# Welcome Back

Thank you for your endless support and kindness as we continue to overcome ongoing, widespread industry challenges. Cheers to 2023!

## Sunday Brunch Bread
- Fresh basket of chef’s pastries 12.95

## Raw Bar
- Chilled Jumbo Shrimp Cocktail 16.95
- Smoked Salmon 14.95
- Caper, red onion, egg, dill aioli
- Oysters on the Half Shell 3/ea after 1 pm, as available

## Patatas
- Hash Brown Latkes 10.95
- Apple sauce, sour cream
- Home Fries 7.95
- Rosemary, sea salt
- Bravas 11.95
- Queso, chorizo, sofrito
- Truffle Parmesan Fries 13.95

## Skillets
- Applewood Bacon Skillet 9.95
  - Brown sugar
- Breakfast Maple Sausage 8.95
- Pork Belly 13.95
  - Korean glaze, sunny side egg, kimchi

## Specials
- Avocado Toast 16.95
  - Whole grain bread, avocado, cherry tomatoes, poached eggs, aged balsamic, fresh fruit
- Pork Fried Rice 18.95
  - Savory pork belly, carrot, beansprout, sunny-side egg
- Breakfast Burrito 17.95
  - Chorizo, scrambled eggs, peppers, onions, guacamole, cotija cheese, chef Marco’s sauce

## Featured
- Red Velvet Pancakes for Lisa 16.95
  - Vanilla mascarpone, natural VT maple syrup
- Call It Breakfast 16.95
  - Scrambled eggs, applewood bacon, rosemary home fries, grilled English muffin, fresh fruit
- Classic Eggs Benedict 17.95
  - Cage-free poached eggs, Canadian bacon, hollandaise, English muffin, dressed greens
- Lobster Eggs Benedict m/p 18.95
  - Freshly shucked lobster (2oz), crisp prosciutto, hollandaise, English muffin, dressed greens
  — Add more lobster $6/oz

## Lunch
- Crispy Spring Rolls 11.95
  - Chicken, sweet & sour, namasu
- Chicken Wings 14.95
  - Choose from: buffalo, korean, cajun
- Joe’s Brunch Burger 17.95
  - Fried egg, crisp bacon, farmhouse cheddar, killer mayo, hand-cut fries
- Marco’s Tacos Del Dia 12.95
  - Preguntale a tu servidor

## Flatbreads
- Mozzarella, fresh basil, San Marzano Tomato 14.95
  - Local mushrooms, smoked gruyere, truffle crema 19.95

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**Enjoy Moonstones**

- One sip at a time
- Enjoy Life One Bite at a Time

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Stones Hospitality Group — Good people devoted to exceptional hospitality and a progressive culinary focus through universal commitment to each other, the craft, our community and guests.
### Sunday Bubbles
- Cava cristalina (Spain) gl/btl
- Prosecco Valdo (Italy) gl/btl
- Champagne Duval-Leroy (France) split
- Mimosa sparkling, fresh orange juice
- Bellini peach, lemon... bubbles
- French 75 Hendrick’s gin, lemon, sparkling

### Moonshine
- Our seasonal hooch. Ask your server what infusion we’re “cooking up”

### Beer for Brunch
- Michelada: corona, lime, tomato, old bay
- Mammosa: allagash white, grand marnier, orange
- Cloudy Candy Shandy: hazy ipa, lemonade
- Enjoy Your Life Session IPA: Newburyport, MA
- Guinness Stout: Dublin, Ireland
- Julius Echter Hefe-Weissbier: Hurzburger, Germany
- Anchor Porter: San Francisco
- Chimay Trappist Ale: Belgium

### Bloody Marys
- Everyday Mary: traditional ingredients, absolut peppar, salt & pepper rim, celery garnish
- Hot-N-Spicy Mary: spicy infused tequila, chili sea salt rim
- Moon Mary: sweet basil and garlic infused vodka, celery, olive, lemon, lime, old bay rim

### Sangria & Cider
- M’stones Sangria: brandy, fruit-infused
- Downeast Cider: Boston, MA

### Cool Cocktails
- French 75: Hendrick’s gin, lemon, sparkling
- Bellini: peach, lemon...
- Moonstones Sangria & Cider: brandy, fruit-infused

### Good Karma Policies
- Help don’t yell. 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