

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 1pm, as available

patatas

hashbrown 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

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

pregúntale a tu servidor

flatbreads

mozzarella, fresh basil,

san marzano tomato 16.95

local mushrooms,

smoked gruyere,

truffle crema 19.95



enjoy moonstones

one sip at a time

with our
ne coffee
100% arabica

2.95



moonstones

stonesunday

raw • bar • global • chill **liquidlunch**

welcome back

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coffee + cordials

moonstones!

godiva, kahlua, irish cream, coffee

nutty irishman

jameson, irish cream, frangelico

frenchman

cognac, van gogh double espresso vodka

ne coffee

cappuccino or espresso

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

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

sangria & cider

m'stones sangria

brandy, fruit-infused

downeast cider

boston, ma

cool cocktails

moonshine

our seasonal hooch. ask your server what infusion we're "cooking up"

bourbon milkshake

bourbon, cream, sugar and spice

double espresso martini

two speeds: dark or creamy

barr hill bee's knees

vermont gin, chelmsford honey, lemon, lavender

southern mash

small batch bourbon, pureéd peach, lemon, mint

mojito

muddled lime & mint classic, or add a fruity twist. peach, pomegranate, pear, or mango

mai tai mangover

no worries! our version eclipses this famous polynesian icon with mango

moonhattan

luxardo maraschino cherries a sweeter version of this old school classic

beer for brunch

(a partial list of our favorites)

micelada

corona, lime, tomato, old bay

manmosa

allagash white, grand marnier, oj

cloud candy shandy

hazy ne 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

tea and eggs

tao and zen

enlighten! house infused green tea liqueur, vodka, pomegranate

pisco sour

peruvian classic of pisco, citrus, frothy egg

*flip over to view
more **sunday fun***

sunday menu

*** 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

enjoy life one sip at a time