something sweet
chocolate pâté [veg, df]
sour cherry compote, whipped cream 7.50

halfl dozen fresh baked cookies [veg]
6.50

cheesecake [veg]
homemade preserves 7.50

seasonal gelato [veg, df] and sorbet [veg, df, gl]
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
978.256.7777
GRUBHUB

DOORDASH

sparking sundays
all you can... brunch food + sparkling beverages

now booking private parties

introducing a supplemental, separated menu increase—not subject to tax or gratuity—necessitated by the ongoing labor challenges that threaten our industry.

as we seek the very best staff and a more equitable distribution of your dining dollars, a 5% fee is automatically added to all checks* and may be distributed to any of our valued staff. please ask for this fee to be removed if you deem appropriate.

and all gratuity you choose to leave in addition, is by law only distributed amongst the front food service team members and/or bartenders. it is understood that this 5% may be considered in your decision to do so. that said, we truly hope that you share our vision and will continue to tip our team generously.

* this 5% charge does not represent a tip or service charge for servers or bartenders.

now booking private parties

SHG Team Appreciation Menu Fee

celebrate with moonstones! for all types of special occasions, including weddings, rehearsals and showers, private rooms & gift certificates are available.

in addition to the extensive protocol that SHG has followed for the past two years in all three of our restaurants—moonstones, cobblestones of lowell, and now our baby, stones social in nashua, nh—we feature merri3 air filters which circulate and purify 99% of indoor air, ensuring the safest private dining experience for your party and guests.

we are once again happily booking bar gatherings, private tables and rooms from 8 to 150 guests for all types of occasions at all three stones hospitality group restaurants. for larger events, complete restaurant buyouts have been arranged.

welcome you to celebrate in style.
— scott & kathy plath, restaurateurs

first things first

moonhatten 14
moonstones house-infused specialty of luxardo cherries steeped in american whiskey and sweet vermouth

martinis
tao and zen
house infused green tea vodka, pomegranate liquor
12

barr hill bees’ knees
vermouth made gin, local honey, lemon, lavender
14

filthy, fiery, hot & dirty
pepper infused vodka, 5 spice blend
13

lychees & limes
featuring tito’s handmade vodka
14

moonshine
seasonal hooch from secret stills deep in the chesnwood woods
14

double espresso martini
how fast does your van go? dark or creamy
14

rocks
stones’ sangrias
spanish infusion of fruit, wine & spirits
9 / 36

spiced smashed apple old fashioned
apple jack, apple bitters, candied cinnamon
12 / na

mai tai mangover
a polynesian icon with a mango twist
12 / 46

spicy acai margarita
forget the “1 a day,” an antioxidant rich fun time
12 / 46

bitter heart
bittersweet & smoky mezcal, tequila, ecorche
15 / na

moroccan cocktail
coconut, lemon, basil, and spicy ginger beer
12 / na

beyond boulevardier
riffenhouse 100 yea, campari, sweet vermouth and amaro
15 / na

— 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: splath@stoneshospitalitygroup.com

salutem, salutie, sláinte, na zdvradi, kalitusag, ygeia, zdrowotnej, suc khoe, gesundheit, saude, l’chaim, proost.
beer

- gluten-free
- white claw hard seltzer (chicago, il)
- bottles-cans-ales
- anchor porter (sf, ca)
- julius echter weissbier (germany)
- chateau blue trapiste ale (belgium)
- spencer trappist ale (spencer, ma)
- bottles-cans-lagers
- ronnagerst 10oz (ri)
- michelob ultra (usa)
- bud light (usa)
- brooklyn lager (ny)
- heineken (holland)
- pilster urquell (czech republic)
- corona (mexico)
- sapporo 22oz (japan)
- athletic brewing co. nano-alc (usa)

wine

- white
  - sovaldi 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
  - chemical vineyards chardonnay (central coast)
  - lime zest, green apple, passionfruit and a light floral note
  - mastroberardino falanghina del sannio (italy)
  - ripe pineapple, citrus fruits and white flowers
  - pine ridge vineyards chenin blanc & viognier (ca)
  - aromas of summer (cantaloupe, honeydew pears, and chai spice)

- red
  - 8
  - cherry pie pinot noir (ca)
  - aromas of macerated cherries, cranberries and dark oolong tea
  - 10
  - goldschmidt “cheslea” merlot (alexander valley)
  - sweet fruit aromas of plum, blueberry and dark chocolate
  - 10
  - argielle cabernet sauvignon (sonoma)
  - medium-bodied with soft tannins infused with vanilla and a subtle caramel
  - 13
  - goldschmidt “fidelity rafyland” zinfandel (alexander valley)
  - robust blackberry, anise and pepper aromas and flavors
  - 14
  - boedegas cain “amanacaya” merlot (argentina)
  - blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum
  - 10
  - carlos serres “reserva” rioja
  - mature ripe black fruits, vanilla and cinnamon spice

