

something sweet

chocolate pat  (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 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 merv13 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.

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

SHG Team Appreciation Menu Fee

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.

any 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.

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.

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

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 9 / 36
spanish infusion of fruit, wine & spirits

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			
salvalai pinot grigio italy	8	cherry pie pinot noir ca	12
floral nuance followed by hints of apples		aromas of macerated cherries, cranberries and dark oolong tea	
lobster reef sauvignon blanc nz	10	goldschmidt “chelsea” merlot alexander valley	12
crisp and lean, with fresh herb and lemon-lime flavors at the core, grapefruit finish		sweet fruit aromas of plum, blueberry and dark chocolate	
martin ray chardonnay sonoma	11	angelina cabernet sauvignon sonoma	10
light and juicy with vibrant acidity; well-integrated oak and a touch of vanilla bean.		medium bodied with soft tannins infused with vanilla and a subtle caramel	
chamisal vineyards chardonnay central coast	14	goldschmidt “fidelity railyard” zinfandel alexander valley	13
lime zest, green apple, passionfruit and a light floral note		robust blackberry, anise and pepper aromas and flavors	
mastroberadino falanghina del sannio italy	14	bodegas caro “amancaya” mendoza	12
ripe pineapple, citrus fruits and white flowers		blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum	
pine ridge vineyards chenin blanc & viognier ca	10	carlos serres “reserva” rioja	10
aromas of summer jasmine, honeyed pears, and chai spice		mature ripe black fruits, vanilla and cinnamon spice	

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

raw bar	
chilled jumbo shrimp cocktail (df) 15.95	smoked salmon 13.95 caper, red onion, egg, sour cream
oysters on the half shell 3/ea locally sourced, when available	ahi tuna tataki (df) 19.95 three sauces, himalayan salt plate
bar snacks	
cambodian peanuts (vg, df, gf) 5.95	
ankgor thom inspired – lemongrass, kaffir, toasted garlic	
basket of handcut fries (vg, gf)* 7.95	
truffle parmesan fries (vg, gf)* 12.95	
marco’s tacos 11.95	
chef’s seasonal inspirations	
chicken wings 16.95	
buffalo (gf, sp)*, korean (df, sp), cajun (df, gf, sp) *	
crispy cauliflower 10.95	
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) 14.95	
hummus, greens, beetroot, goat cheese, 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) 9.95	
apple chutney, sour cream	
patatas bravas 9.95	
chorizo, queso, sofrito	
roasted brussels sprouts (v, vg, gf, df) 8.95	
cipollini onion, aged balsamic	
seared sea scallops (gf) 17.95	
potato, truffle, bacon love	
buffalo calamari (sp) 11.95	
crumbled bleu cheese	
tempura shrimp (sp) 14.95	
miso-sriracha	
crispy spring rolls (df) 10.95	
chicken, sweet & sour, namasu	
skillet short rib (df) 17.95	
asian 5 spice bbq	
korean pork belly (df) 12.95	
house-made cucumber kimchi	
flaming pig 11.95	
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	
jumbo, natural sea scallops +13.95	
vegetable fried rice (df) 14.95	
carrot, edamame, egg, beansprout	
add: szechuan eggplant and tofu + 7.95, pork belly + 9.95	
chicken + 6.95, salmon +10.95, jumbo sea scallops +13.95	
szechuan eggplant and tofu (v, vg, df, sp) 15.95	
red peppers, medium spicy, jasmine rice	
add: salmon + 10.95, jumbo sea scallops +13.95	
appetizer portion (no rice): 10.95	
chelmsford grown mushroom risotto (vg, gf) 18.95	
arborio rice, mixed mushrooms, truffle butter, parm crema	
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, peas, n.h. applewood bacon, ritz cracker crumble. add: short rib +10.95	
faroe islands salmon (gf) 27.95	
seasonal succotash, poblano crema, tomato-avocado salad	
brick chicken (gf, df) 27.95	
all natural murray’s breast and crispy confit leg, roasted potato, chef’s vegetable	
grilled filet mignon 48.95	
whipped potato, roasted chelmsford mushrooms, caramelized onions, bleu cheese fondue	
chimichurri ribeye 48.95	
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 19.95	
caramelized onions, local mushrooms, bleu cheese	
shawarma 16.95	
grilled chicken, baby arugula, harissa, grilled naan	

v = vegan vg = vegetarian gf = gluten free df = dairy free sp = spicy *may contain trace amounts of gluten