

# TWO STONES PUB LUNCH

## homemade SOUPS

**SUMMER TOMATO & VEGETABLE**, zucchini, summer squash, carrots, tomatoes, parmesan-corn stock, toasted barley, herb bread crumbs **6.95**

**ROASTED CARROT BISQUE**, onions, poblano chiles, garlic, coconut milk, garam masala, lime, cilantro yogurt **5.95**

## fresh SALADS

**CAPRESE**, heirloom tomatoes, maplebrook farm burrata, micro basil, arbequina olive oil, smoked sea salt, balsamic syrup **13.95<sup>^</sup>**

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

**grilled GEORGIA PEACH**, marjoram oil, maplebrook farm burrata, micro basil, blueberry-balsamic gastrique **10.95**

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

*add hummus 3.95, add chicken 5.95,  
add shrimp or grilled burger 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<sup>^</sup>**

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

**TABASCO**, chopped garlic, mixed herbs, seafood seasoning, oldbayoli **6.95/9.95<sup>^</sup>**

<sup>^</sup>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<sup>^</sup>**

**crispy BRUSSELS SPROUTS**, sriracha mayo, sesame-soy drizzle, cilantro **9.95<sup>^</sup>**

**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<sup>^</sup>**

*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<sup>^</sup>**

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

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

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

*red curry-coconut, garlic, shallots, scallions, kaffir lime, lemongrass, cilantro <sup>^</sup>  
mussels du jour, chef's daily preparation*

**GRILLED CORN FLAT BREAD**, chile-lime crema, queso oxaca, parmigiano-romano blend, sliced jalapenos, pickled red onions, warm naan, micro basil **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<sup>^</sup>**

## LUNCH sandwiches

*served with kettle chips & a pickle*

*substitute fries, sweet potato fries or pasta salad for 1.95*

**curried CHICKEN SALAD**, celery, granny smith apples, toasted cashews, red grapes, onions, greek yogurt, mayo, leaf lettuce, toasted sourdough bread **9.95**

**chesapeake CRAB CAKE**, lump and claw blue crabmeat, sweet corn, roasted peppers, red leaf lettuce, dill tartar sauce, toasted brioche bun **13.95**

**breaded CARIBBEAN PORK CUTLET**, pineapple-jicama slaw, mango chutney, sriracha mayonnaise, grilled brioche bun **10.95**

**grilled CHICKEN BLT**, applewood smoked bacon, red leaf lettuce, sliced tomato, red onion, avocado-lime aioli, cheddar cheese, grilled brioche bun **9.95\***

**oven roasted PASTRAMI REUBEN**, shaved deli style, gruyere cheese, beerkraut, red chile-russian dressing, toasted marble rye **10.95**

**½ SANDWICH & SOUP**, chef's daily sandwich, your choice of soup **9.95**

**italian ROAST PORK**, sautéed broccolini, roasted red peppers, caramelized garlic aioli, provolone cheese, toasted torpedo roll **10.95\***

**roasted TURKEY CLUB**, applewood smoked bacon, red leaf lettuce, sliced tomato, shaved red onion, basil-avocado mayo, toasted marble rye bread **9.95**

**mediterranean FLATBREAD WRAP**, garlic-basil hummus, hard boiled egg, grape tomatoes, pickled onions, shaved jalapeno, baby kale, feta, extra virgin olive oil, grilled naan **8.95**

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

## BURGERS & specialties

*burgers 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**

**2SP FISH & CHIPS**, tempura battered, flaky whitefish, french fries, housemade coleslaw, fresh dill tartar sauce, malt vinegar, lemon, chopped parsley **14.95**