



Bringing style to downtown since 1994

starters

House BBQ Chips (VG, DF) 4.95
House-made , seasoned chips served with jalapeno ranch

Tavern Pretzel (VG) 13.95
Served with house-made beer cheese fondue

Potato “Skins” (VG, GF) 13.95
Crisp homefries, melted cheese, bacon, leek

Fried Cauliflower (VG) 13.95
Tossed in maple siracha sauce

World’s Best Buffalo Tenders 15.95
Choice of blue cheese or jalapeno ranch dressing upon request

soups & salads

French Onion Soup 10.95
Browned and bubbling

Cobblestones NE Clam Chowder 8.95
House-made

Spa Sampler (VG, GF) 14.95
Garlic hummus, tabouleh, vegetable kibbeh, feta cheese, tomato, olive, naan bread

K.I.S.S. (VG, DF, GF) 9.95
Mixed greens, cucumber, tomato, red onion, white balsamic

Poached Pear Salad (VG, GF) 14.95
Bleu cheese crème, roasted beets, candied walnut, lemongrass red wine vinaigrette

The Real Deal Caesar (VG, GF) 10.95
Classic Caesar dressing, shaved parm, croutons, anchovy

Cobb Chop Salad 14.95
Arugula, quinoa, avocado, cucumber, red pepper, chick peas, cheddar, oregano-mustard vinaigrette

add to your salad:
Grilled Chicken + \$7.95 Jumbo Shrimp + \$13.95 Blackened Salmon + \$11.95

sandwiches

sandwiches accompanied by house bbq chips
Upgrade your side: french fries +1.95, truffle-parm fries +4.95,
half salad +4.99, cup o’ chowder +4.99, coleslaw +0

Stones #1 Social Burger 15.95
Sharp American, onion, pickle, SHG special sauce, brioche bun

“The Yorick” Grilled Chicken 15.95
White farmhouse VT cheddar, bacon, tomato, mayo. no joke.

Deli Corned Beef 14.95
Piled high on marble rye, swiss, Dijon mustard

That Classic Reuben 17.95
A triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing

Hot Honey Fried Chicken (SP) 16.95
Swiss, namasu pickles, lettuce, Sriracha onions, oozing hot honey

Haddock Tacos Al Pastor 17.95
Garlic mojo, pineapple salsa, chipotle remoulade, avocado escabeche

Fried Haddock Burrito 16.95
Pickled cabbage, avocado espuma, spicy aioli, mix greens

Lebanese Vegetarian Wrap (VG) 14.95
Rolled with mushroom, potato kibbeh, rice, tabbouleh, hummus

Shish Tawook Manoushe 15.95
Rolled with marinated chicken, harissa, toum, lettuce

Grilled Chicken Caesar Manoushe 15.95
Cheddar, romaine, cucumber, red pepper, pecorino

*** Substitute Udi’s gluten free bread to any sandwich + \$1 ***

KEY: V = Vegan VG = Vegetarian GF = Gluten Free DF = Dairy Free SP = Spicy

entrées

Roasted Haddock Skillet 24.95
Tomato bruschetta, vin cotto, lemon EV00, fries

Pan Roasted Salmon (GF, DF) 28.95
Squash orzo, fat moon mushroom, arugula, lemon sage squash brodetto

Tavern Fish-n-Chips french fries, tartar sauce, chef’s slaw 20.95

Steak Tips 23.95
Marinated, grilled, french fries, chef’s slaw

Chef’s special of the day
ask your server!

drinks

Mango Mai Tai Rum * Mango pineapple, dark rum 12/45

Pineapple-Pom Margarita * Jalapeno infused tequila 12/42

Strawberry Lemonade * Vodka, lemonade, muddled strawberry 11/40

Moscow Mule Vodka, ginger beer, fresh lime 10

Stones Sangria Fresh fruit, wine & spirits 11

Espresso Martini Vanilla vodka, Frangelico, sugar, espresso 13

Bourbon Smash Bulleit bourbon, raspberry, oj, triple sec 12

Maple Old Fashioned Maple, bourbon, luxardo cherry, orange bitters 15

* available in a pitcher for sharing

Ask us what’s on tap!

Full bar available in addition to featured cocktails



AND TWICE ON SUNDAY! NOW OPEN FOR SUNDAY DINNER. FOLLOWING FUNDAY BRUNCH. FUNCTIONS TOO! WEEKLY FROM 10:30AM TO 8PM