

first things first

RAW BAR

Raw Bar Sampler (4) Local Oysters and (4) Chilled Shrimp Cocktail	24.95
New England Oysters on the 1/2 shell ^{gf} Freshly shucked, when available	3.25 ea
(4) Colossal Shrimp Cocktail ^{gf} Perfectly poached and chilled	14.95
Social Pickle Jar ^{v, gf} Cucumber, carrot, cauliflower and whatnot	7.95
Marinated Olives ^v	7.95
Mediterranean-ish Spa Sampler ^{v*, gf} Garlic hummus, feta, peppadews, olives, naan	15.95

SMALL PLATES, BAR SNACKS, SIDES

Ed Z's Blackened (4) Colossal Shrimp ^{sp} Grilled bread, jalapeño butter	17.95
Crispy Spring Rolls Chicken, sweet & sour, namasu pickle	13.95

World's Best Buffalo Tenders ^{sp}

Special house recipe, since 1994 *Blew cheese dressing by request

Brussels Sprouts ^v Honey-Lime roasted	9.95
House BBQ Chips ^v Jalapeno Ranch Dressing	7.95
Guacamole ^{gf, v} Freshly made, served with flour and corn tortilla chips"	11.95
Basket of French Fries ^v	8.95
Basket of Truffle-Parmesan Fries ^{vg}	14.95
Tavern Pretzel ^{vg} Beer and cheese fondue	14.95
Nachos Grandes ^{vg} House cheese sauce, flour & corn tortillas, salsa, black beans, sour cream Add Guacamole + 4.95 • Add Grilled Chicken +7.95 • Add Braised Short Rib +14.95	16.95
Crispy Cauliflower ^{v*sp} Choose: • Best Buffalo • Hot Honey • Cajun Rub	13.95
Skiller Short Rib Asian 5-Spice BBQ	18.95
Jumbo Chicken Wings (8) ^{sp, gf*} Choose: • Best Buffalo • Hot Honey • Cajun Rub	16.95

SO MUCH BEER TO PRINT

*yes, we have a printed menu for us 'old school' folks



MIXED COCKTAILS

Stones Seasonal Sangria Spanish inspired, fresh fruit, wine & spirits	13
A Hard Day's Work Shot of whisky, pickle back, PBR tall	11
Cobblestones Draft Mule Refreshingly vodka, ginger, lime	13
Mule in Season Our house recipe mule with some extra kick!	14
Mill City Mango Mai Tai Polynesian icon w mango and dark rum float	13
Acai Margarita (ah-sigh-yeel!) A sassy, antioxidant-rich take on the classic	13
Adios Pantalones Silver tequila, smokey mezcal, agave, plum liqueur	14
Painkiller White rum + 151, coconut, pineapple, oj, nutmeg	14

MARTINIS ¹⁶

Uncle Jimmy "Super-chilled, bone dry", infused w house pickle juice	
Filthy, Fiery Hot 'n Dirty Pepper infused vodka with a 5 brine blend	
Gin'ger Pear Infused gin, pear nectar, ginger, lime	
Lys' Moonshine Inspired 'hooch' from the secret staff-still. Ask your server	
Moonhattan Select whisky infused with Luxardo cherries	
The OG Espresso Martini Still Lowell's first, and best. Dark or creamy	
Cappuccino Crunch Martini A sweet and boozy blend with a crushed cookie rim	

ZERO PROOF (Delicious without the buzz)

Rocka Matcha Lemonade Ultra premium organic Japanese matcha	7.5
Basil Cucumber Cooler Muddled Cucumber, lime, basil, splash of seltzer	7.5
Safe Sex on the Beach Orange, cranberry, peach puree, zero proof champagne	7.5
Buzzless Bee Smartini Lemon, honey simple, strawberry or raspberry	7.5
Phony Negroni Nuance of juniper, citrus and floral notes mimic a classic	7.5

WINES BY THE GLASS

Prosecco, Sparkling Casa Forte, Spain	11
Pinot Grigio Callia, Argentina	11
Sauvignon Blanc Emmolo by Caymus, Napa	12
Riesling Dr. Loosen, Germany	12
Martin Ray Chardonnay, Sonoma, CA	14
Rosé Angels and Cowboys, Sonoma, CA	12
Pinot Noir Angels in Ink, Central Coast, CA	12
Angeline Cabernet Sauvignon Sonoma, CA	14
Carlos Serres "Reserva" Rioja, Spain	13
Cab-Merlot Blend Conundrum by Caymus, CA	15

SUNDAYSTONES

OUR AWARD-WINNING SPARKLING SUNDAY BRUNCH FROM 10:30 am

"GO BOTTOMLESS"?!

