlined on our website, all three of our restaurants – moonstones, cobblestones of lowell, and now stones social in nashua, nh – now feature merv13 air filters which circulate and purify 99% of indoor air, ensuring the safest environment and private dining experience for your party. 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

the angels' share

(n) the amount of whiskey, cognac, or any barrel-aged alcohol offered to the heavens over the natural course of the aging process

introducing a supplemental, separated menu increase--not subject to tax or gratuity--necessitated by the challenges that have continually 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.

moonstones

raw • bar • global • chill

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.
celebrate life, one bite at a time

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

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first things first

moonhattan 14

moonstones house-infused specialty of luxardo cherries steeped in american whiskey and sweet vermouth

martinis

- tao and zen 12
house infused green tea vodka, pomegranate liquor
- barr hill bees' knees 14
vermont made gin, local honey, lemon, lavender
- filthy, fiery, hot & dirty 13
pepper infused vodka, 5 brine blend
- lychees & limes 14
featuring tito's handmade vodka
- moonshine 14
seasonal hooch from secret stills deep in the chelmsford woods
- double espresso martini 14
how fast does your van gogh? dark or creamy

rocks

- stones' sangrias single/pitcher
spanish infusion of fruit, wine & spirits 9 / 36
- spiced smashed apple old fashioned 12 / na
apple jack, apple bitters, candied cinnamon
- mai tai mangover 12 / 46
a polynesian icon with a mango twist
- spicy acai margarita 12 / 46
forget the "1 a day," an antioxidant rich fun time
- bitter heart 15 / na
bitter-sweet n smoky mezcal, tequila, earthy
- moroccan cocktail 12 / na
xo rum, lemon, basil, and spicy ginger beer
- beyond boulevardier 15 / na
rittenhouse 100 rye, campari, sweet vermouth and amaro

beer			
●draughts	●gluten-free	bottles●cans●lagers	
lord hobo boomsauce (woburn, ma)	white claw hard seltzer (chicago, il)	narragansett 16oz (ri)	
smuttynose ipa (portsmouth, nh)		micheLOB ultra (usa)	
kentucky bourbon ale (lexington, ky)	bottles●cans●ales	bud light (usa)	
allagash white (portland, me)	anchor porter (sf, ca)	brooklyn lager (ny)	
guinness stout (ireland)	julius echter weissbier (germany)	heineken (holland)	
mighty squirrel cloud candy ne ipa (waltham, ma)	chimay blue trappist ale (belgium)	pilsner urquell (czech republic)	
night shift nite lite (ma)	spencer trappist ale (spencer, ma)	corona (mexico)	
seasonal - please ask staff		sapporo 22oz (japan)	
		athletic brewing co. non-alc (usa)	
chef’s cheese plate (vg) 19.95			
a rotating selection of new england cheeses			
add parma prosciutto + 8.95			
wines •by the glass			
these, and additional selections, available on the bottle list			
white		red	
salvalai pinot grigio italy 8	floral nuance followed by hints of apples	cherry pie pinot noir ca 12	aromas of macerated cherries, cranberries and dark oolong tea
lobster reef sauvignon blanc nz 10	crisp and lean, with fresh herb and lemon-lime flavors at the core, grapefruit finish	goldschmidt “chelsea” merlot alexander valley 12	sweet fruit aromas of plum, blueberry and dark chocolate
martin ray chardonnay sonoma 11	light and juicy with vibrant acidity; well-integrated oak and a touch of vanilla bean.	angeline cabernet sauvignon sonoma 10	medium bodied with soft tannins infused with vanilla and a subtle caramel
chamisal vineyards chardonnay central coast 14	lime zest, green apple, passionfruit and a light floral note	goldschmidt “fidelity railyard” zinfandel alexander valley 13	robust blackberry, anise and pepper aromas and flavors
mastroberadino falanghina del sannio italy 14	ripe pineapple, citrus fruits and white flowers	bodegas caro “amancaya” mendoza 12	blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum
pine ridge vineyards chenin blanc & viognier ca 10	aromas of summer jasmine, honeyed pears, and chai spice	carlos serres “reserva” rioja 10	mature ripe black fruits, vanilla and cinnamon spice

raw bar	
chilled jumbo shrimp cocktail (df) 13.95	smoked salmon 12.95 caper, red onion, egg, dill sour cream
oysters on the half shell 2.95/ea locally sourced, when available	ahi tuna tataki (df) 19.95 three sauces, himalayan salt plate
bar snacks	
cambodian peanuts (vg, df, gf) 4.95	
ankgor thom inspired – lemongrass, kaffir, toasted garlic	
basket of handcut fries (vg, gf)* 6.95	
truffle parmesan fries (vg, gf)* 12.95	
marco’s tacos 10.95	
chef’s seasonal inspirations	
crispy cauliflower 8.95	
buffalo (gf, sp)*, korean (df, sp), cajun (df, gf, sp) *	
small plates	
marinated olives (v, vg, df, gf) 6.95	
peppadew peppers (vg, gf) 7.95	
goat cheese, chelmsford honey	
spa mezze (vg) 13.95	
hummus, greens, beetroot, stuffed peppadews, tzatziki, fried chickpeas*, naan	
local farm beet salad (vg, gf) 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	
chorizo, queso, sofrito	
roasted brussels sprouts (v, vg, gf, df) 8.95	
cipollini onion, aged balsamic	
seared sea scallops (gf) 16.95	
potato, truffle, bacon love	
buffalo calamari (sp) 11.95	
crumbled bleu	
tempura shrimp (sp) 11.95	
miso-sriracha	
crispy spring rolls (df) 10.95	
chicken, sweet & sour, namasu	
skillet short rib (df) 15.95	
asian 5 spice bbq	
korean pork belly (df) 12.95	
house-made cucumber kimchi	
flaming pig 9.95	
local chorizo, brandy, ‘a bombeiro’	
large plates	
seasonal greens (vg) 10.95	
candied pecans, grapes, bleu cheese, white balsamic	
add: grilled chicken + 6.95, grilled shrimp + 9.95, sea scallops + 12.95	
vegetable fried rice (df) 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 (v, vg, df, sp) 15.95	
red peppers, medium spicy, jasmine rice	
add: salmon + 9.95, sea scallops + 12.95	
appetizer portion (no rice): 10.95	
chelmsford grown mushroom risotto (vg, df) 16.95	
arborio rice, mixed mushrooms, truffle butter, parm crema	
add: short rib + 9.95, sea scallops + 12.95, grilled shrimp +9.95	
mac n cheeses 15.95	
local cheddar, american, peas, n.h. applewood bacon, ritz cracker crumble. add: short rib + 9.95	
faroe islands salmon (gf) 27.95	
seasonal succotash, poblano crema, tomato-avocado salad	
brick chicken (gf, df) 25.95	
all natural murray’s breast and crispy confit leg, mashed potato, chef’s vegetable	
grilled filet mignon 44.95	
whipped potato, roasted chelmsford mushrooms, caramelized onions, bleu cheese fondue	
chimichurri ribeye 45.95	
chargrilled, 16oz bone in, patatas bravas	
flatbreads *gluten free crust available	
mozzarella, local basil, san marzano tomato (vg) 15.95	
local mushrooms, smoked gruyere, truffle crema (vg) 18.95	
sandwiches	
comes with handcut fries, substitute truffle parm fries + 5.95	
joe burger 15.95	
black angus, thick bacon, farmhouse cheddar, killer mayo	
fat moon burger 18.95	
caramelized onions, local mushrooms, bleu cheese	
shawarma 16.95	
grilled chicken, baby arugula, harissa, grilled naan	