

TWO STONES PUB DINNER

homemade SOUPS

KENNETT MUSHROOM, roasted cremini, shiitake & oyster mushrooms, cream, fresh thyme, crumbled goat cheese, sliced scallions, shiitake "bacon" **7.95**

SOUP OF THE DAY, daily preparation

fresh SALADS

BABY SPINACH, shaved red onion, bacon, shredded 2 year cheddar, candied walnuts, granny smith apples, dijon-peppercorn dressing **6.95/11.95^**

greek COBB, iceberg-romaine blend, feta, marinated red bell peppers, kalamata olives, sliced cucumber, shaved red onion, chopped bacon, basil-oregano vinaigrette **7.95/12.95^**

BABY ARUGULA, corn, cherry tomatoes, crumbled goat cheese, shaved speck, cucumbers, crushed almonds, champagne vinaigrette **7.95/12.95^**

CAESAR, chopped romaine & iceberg, 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^**

cinnamon sugar SWEET POTATO, vanilla-bourbon cream, maple-molasses syrup **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**

house made GUACAMOLE & 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***

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

beef bulgogi LETTUCE WRAPS, ginger-soy marinated flank steak, red bell peppers, red onions, quick kimchi, baby iceberg lettuce, cilantro, peanuts, warm soba noodles **13.95***

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

mediterranean MEATBALLS, lemon-basil hummus, golden raisin-tomato chutney, cucumber-mint tzatziki, grilled pita bread **9.95**

DINNER specialties

indian spiced NORWEGIAN SALMON, tandoori roasted fingering potatoes, asparagus spears, jalapeno-green apple puree, toasted red chile oil **24.95^***

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

chesapeake CRAB CAKES, lump and claw blue crabmeat, sweet corn, roasted peppers, andouille sausage, creole spiced rice, roasted asparagus, maque choux **25.95**

southern FRIED CHICKEN THIGHS, hot sauce-buttermilk marinated, garlic mashed potatoes, jalapeno-cheddar cornbread, sautéed haricots verts, sweet onion gravy **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**

miso glazed TOFU BOWL, soba noodles, broccolini, red bell peppers, savoy cabbage, shaved red onion, julienne carrots, white miso glaze, togarashi **16.95**

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

pan fried PORK SCHNITZEL, aged cheddar mashed potatoes, brussels sprouts, sautéed granny smith apples and bacon, whole grain-riesling mustard **18.95***

chorizo & beef MEATLOAF, cheddar jack mashed potatoes, shaved jalapenos, black bean-corn succotash, charred poblano-tomato gravy **18.95**

pan roasted BEEF FILETS, twin 3oz certified angus medallions, kennett mushroom risotto, speck ham wrapped asparagus, red wine-shallot pan reduction **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**

