

TWO STONES PUB DINNER

homemade SOUPS

WINTER VEGETABLE & BARLEY, celery root, carrots, butternut squash, tomatoes, parmigiano reggiano stock, chopped kale, herb bread crumbs **6.95**

WARM SPICED CARROT BISQUE, onions, poblano chiles, garlic, coconut milk, cinnamon, nutmeg, allspice, clove, vanilla whipped yogurt **5.95^**

fresh SALADS

BABY SPINACH, rodenbach cranberries, shaved red onion, spiced walnuts, roasted yellow beets, feta, sliced apples, bourbon-cider vinaigrette **7.95/12.95**

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

arugula POWERBOMB, fingerling chips, shaved red onion, pickled poblanos, tomato-chipotle spiced red quinoa, two year aged sharp cheddar cheese, honey-lime vinaigrette **13.95^**

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

*add chicken 5.95, add shrimp 7.95,
add 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^**

J'VILLE SPECIAL, sweet or regular fries, homemade ranch powder, queso blanco, shredded cheddar-jack, crumbled bacon, jalapeno cream cheese, bbq **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

mediterranean HUMMUS, grilled flatbread, english cucumber-greek yogurt salad, dill, mint, heirloom tomato-olive relish, capers, shallots, basil, paprika **9.95**

housemade GUACAMOLE & tortilla chips 8.95^

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

warm soft 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, **12.95^**

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

*kennett square, shiitake, crimini & oyster mushroom, onion, cream, madeira, herbs^
mussels du jour, chef's daily preparation*

CAULIFLOWER FLATBREAD, buffalo-blue cheese spread, celery slaw, gorgonzola, naan **10.95**

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

thai curry BONELESS WINGS, coconut curry glaze, chilled soba noodle salad, scallions, cilantro, basil-peanut vinaigrette, carrot & celery curls **9.95**

DINNER specialties

pretzel crusted NORWEGIAN SALMON, horseradish mashed yukon gold potatoes, garlic sautéed haricots verts, whole grain mustard cream **24.95***

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

pan fried MUSHROOM RAVIOLI, butternut squash puree, warm brown butter vinaigrette, cranberries, toasted walnuts, onions, sage, thyme, baby arugula, parmigiano-romano **17.95**
add chicken 5.95, add shrimp 7.95, add crab cake or salmon 9.95

crispy skin CHICKEN THIGHS, caramelized apple puree, sautéed fingerling potatoes, roasted celery root, pork belly braised kale, maple-bourbon glaze **19.95^**

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

SEAFOOD CAVATELLI, sautéed fresh bay scallops, pan seared jumbo gulf shrimp, steamed mussels, roasted cauliflower, shaved fennel, sweet onions, roasted red bell pepper cream, parmigiano-romano blended cheeses, micro basil **24.95**

pan fried PORK MILANESE, creamy oaxacan cheese polenta, poblano-red cabbage salad, spanish onions, cilantro, citrus vinaigrette, peach mole **18.95***

CAJUN MEATLOAF, 50/50 pork & beef blend, roasted garlic mashed potatoes, sautéed bell peppers & onions, baby kale, tasso ham-tomato gravy **18.95**

pan roasted FLAT IRON STEAK, 8oz. certified angus beef, broiled brie mashed potatoes, asparagus spears, caramelized onion-tart cherry demi glace **25.95^***

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**

