

COBBLESTONES BRUNCH

TAVERN HOURS

TUES + WED	4PM - 9PM
THURSDAY	4PM - 10PM
FRIDAY	4PM - CLOSE
SATURDAY	12PM - CLOSE
SUNDAY	1030AM - 4PM

EGGS & THINGS

CROQUE MONSIEUR \$16.95

open faced, ham, corned beef, fried eggs, melted cheese, lemon arugula

SUNNY EGGS BENNY \$18.95

english muffin, sliced ham, sunny-side eggs, hollandaise, home fries

SHORT RIB SKILLET \$18.95

house home fries, fried egg, braised short rib, crisp onion strings

THE ALL AMERICAN \$16.95

cheesy scrambled eggs, home fries, bacon, maple sausage, sourdough toast

FAN FAVORITES

BEIGNETS \$7.50

a New Orleans classic, fried dough, powdered sugar, caramel

HOT HONEY FRIED CHICKEN AND WAFFLE \$18.95

belgian pearl sugar waffle, maple sriracha, bacon, Swiss cheese, fried egg,

STEAK AND EGGS RANCHEROS \$22.95

grilled bbq steak tips, fried eggs, rice, black beans, guacamole, red & green chili sauces

THE FRENCH TOAST \$17.95

crème anglaise, brioche, brulee, strawberries

- EXTRAS -

TOAST \$1.95

MAPLE SAUSAGE (2) \$6.95

ADD A FRIED EGG \$1.95

APPLEWOOD BACON \$5.95

HOME FRIES SKILLET, leek butter, crispy bits \$6.95

GREENS

THE REAL DEAL CAESAR \$10.95

romaine hearts, classic dressing, shaved parmesan, croutons, anchovy

K.I.S.S. \$9.95

greens, cucumber, tomato, red onion, white balsamic vinaigrette

ARUGULA AND BURRATA CHEESE (VG, GF) \$16.95

candied butternut squash, red onion, lemon vincotto, chili crumbs

*add to any above: grilled chicken +7.95 blackened salmon +11.95

LUNCH VIBES

TAKE ME TO CHURCH BURGER \$16.95

stones #1 burger, sharp american, bacon, egg, crisp onion, hollandaise, napkins

HOT HONEY FRIED CHICKEN SANDWICH \$15.95

swiss cheese, namasu pickles, lettuce, Siracha onions

WORLD'S BEST BUFFALO TENDERS \$14.95

MAC-N-CHEESES \$18.95

vt cheddar, applewood bacon, peas, ritz cracker crumble

JUICE, TEA, COFFEE

JUICE \$3

orange, pineapple, apple, cranberry, grapefruit

LEMONADE \$3

ICED TEA \$3

STONES SUNDAY JOE \$3.50

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

COBBLESTONES MAMA'S COFFEE \$10

kahlua, baileys, frangelico, whipped cream
(also available iced and all shook up)

ESPRESSO \$4 / \$7.50

VG vegetarian GF gluten free SP spicy DF dairy free

welcome back and thank you! for your support, patience and kindness as we continue to overcome ongoing challenges throughout our industry!

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

COBBLESTONES BRUNCH

TAKE US HOME WITH YOU!
PICK UP YOUR FAVORITE BRUNCH ITEMS
(THAT INCLUDES THE COCKTAILS)

FUNDAY BUBBLES

CLASSIC MIMOSA \$8

sparkling wine and fresh oj

SUNRISE \$10

sparkling, tequila, and grenadine

MELONMOSA \$8

midori, pineapple, blue curaçao

MANMOSA \$8

blue moon wheat beer, orange juice, grand marnier

PEACH PASSION FRUIT BELLINI \$8

COCKTAILS

COBBS CLASSIC BLOODY MARY \$9

STONES SANGRIA \$8/\$31

MOSCOW MULE \$8/\$31

STRAWBERRY LEMONADE \$8/\$31

COO COO EXPRESS \$12

vanilla vodka, coffee liqueur, cereal milk

ESPRESSO MARTINI \$13

rich, nutty, dark & roasted

CAPPUCINO CRUNCH MARTINI \$14

a sweet and boozy blend with a magic cookie dust rim

restaurant recovery

Now in our 29th year, we remain insanely grateful for those who have sustained—family, friends, team members and guests—through recession, fire, flood and pandemic, the best and worst of times!

We continue to overcome challenges related to two years of struggle and ongoing pandemic-related issues such as labor and supply shortages. As a result, you may experience reduced or revised hours, menus and seating options. Sometimes, things will take longer as we regularly train new people in our pursuit of returning to normal, one day. Please, relax with a drink!

If for any reason, you are not feeling patient or kind, we understand, and please visit again some other time. We will be happy to see you then!

BOTTLES & CANS

ALLAGASH 5.2%

BUDWEISER 5%

BUD LIGHT 4.2%

COORS LIGHT 4.2%

CORONA 4.6%

CORONA LIGHT 4.1%

MICHELOB ULTRA 4.2%

CLOUD CANDY NEIPA 6.5%

LAGUNITAS IPA 6.2%

PILSNER URQUELL 4.5%

NARRAGANSETT 5%

PABST BLUE RIBBON 4.6%

SAM ADAMS 5%

TRULY HARD SELTZER 5%

DRAFT

SAM SEASONAL

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 white belgian style wheat ale, CO 5.4%

GUINNESS stout, Ireland 4.2%

DOWN EAST HARD 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