

TWO STONES PUB DINNER

homemade SOUPS

BUTTERNUT SQUASH BISQUE, onions, toasted garlic, maple syrup, fresh thyme, cream, parmesan-herb bread crumbs, nutmeg-sage ricotta **6.95**

SOUP OF THE DAY, daily preparation

fresh SALADS

california KALE, seasoned black beans, roasted sweet corn, grape tomatoes, cheddar cheese, red bell peppers, shaved onions, chile-lime ranch dressing, fried corn tortilla strips **6.95/11.95^**

gorgonzola BLT, romaine-iceberg blend, blue cheese crumbles, red onions, hard boiled egg, bacon, grape tomatoes, gorgonzola-herb vinaigrette **7.95/12.95^**

BUTTERNUT & BEETS, baby arugula, roasted red beets, squash, feta cheese, rodenbach cranberries, cinnamon lentils, apple cider vinaigrette **6.95/11.95**

CAESAR, crisp romaine hearts, shredded parmigiano-pecorino blend, garlic-herb croutons **5.95/9.95**

*add chicken 5.95, add shrimp 7.95,
add steak, crab cake or salmon 9.95**

TACOS locos

(2 TACOS/3 TACOS)

crispy FISH, pickled onions, jalapenos, shredded cabbage, pico, fresh cilantro, chipotle sauce **10.95/14.95**

carolina PULLED PORK, scallions, spicy mustard bbq, coleslaw **9.95/13.95**

mexicali CHORIZO, cilantro, fresh lime, queso fresco, shredded lettuce, roasted corn-black bean salsa, tomato-avocado crema **9.95/13.95**

*corn tortillas available upon request
please no mixing and matching*

famous FRY PILES

TRUFFLED, parmesan, fresh herbs, roasted garlic mayo **6.95/9.95^**

HOT & SPICY, hot sauce, scallions, shredded cheddar-jack, queso blanco, crumbled bacon **6.95/9.95^**

OLDBAYOLI, tabasco, garlic, herbs, seafood seasoning, capers, lemon juice, mayo **6.95/9.95^**

^Gluten-free...please note that kitchen equipment & prep areas are shared with non gluten-free items.

Many dishes can be modified to accommodate dietary restrictions, please ask your server.

*The consumption of raw or undercooked food such as eggs, shellfish or meats can greatly increase your chance of contracting a food-borne illness.

anytime SNACKS

lemon-basil HUMMUS, olive tapenade, sliced english cucumbers, crumbled feta, marinated grape tomatoes, grilled pita, extra virgin olive oil **9.95**

housemade GUACAMOLE and tortilla chips **8.95^**

crispy BRUSSELS SPROUTS, sriracha mayo, sesame-soy drizzle, cilantro **9.95^**

warm braided PRETZELS, queso blanco, beer mustard **8.95**

pub NACHOS, cheddar-jack cheese, queso blanco, fresh jalapenos, black beans, sour cream, pico de gallo, scallions, house fried tortilla chips **10.95^**

add guac 2.95, carolina pork or ground chorizo sausage 3.95

2SP STACKED NACHOS, carolina pulled pork, ground chorizo sausage, cheddar-jack cheese, queso blanco, fresh jalapenos, black beans, pico de gallo, scallions, smoked tomato-avocado crema, chipotle taco sauce, house fried tortilla chips **16.95^**

dirty KETTLE CHIPS, white cheddar fondue, applewood-smoked bacon, scallions, gorgonzola crumbles **9.95^** *add carolina pork or ground chorizo sausage 3.95*

jumbo chicken WINGS, sweet heat, buffalo or asian, blue cheese or sriracha aioli, **11.95^**

fresh PEI MUSSELS, choose your preparation **11.95***

*yellow curry, fennel, shallots, garlic, fingerling potatoes, herbs, white wine, cream^
mussels du jour, chef's daily preparation*

SHROPSHIRE FLATBREAD, shaved alto adige speck ham, fig jam, julienne red onion, baby arugula, blue cheese, toasted pine nuts, chargrilled naan **10.95**

chesapeake CRAB DIP, lump and claw blue crabmeat, artichokes, spinach, delco lager, old bay, cream cheese, hot sauce, truffle-parmesan pita chips **14.95**

chipotle bbq PORK SHANKS, blended cabbage, pickled onions, smoked tomato ranch **12.95^**

DINNER specialties

pan seared NORWEGIAN SALMON, forbidden rice, citrus yogurt, beet root coulis, baby arugula, shaved fennel and preserved lemon salad **24.95^***

2SP MAC & CHEESE, chef's daily creation **19.95**

chesapeake CRAB CAKES, lump and claw blue crabmeat, sweet corn, roasted peppers, tomato-herb coleslaw, oldbayoli fries **25.95**

crispy skin CHICKEN THIGHS, smoked paprika fingerling potatoes, caramelized brussels sprouts, tomato-chile romesco, sherry vinegar gastrique **18.95^**

BREWERS' PLATE, chef's daily trio of sausages, cheddar-bacon mashed potatoes, beer braised sauerkraut, artisanal cheese, honey-whole grain beer mustard **21.95**

vegetarian MUSHROOM RAVIOLI, kennett square mushroom medley, caramelized onions, butternut squash-goat cheese cream, arugula, pecorino-reggiano, toasted pine nuts **16.95**
*add chicken 5.95, add shrimp 7.95, add steak, crab cake or salmon 9.95**

pan fried PORK SCHNITZEL, fingerling potato, haricot vert, julienne shallot, baby kale and applewood smoked bacon hash, green apple-ginger puree **17.95***

italian sausage & fennel MEATLOAF, parmesan mashed yukon gold potatoes, red chile-garlic sauteed broccolini, tomato-cabernet gravy **18.95**

pan roasted PETITE FILETS, twin 3oz certified angus medallions, spring pea risotto, asparagus spears, charred onion puree, white wine-herb butter **27.95^***

2SP FISH & CHIPS, tempura battered, flaky whitefish, french fries, housemade coleslaw, fresh dill tartar sauce, malt vinegar, lemon, chopped parsley **16.95**

BURGERS & sandwiches

served with kettle chips & a pickle

substitute fries, sweet potato fries or pasta salad for 1.95

add fried onions, applewood smoked bacon or kennett square mushrooms for 1.00

HUDSON VALLEY FARMS FOIE GRAS burger, half pound black angus beef, goat gouda cheese, applewood-smoked bacon, baby arugula, fig jam, grilled brioche bun **15.95***

TBA burger, half pound black angus beef, chef's daily preparation **12.95***

CLASSIC burger, half pound black angus beef, leaf lettuce, sliced tomato, red onion, choice of american, cheddar, provolone or swiss cheese, grilled brioche bun **10.95***

DOUBLE-STACKED TURKEY burger, sharp cheddar & american cheeses, red leaf lettuce, sliced tomato, red onion, red chile russian dressing, grilled brioche bun **10.95**

GARDEN burger, grilled veggie patty, smoked tomato-avocado crema, queso fresco, red leaf lettuce, jalapeno, pico de gallo, grilled brioche bun **10.95**

carolina PULLED PORK, spicy mustard BBQ, coleslaw, grilled brioche bun **9.95**

