

STONES^{#1} SOCIAL

DELICIOUSLY QUICK.
A BIT MORE HIP

BRUNCH

Avocado Toast ^{V, VG} Home Family greens, tomato, cucumber, lemon vin, sunny side eggs, toasted baguette. <i>(hold the egg 10.00)</i>	12.00	Chicken and Waffles Murray's Organic fried 1/4 chicken, cornbread waffle. <i>choice of hot honey or NH maple syrup</i>	16.00
Vegetable Fried Rice ^{DF, GF} <i>add: sunny side egg + 2.00, short rib + 6.00 pork belly + 6.00, house smoked bacon + 8.00</i>	12.00	Steak and Eggs ^{GF} leek and potato hash, sunny side eggs, chimichurri	22.00

SNACKS & SHARES

Teriyaki Mushroom Jerky ^{V, VG, DF, GF}	7.00	BBQ Chips ^{V, VG, DF, SP}	5.00
Brown Butter Cornbread Skillet ^{VG} whipped local honey butter	7.00	Garlicky Green Beans ^{V, VG, DF, GF}	5.00
Smoke-Kissed Wings ^{DF, GF, SP} dry rubbed, bbq glazed	13.00	Pork and Beans Skillet ^{GF, DF} house smoked bacon, chipotle baked beans	12.00
Pork Cracklins ^{SP} jalapeño beer and cheese dip	7.00	Mac n Cheeses ^{VG} <i>add: bbq short rib + 6.00 pork belly + 6.00 house smoked bacon + 8.00</i>	12.00

TOMATILLO MARY

Lime, Cilantro, Jalapeño,
choice of gin or vodka

MICHELADA

Housemade Chili Mix,
Beer, Lime

COLD FASHIONED

A Cold Brewed Coffee Old
Fashioned, Dark or Creamy

FAMILY STYLE

*Feeling Social? The below is served family style.
Feeds two hungry, four polite.*

Smoked Kissed Wings ^{GF, SP} a heaping skillet served dry rubbed, bbq glazed	single / social 13.00 / 28.00
Mac n Cheeses ^{VG} peas, Ritz Cracker crumbs. <i>add: house smoked bacon + 8 / 16 smoked beef short rib + 6 / 12</i>	12.00 / 22.00
Proper Sunday Roast fork tender braised beef short ribs, beef gravy, potato hash, garlicky green beans	21.00 / 40.00
Sunday Smokin' slow smoked beef short rib, potato hash, chipotle baked beans, brown butter cornbread	25.00 / 48.00

TAILGATE SPECIAL

*"The Whole Damn Thing" Feeds 6-10.
For pick up or dine-in at the chef's table.
24hr advanced booking required.*

smoked beef short ribs and wings,
a whole Murray's Organic fried chicken,
pork 'n beans, mac 'n cheese, brown
butter cornbread skillet, cracklin' garnish.
125.00

BOOK THE CHEF'S TABLE

Book the Chef's Table for a Social
Sunday party of 6-10 and you choose
the music! Plus receive unlimited furikake
popcorn and special treats from the
bartender. Call Peggy at 603.943.7445.

THE USUAL

The #1 Burger cheese, onion, pickle, brioche bun <i>add: sunny side egg + 2.00, house smoked bacon + 3.00</i>	10.00	'Schrute Farms' Beet Salad ^{VG, GF} greens, blue cheese, pistachio, honey mustard	9.00
Old School Grilled Cheese ^{VG} sharp american, cheddar, sourdough <i>add: bbq short rib + 6.00, house kimchi + 1.00 sunny side egg + 2.00, house smoked bacon + 3.00</i>	7.00	Cobblestones' Best Buffalo Tenders ^{SP} blue cheese	10.00
		Bucket of Southern (NH) Fried Chicken <i>sriracha honey or Cobblestones buffalo sauce</i>	25.00

V = VEGAN

VG = VEGETARIAN

SP = SPICY

DF = DAIRY FREE

GF = GLUTEN FREE

HAPPY HOUR
4-6PM DAILY

STONES SOCIAL

#1
DELICIOUSLY QUICK,
A BIT MORE HIP

FROM THE BAR

Cold Fashioned a cold brew coffee Old Fashioned, dark or creamy ...	11.00
Michelada beer, lime, housemade chili mix	7.00
Tomatillo Mary roasted tomatillo, lime, cilantro, jalapeño	6.00 +
Hard Day's Work a shot of house whiskey, a pickleback and a PBR	8.00
Stones Sangria seasonal fruit	8.00
The (603) Spritz vodka, elderflower, cucumber, absinthe	10.00
It's Chili in Moscow Russian vodka, ginger beer, chili liqueur	8.00
Marge and Rita mezcal, tequila, passion fruit, citrus	12.00
My Sister Mai Tai all the rums, orgeat, lime	12.00
Gold Dust Woman bourbon, ginger, maple, five-spice	10.00
Painkiller all the rums, coconut and pineapple	11.00
Moonhattan house-infused rye whiskey, vermouth	12.00
Uncle Jimmy's Classic Martini with housemade pickles	12.00

Hearts on Fire 11.00
brandy, rye, amaro, burnt orange
\$1 from every sale benefits Nashua Children's Home

SUNDAY SWEET

ask about our weekly featured dessert

DRAFT

Green State Zero Gravity Lager	6.00
Allagash White	7.00
Switchback Ale	7.00
Spyglass IPA	8.00
Lord Hobo Boom Sauce DIPA	8.00
Kelsen Paradigm Brown Ale	9.00
Seasonal Rotations	m/p

PACKAGED

Citizen Cider Unified Press 16oz	9.00
Ommegang Rosetta Cherry Sour	7.00
Spencer Trappist Ale	11.00
Bud Light	5.00
Budweiser	5.00
Pabst Blue Ribbon 16oz	4.00
Heineken 00 N/A	6.00

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 the "Angel's Share," an added menu charge in lieu of increased menu prices, necessitated by the ongoing events of this past year and the long history of growing wage disparity across our industry. The 7.5% added to your bill is the building block for creating a more equitable environment and has allowed our restaurants to keep the doors open without reducing staff wages or sacrificing our longstanding commitment to quality.

Even before COVID, change in our industry was imminent, as more and more restaurateurs were closing their doors, as legislative burdens, food costs and rents have increased steadily while our employees struggled to make ends meet. These past months have brought the precarious nature of our endangered businesses into even sharper focus.

Moving forward, Stones Hospitality Group will operate with an adjusted labor model to include a pool house that prioritizes the financial health of a smaller, more cohesive team over the success of any one individual. We will continue to fight on behalf of our staff, you and our industry as a whole despite the incredible burden that threatens restaurants across the country.

We hope that you join us in recognizing and embracing the need for change, by continuing to tip our team generously—your ongoing support has been both incredible and greatly appreciated.

Help, don't Yelp.

Be part of the solution and tell us when things make you feel badly. We'll fix it!
Of course, if you love us, 5 star reviews makes our staff feel warm and fuzzy.