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

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

cheese plate

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

large plates

- seasonal greens
  - 10.95
  - candied pecans, grapes, bleu cheese, white balsamic
  - add: grilled chicken + 6.95, grilled shrimp + 9.95, jumbo, natural sea scallops + 13.95
- vegetable fried rice
  - 14.95
  - carrot, edamame, egg, bean sprout
  - add: zucchini eggplant and tofu + 7.95, pork belly + 9.95
  - chicken + 6.95, salmon + 10.95, jumbo sea scallops + 13.95
  - appetizer portion (for rice): 10.95
- szechuan eggplant and tofu
  - 15.95
  - red peppers, medium spicy, jasmine rice
  - add: salmon + 10.95, jumbo sea scallops + 13.95
  - appetizer portion (for rice): 10.95
- chelsea's grown mushroom risotto
  - 18.95
  - arborio rice, mixed mushrooms, truffle butter, parmesan cream
  - add: short rib + 10.95, natural sea scallops + 13.95, grilled shrimp + 9.95
  - appetizer portion: 12.95
- mac n cheeses
  - 15.95
  - local cheddar, american, pease, n. h. applewood bacon, rib cracker crumble, add short rib + 10.95
- faroe islands salmon
  - 27.95
  - seasonal sauce, parmesan cream, tomato-avocado salad
- brick chicken
  - 27.95
  - all natural murray’s breast and crispy cantl leg, roasted potato, chef’s vegetable
- grilled filet mignon
  - 48.95
  - whipped potato, roasted chelsea mushroom, caramelized onions, bleu cheese fondue
- chimichurri ribeye
  - 48.95
  - chargrilled, 12oz bone-in, parmesan brusa

flatbreads

- *gluten-free crust available*
- mozzarella, local basil, san marzano tomato (ca)
  - 15.95
  - local mushrooms, smoked gryeere, truffle crema (ca)
  - 18.95
- sandwiches
  - comes with handcut fries, substitute truffle parr fries + 5.95
  - joe burger
  - 15.95
  - black Angus, thick bacon, farmhouse cheddar, killer mayo
  - fat moon burger
  - 19.95
  - caramelized onions, local mushrooms, bleu cheese
- shawarma
  - 19.95
  - grilled chicken, baby arugula, harissa, grilled nan

chilled jumbo shrimp cocktail
  - 15.95
  - oysters on the half shell
  - 3/ea
  - locally sourced, when available

bar snacks

- cambodian peanuts
  - 5.95
  - antic from-inspired, lemongrass, kaffir, toasted garlic
- truffle parmesan fries
  - 12.95
  - marco’s tacos
  - 11.95
  - chef’s seasonal inspirations
- chicken wings
  - 18.95
  - buffalo (gf, sp*), korean (gf, dl), cajun (gf, dl), sr
  - 10.95
  - crispy cauli flower
  - 10.95
  - buffalo (gf, sp*), korean (gf, dl), cajun (gf, dl), sr

small plates

- marinated olives
  - 6.95
  - goat cheese, chile negro honey
- spa mezze
  - 14.95
  - hummus, greens, beetroot, goat cheese, stuffed peppers, tzatziki, fried chicken*, naan
- local farm beet salad
  - 11.95
  - red and golden beets, local goat cheese, pita, honey stone-ground mustard vinaigrette, arugula
- latkes hash browns
  - 9.95
  - apple chutney, sour cream
- patatas bravas
  - 9.95
  - chorizo, queso, sofrito
- roasted brussels sprouts
  - 8.95
  - cippolini onion, aged balsamic
- seared sea scallops
  - 17.95
  - potato, truffle, bacon love
- butifla calamar
  - 11.95
  - crumbled bleu cheese
- tempura shrimp
  - 14.95
  - mirroredaz
  - crispy spring rolls
  - 10.95
  - chicken, sweet & sour, romesco
  - asian 5 spice bbq
  - 17.95
  - korean pork belly
  - 12.95
  - housemade cucumber kimchi
  - flaming pig
  - 11.95
  - local chorizo, brandy, “a bombazo”

raw bar

- smoked salmon
  - 13.95
  - caper, red onion, egg, sour cream
- ahi tuna tataki
  - 19.95
  - three sauces, himalayan salt plate