

SOCIAL SNACK PACKS

for your next take-out order or catering needs

Southern Style 60.00
fried Murray's farm raised natural chicken, pint of chipotle beans, 16oz mac & cheese, one skillet cornbread with honey butter, two 2oz portions hot honey & buffalo sauce

Snacks 30.00
meatballs, buffalo tenders, furikake popcorn, house pickles, pork cracklin'

Tailgate Special (Sundays only) 125.00
Game on! Smoked beef short ribs and wings, fried Murray's farm raised natural chicken, pork 'n beans, mac 'n cheese, brown butter cornbread, cracklin' garnish

add cookies + 4.00

EVERY WEEK AT STONES SOCIAL

Happy Hour: Crazy good deals on food & bev. 4-6pm daily.

Tuesdays for the Crew: Happy Hour all night for essential & industry staff!

Throwback Thursdays: Pizza party with a DJ—featured classic cocktails from 4pm.

Social Sundays: Smoked specials, cornbread, & eggy things. 11am-5pm. (*for now!*)

THE ANGEL'S SHARE

(n) the amount of whiskey, cognac, or any barrel-aged alcohol offered to the heavens over the natural course of the aging process

Introducing an additional menu charge not subject to tax or gratuity necessitated by the growing wage disparity across our industry. This 7.5% is a building block for creating equitable wages for our people. Additionally, Stones #1 is a pool house where gratuities are shared amongst all employees. We hope you share our vision and will continue to tip our incredible team generously.

Should I stay or should I go now?

For parties, social gatherings or just you when feeling less social. Place an order from your home, your car, or even your table at stonesocial.com.

Help, don't Yelp.

Be part of the solution and tell us when things make you feel badly. We'll fix it!



We do our best to source our ingredients from local growers and brewers and doers.

COME TOGETHER AT STONES #1 SOCIAL

The latest project from the good people at Stones Hospitality Group – COBBLESTONES of Lowell est. 1994 and moonstones in Chelmsford est. 2008. Stones Social is inspired by the supper club, the public house, a favorite dive – places where friends and neighbors have gathered for generations. Your new old haunt.

^{#1}
STONES SOCIAL
DELICIOUSLY QUICK.
A BIT MORE HIP

HAPPY HOUR 4-6PM DAILY



FIRST THINGS FIRST

Hard Day’s Work	
a shot of house whiskey, a pickleback, and a PBR	8.00
All That Juice*	
gin, blood orange, fennel, sparkling wine	11.00
Stones Sangria	
seasonal fruit	8.00
The (603) Spritz	
vodka, elderflower, cucumber, soda	10.00
Moscow Mule-Tide	
vodka, ginger beer, lime, allspice, rosemary	10.00
Marge and Rita	
mezcal, tequila, passion fruit, citrus	12.00
My Sister Mai Tai	
all the rums, orgeat, lime	12.00
Cold Fashioned	
rye whiskey, espresso liqueur, orange, bitters, cold brew	11.00
Gold Dust Woman	
bourbon, ginger, maple, five-spice	10.00
Painkiller	
all the rums, coconut and pineapple	11.00
Moonhattan	
house infused bourbon, vermouth, bitters	12.00
Uncle Jimmy’s Classic Martini	
choice of vodka or gin, house pickle brine, pickled veg	12.00

DRAFT

Schilling Pilsner	7.00
Green State Zero Gravity Lager	6.00
Allagash White	7.00
Switchback Ale	7.00
Spyglass Rotations	m/p
Lone Pine Brightside IPA	8.00
Prairie Artisan Ales Rotating Sour	m/p
Seasonal Rotations	m/p

PACKAGED

Pabst Blue Ribbon 16oz	4.00
Citizen Cider Unified Press 16oz	8.00
Urban Artifact Midwestern Tart	9.00
Nightshift Morph IPA	9.00
Ten Bends Creampuff War DIPA	10.00
Surly Coffee Bender Brown Ale	8.00
Bud Light	5.00
Budweiser	5.00
Heineken 00 N/A	6.00

*Portion of proceeds from each All That Juice drink sold benefits the Nashua Children’s Home.

JAR SNACKS

BBQ Chips	V, VG, DF, SP	5.00	Sesame Furikake Popcorn	VG, GF	5.00
House Pickles	V, VG, DF, GF	6.00	Pork Cracklin’ with queso		6.00
AJ’s Nuts	GF, VG	6.00	House Smoked Bacon	GF, DF	8.00

BAR SNACKS

Peppadews	VG, GF	
NH goat cheese, local honey		8.00
Meatballs		
cheese, tomato sauce, garlic bread		12.00
Cobblestones’ Best Buffalo Tenders	SP	
bleu cheese		12.00
A nod to Pig Tale: Pork Belly	SP	
jalapeno ranch, pickled onion, mojo picón, crispy chicharrones		12.00

SOUP

Lime in the Coconut	DF, GF	
coconut, chicken, lemongrass, lime, chili		6.00 / 12.00
Tomato Soup	VG	
grilled cheese crouton		4.00 / 8.00

THE SALADS

locally sourced in season

K.I.S.S.	V, VG, GF, DF	
greens, tomato, cucumber, lemon		7.00
Seasonal Sampler	V, VG	
feeds one hungry or two polite; chef’s veg, greens, hummus, goat cheese stuffed peppadews, house pickles, naan		14.00
(add 1/2 avocado +3)		
‘Schrute Farms’ Beets	VG, GF	
greens, bleu cheese, pistachio, honey mustard		10.00
(add chicken +6)		

SIDES

5.00

Chipotle Beans	GF	Garlicky Green Beans	V, DF, GF	Cornbread	VG
Side Salad	VG, DF, GF	Olive Oil Potatoes	V, DF, GF	with Honey Butter	

THERE WILL BE GLUTEN

The #1 Burger	
cheese, onion, pickle, brioche bun	12.00
Old School Grilled Cheese	VG
sharp american & cheddar	8.00
(add tomato soup cup +4, bbq short rib +8, kimchi +2)	
Faux French Dip	
sliced pork, baguette, namasu, pho broth	SP
mushrooms, avocado, baguette, namasu, pho broth	SP, VG

Add house chips to any above item +3

WOOD FIRED SKILLETS

Shawarma Beets	V, VG, DF, GF	
hummus, harissa, pepitas	(add naan +2)	10.00
Garlic Shrimp		
head-on jumbo, grilled rustic bread		16.00
Brown Butter Cornbread	VG	
honey butter		8.00
Smoke-Kissed Wings	DF, GF, SP	
dry rubbed, whiskey bbq glazed		13.00
Tavern ‘Steak-n-Cheese’		
open face, bleu cheese, caramelized onion		21.00

SUPPER TIME

Salmon Poke Bowl	DF, GF	
ginger-soy, avocado, edamame		19.00
Mac-n-Cheeses	VG	
peas, ritz cracker crumbs		13.00
(add: short rib +8, pork belly +7, buffalo chicken +7, house bacon +4)		
Vegetable Fried Rice	DF	
edamame, egg		12.00
(add: short rib +8, pork belly +7, chicken +6)		
Southern (NH) Fried Chicken	SP	
Murray’s farm raised natural chicken (half bucket/whole bucket)		17.00 / 28.00
choice of sriracha honey or Cobblestones buffalo sauce		
Meat and Potatoes	DF, GF	
slow-braised short rib, smashed olive oil potato, garlicky green beans		25.00

DESSERT

Something Sweet	m/p
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V = VEGAN VG = VEGETARIAN SP = SPICY DF = DAIRY FREE GF = GLUTEN FREE

