

COBBLESTONES

BRUNCH

KITCHEN HOURS

TUES - THU: 4PM - 9PM

FRIDAY: 4PM - LATE

SATURDAY: 12PM - LATE

SUNDAY: 10AM - 4PM

EGGS & THINGS

EGGS BENNY \$14.95

sunny side up, with bacon or florentine style, with home fries

FARMHOUSE SKILLET \$15.95

two eggs sunny side up, potato-corn-edamame hash, spinach, poblano crema, served with dressed Horne Farm greens

SHORT RIB SKILLET \$15.95

two eggs sunny side up, home fries, braised short rib, crispy onion strings, served with dressed Horne Farm greens

THE ALL AMERICAN \$15.95

cheesy eggs, home fries, bacon, sausage, and toast

HUEVOS RANCHEROS \$13.95

cheesy eggs, black beans, salsa, tortillas

AVOCADO TOAST \$12.95

smashed avocado, two eggs sunny side up, toasted sourdough, baby tomatoes, greens, basil pesto, aged balsamic

TIPS AND EGGS \$21.95

cheesy eggs with grilled Texas tips and home fries

FAN FAVORITES

STONES #1 SOCIAL BURGER \$14.95

sharp American, onion, pickle, SHG special sauce, brioche bun
add fried egg + \$1.95 bacon + \$2.95 hollandaise + .95

CHICKEN AND WAFFLES \$16.95

Murray's Natural Chicken, buttermilk dipped and fried on a sugar waffle, with hot honey or maple syrup

EXTRAS

AVOCADO \$1.95

EGG sunny side up \$1.95

APPLEWOOD BACON \$5.95

HOME FRIES side \$2.95 skillet \$4.95

MAPLE SAUSAGE \$5.95

TOAST \$1.95

HOT HONEY \$.89

SUGAR WAFFLE \$4.95

COFFEE, JUICE, TEA

LEMONADE \$3

ICED TEA \$3

ESPRESSO \$3.75 / \$7

JUICE \$3

Orange, Pineapple, Apple,
Cranberry, Grapefruit

STONES SUNDAY JOE \$3/\$16lb

Custom blend by Lowell's
own Rosie's Peak Roasters

LUNCH VIBES

WORLD'S BEST BUFFALO TENDERS \$12.95

bleu cheese

SPA SAMPLER \$12.95

hummus, feta, cucumber, tomato, EVOO, naan

TAVERN PRETZEL \$11.95

beer and cheese fondue

TAVERN FISH-N-CHIPS \$19.95

handcut fries, creole tartar sauce, chef's slaw

THE YORICK CHICKEN \$13.95

white farmhouse cheddar, bacon, tomato, mayo. no joke.

ROASTED BEET CARPACCIO \$9.95

mint and walnut pesto, whipped goat cheese, frisée, toasted brioche, herb vin
add grilled chicken + \$5.95 jumbo shrimp + \$7.95 salmon + \$9.95

THAT 25 YEAR REUBEN \$15.95

golden griddled & clocking in at 1lb

COBBLESTONES

BRUNCH

NOW OFFERING DELIVERY!
FIND US ON GRUBHUB AND DOORDASH

MIMOSAS

MIMOSA FLIGHT \$19
a sampling of our four
featured mimosas

CLASSIC \$7
SUNSET \$7
tequila and grenadine

STRAWBERRY \$7
MELONMOSA \$7
midori, pineapple, blue curaçao

COCKTAILS

COBBS CLASSIC BLOODY MARY \$9

SRIRACHA BACON BLOODY MARY \$11
garnished with a strip of applewood maple bacon

OYSTER SHOOTER (when available) \$12
vodka, bloody mary, lemon, Tobasco

ESPRESSO MARTINI \$12
rich, nutty, dark & roasted

MANMOSA \$11
Blue Moon, orange juice, Grand Marnier

PEACH PASSIONFRUIT BELLINI \$10

STONES SANGRIA \$8/\$31

MOSCOW MULE \$8/\$31

STRAWBERRY LEMONADE \$8/\$31

RUM BUCKETS

COBBS COOLER \$16
coconut rum, orange juice, pineapple, Grenadine

BLUE MONKEY \$16
banana & coconut rum, blue curaçao, pineapple, lime

KEY LIME HURRICANE \$16
key lime rum creme, pineapple, fresh lime

DRAFT

ASK ABOUT OUR
SEASONAL DRAFTS!

MAINE LUNCH IPA, ME 7%

BOOM SAUCE Double IPA, MA 8%

JACK'S ABBY Lager, MA 5.2%

HARPOON IPA, MA 5.9%

BLUE MOON Belgian Style Wheat Ale, CO 5.4%

GUINNESS Stout, Ireland 4.2%

DOWNEAST CIDER MA 5.1%

COORS LITE Lager, CO 4.2%

ALLAGASH WHITE Belgian Style, ME 5.2%

KENTUCKY BOURBON BARREL ALE Lexington, Ky 8.2%

MERRIMACK ALES Flavor of the month, Lowell, MA 4%

BOTTLES & CANS

ALLAGASH 5.2%

CLOUD CANDY NEIPA 6.2%

BUDWEISER 5%

LAGUNITAS IPA 6.2%

BUD LIGHT 4.2%

PILSNER URQUELL 4.4%

COORS LIGHT 4.2%

MICHELOB ULTRA 4.2%

CORONA 4.6%

NARRAGANSETT 5%

CORONA LIGHT 4.1%

PABST BLUE RIBBON 4.6%

HEINEKEN 5%

SAM ADAMS 5%

ENJOY YOUR LIFE 4.4%
Session Ipa

BUD LIGHT SELTZER
Can of Strawberry or Black Cherry