SURPRISE! NOW RESERVING PRIVATE ROOMS FOR YOUR SPECIAL SUNNY SUNDAY CELEBRATION!



Soups and Salads

Freshly Baked Ciabatta v Olive oil, pesto, sea salt 5.95

New England Clam Chowder Since 1994 10.95

French Onion Soup "Browned and bubbling" 12.95

The Mill Girl Bowl gf 16.95

Quinoa, arugula, cauliflower, chickpea, feta cheese, dates, orange, crunch, garlic toum, cucumber, crispy onion, lemon harissa evoo

The Real Deal Caesar gf 12.95
Romaine hearts, classic dressing, shaved parmesan, croutons, anchovy

K.I.S.S. v, gf 11.95
Cucumber, tomato, red onion, white balsamic vinaigrette

Mixed Greens vg 14.95
Arugula, avocado, cucumber, red pepper, chick peas, cheddar, red onion

Add any to your above salad:
Grilled chicken +7.95 • Colossal shrimp (6) +12.95 • Blackened salmon +12.95

Large Plates

Stones Best Vegetable Fried Rice 16.95
Egg, scallion, bean sprout, ginger soy
With any of the following:
Grilled Chicken 21.95
Miso Salmon 23.95
6oz Braised Short Rib 31.95

Crispy Szechuan Eggplant and Tofu v, sp 18.95
Red bell peppers with vegetable fried rice

Misoyaki Salmon gf 24.95
Crispy eggplant and tofu, wonton, Szechuan sauce

Mac-n-Cheeses 18.95
Rich Vermont cheddar, applewood bacon, peas, Ritz cracker crumble

Add either of the following:
Grilled chicken +7.95 • 6oz braised short rib +14.95
Eggplant Parmesan vg 19.95
Parmesan, pomodoro sauce, garlic-evoo pappardelle noodles, basil pesto

Stones Signature Entrees

Moonstones Brick Chicken gf 29.95
All natural Murray's semi-boneless 1/2 chicken, mashed potato, cherry tomato, shaved red onion, arugula, lemon vinaigrette

Silken Chicken Marsala 26.95
Mushrooms, buttered pappardelle noodles

Tavern Fish-n-Chips 21.95
French fries, tartar sauce, chef's slaw

Roasted Haddock Skillet gf 26.95
Tomato bruschetta, vin cotto, lemon evoo, mashed potato

Texas Tips 25.95
Marinated and grilled, French fries, Chef's coleslaw, onion string garnish

Braised Beef Short Rib gf 36.95
Perfectly braised, buttery mashed potato and chef's veg

Handhelds

Served with our sweet 'n spicy house bbq chips

Stones #1 Social Burger 16.95
Sharp American, onion, pickle, SHG special sauce, brioche bun

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

Classic Reuben 17.95
Triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing

Hot Honey Fried Chicken 16.95
Swiss cheese, namasu pickles, lettuce, sriracha onions

Substitute:
French fries +1.95 • Truffle parm fries +6.95 • Udi's Gluten Free bread + \$1

KEY:
V = VEGAN
VG = VEGETARIAN
GF = GLUTEN FREE
SP = SPICY
*ASTERISK INDICATES THAT OPTION EXISTS UPON REQUEST.
PLEASE ASK YOUR SERVER

GOOD KARMA POLICY
HELP DON'T YELP!
IF YOU LOVE US, PLEASE SHARE WITH EVERYONE. OUR TEAM LOVES 5 STAR REVIEWS ON GOOGLE, TRIP ADVISOR OR JUST ABOUT ANYWHERE! WHEN WE "FUMBLE", PLEASE ASK FOR A MANAGER SO WE CAN MAKE IT RIGHT WHILE YOU ARE HERE! IF OUR CARING TEAM IS STILL UNABLE TO DO SO, PLEASE EMAIL CONFIDENTIAL FEEDBACK TO THE OWNER: SPLATH@STONESHOSPITALITYGROUP.COM

FOR FUNCTION INFO & GIFT CERTIFICATES OR SIGN UP FOR OUR MONTHLY NEWSLETTER!
PLEASE SCAN HERE

