something sweet

chocolate paté (vg, gf)
sour cherry compote, whipped cream
9.50

half dozen fresh baked cookies (vg)
7.50

cheesecake (vg)
housemade preserves
8.50

seasonal gelato (vg, gf) and **sorbet** (vg, df, gf)
ask your server for today's flavor
7.50

staying home? we deliver deliciousness home or away! or avoid additional fees and handling and call us directly to carry-out your favorite shg menu items and cockails.

DOORDASH 978.256.7777 GRUBHUB



sunday brunch is poppin'

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 certicates 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

• 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

moonstones

raw • bar • global • chill

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

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

first things first

moonhattan 15
moonstones house-infused specialty of luxardo cherries steeped in american whiskey and sweet vermouth

martinis

tao and zen 14
house infused green tea vodka, pomegranate liquor

barr hills bees' knees 14
vermont made gin, local honey, lemon

filthy, fiery, hot & dirty 14
pepper infused vodka, 5 brine blend

lychees & limes 15
featuring tito's handmade vodka

moonshine 15
seasonal hooch from secret stills deep in the chelmsford woods

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

rocks

single/pitcher

stones' sangrias 11 / 40
spanish infusion of fruit, wine & spirits

smokin' senorita 15 / na
smokey mezcal, agave nectar, fresh lime, plum liqueur

mai tai mangover 13 / 46
a polynesian icon with a mango twist

spicy acai margarita 13 / 46
forget the "1 a day," an antioxidant rich fun time

southern smash 15 / na
small batch bourbon with muddled peach, lemon, mint

moroccan cocktail 13 / na
xo rum, lemon, basil, and spicy ginger beer

salutem. salute. sláinte. na zdravi. kalusugan. ygeia. zdrowotnej. suc khoe. gesonheid. saúde. l'chaim. prost.

beer

●draughts

lord hobo boomsauce (woburn, ma)
smuttynose ipa (portsmouth, nh)
kentucky bourbon ale (lexington, ky)
allagash white (portland, me)
guinness stout (ireland)
mighty squirrel cloud candy ne ipa (waltham, ma)
night shift nite lite (ma)
seasonal - please ask staff

●gluten-free

white claw hard seltzer (chicago, il)
glutenberg pale ale (canada)

bottles●cans●ales

anchor porter (sf, ca)
julius echter weissbier (germany)
chimay blue trappist ale (belgium)
downeast cider (ma)

bottles●cans●lagers

narragansett 16oz (ri)
michelob ultra (usa)
bud light (usa)
brooklyn lager (ny)
heineken (holland)
pilsner urquell (czech republic)
corona (mexico)
sapporo 22oz (japan)
athletic brewing co. non-alc (usa)

wines by the glass

these, and additional selections, available on the bottle list

white

salvali **pinot grigio** italy 8
floral nuance followed by hints of apples

lobster reef **sauvignon blanc** nz 10
crisp and lean, with fresh herb and lemon-lime flavors at the core, grapefruit finish

martin ray **chardonnay** sonoma 11
fresh and light, vibrant acidity, well integrated oak and a touch of vanilla bean

chamisal vineyards **chardonnay** central coast 14
full-bodied, aged in french oak, rich and creamy, balanced acidity

jean luc colombo **rose** fr 10
soft and elgant with flavors of raspberry and peaches, dry finish

pine ridge vineyards **chenin blanc & viognier** ca 10
aromas of summer jasmine, honeyed pears, and chai spice

angelini **prosecco** veneto 11

red

cherry pie **pinot noir** ca 12
aromas of macerated cherries, cranberries and dark oolong tea

goldschmidt "chelsea" **merlot** alexander valley 12
sweet fruit aromas of plum, blueberry and dark chocolate

angeline **cabernet sauvignon** sonoma 10
medium bodied with soft tannins infused with vanilla and a subtle caramel

goldschmidt "fidelity railyard" **zinfandel** alexander valley 13
robust blackberry, anise and pepper aromas and flavors

bodegas caro **malbec cabernet** mendoza 12
blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum

carlos serres **"reserva" rioja** 10
mature ripe black fruits, vanilla and cinnamon spice

chef's cheese plate (vg) 19.95

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

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

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

raw bar

chilled jumbo shrimp cocktail (df) 16.95

oysters on the half shell 3/ea
locally sourced, when available

smoked salmon 14.95
caper, red onion, egg, sour cream

ahi tuna tataki (df) 20.95
three sauces, himalayan salt plate

seafood tower 120
oysters, chilled jumbo shrimp cocktail, smoked salmon, ahi tuna tataki, chef's choice

bar snacks

cambodian peanuts (vg, df, gf) 6.95
ankgor thom inspired – lemongrass, kaffir, toasted garlic

basket of handcut fries (vg, gf)* 8.95

truffle parmesan fries (vg, gf)* 13.95

marco's tacos del dia 12.95

chicken wings 14.95
buffalo (gf, sp)*, korean (df, sp), cajun (df, gf, sp) *

cauliflower 12.95
buffalo (gf, sp)*, korean (df, sp), korma (gf, sp)

small plates

marinated olives (v, vg, df, gf) 7.95

peppadew peppers (vg, gf) 8.95
goat cheese, chelmsford honey

spa mezze (vg) 15.95
hummus, greens, beetroot, goat cheese, naan

farm beet salad (vg, gf) 12.95
local goat cheese, pistachio, honey-mustard arugula

latkes hash browns (vg) 10.95
apple chutney, sour cream

spanish patatas bravas 11.95
chorizo, queso, sofrito

indian korma cauliflower 12.95
tzatziki, golden raisins, roasted cashews, basmati, naan

seared sea scallops (gf) 18.95
potato, truffle, bacon love

buffalo calamari (sp) 12.95
crumbled bleu cheese

tempura shrimp (sp) 15.95
miso-sriracha

crispy spring rolls (df) 11.95
chicken, sweet & sour, namasu

skillet short rib (df) 18.95
asian 5 spice bbq

korean pork belly (df) 13.95
house-made cucumber kimchi

flaming pig 12.95
local chorizo, brandy, 'a bombeiro'

large plates

artisan mixed greens (vg) 11.95
candied pecans, grapes, bleu cheese, white balsamic

vegetable fried rice (df) 16.95
carrot, edamame, egg, beansprout

szechuan eggplant and tofu (v, vg, df, sp) 17.95
red peppers, medium spicy, jasmine rice
appetizer portion (no rice): 12.95

chelmsford grown mushroom risotto (vg, gf) 19.95
arborio rice, mixed mushrooms, truffle butter, parm crema

stones mac n cheese 17.95
cheddar, bacon, peas, ritz cracker crumble.

faroe islands salmon 28.95
faro succotash, poblano crema, avocado tomato

brick chicken (gf, df) 28.95
all natural murray's chicken breast and crispy confit leg, baby heirloom tomatoes, shaved red onion, arugula, lemon vinaigrette

grilled filet mignon 49.95
whip potato, chelmsford mushrooms+onions, bleu cheese fondue

fresh catch mp
whatever is biting, prepared according to chef's whim

chimichurri ribeye 48.95
chargrilled, 16oz bone-in, potato bravas, seasonal veg

add protein to any of above

grilled chicken +7.95 grilled 4 colossal shrimp +12.95
seared salmon +11.95 jumbo, natural sea scallops +14.95
roast pork belly +10.45 braised short rib +11.95

sandwiches

comes with handcut fries, substitute truffle parm fries + 6.95

joe burger 16.95
black angus, thick bacon, farmhouse cheddar, killer mayo

fat moon burger 20.95
caramelized onions, local mushrooms, bleu cheese

shawarma 17.95
grilled chicken, baby arugula, harissa, grilled naan

cajun chicken 16.95
prosciutto, red peppers, mozarella, aged balsamic

flatbreads

**gluten free crust available*

mozzarella, local basil, san marzano tomato (vg) 16.95
local mushrooms, smoked gruyere, truffle crema (vg) 19.95