

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**

WINTER CHICKEN CHILI, sweet potato, squash, tomato, bell pepper, onion, black beans, cheddar, tortilla strips **6.95^**

fresh SALADS

TABBOULEH power salad, bulgur wheat, farro, baby arugula, heirloom tomatoes, almonds, diced cucumber, goat cheese, green onion-mint vinaigrette **13.95**

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

gorgonzola BLT, chopped iceberg, crisp romaine, blue cheese crumbles, red onions, hard boiled eggs, applewood smoked bacon, tomatoes, gorgonzola-herb dressing **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 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

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

house made GUACAMOLE & tortilla chips 8.95^

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

warm soft PRETZELS, queso blanco, honey-whole grain 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*

local MUSHROOM FLATBREAD, grilled maitake mushrooms, onions, mushroom duxelle, roasted shiitake, cremini & oyster mushrooms, tomatoes, parmigiano-romano blend **10.95**

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

buffalo CAULIFLOWER TEMPURA, togarashi battered, bacon-blue cheese dressing, shredded cabbage, sliced scallion, garlic, chiles **9.95**

DINNER specialties

pan seared NORWEGIAN SALMON, braised farro, red onions, dried cranberries, baby spinach, chopped asparagus, red beet puree, toasted almonds **24.95***

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

seafood GNOCCHI, jumbo shrimp, PEI mussels, lump blue crab meat, ricotta gnocchi, red chile-garlic broccoli rabe, roasted local mushroom medley, tomato-shellfish cream **22.95**

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

general tso's CAULIFLOWER, soba noodles, edamame, shaved red onion, sautéed baby carrots, scallions, garlic, ginger, sweet & spicy soy reduction **16.95**

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

apple cider brined PORK LOIN, cranberry-sweet potato hash, chopped bacon, baby spinach, garlic, walnut-apple chutney **19.95^**

crispy skin CHICKEN THIGHS, roasted fingerling potatoes, caramelized brussels sprouts, shaved red onion, honey glazed baby carrots, rosemary-thyme pan jus **19.95^**

chorizo stuffed MEATLOAF, cheddar-jalapeno mashed potatoes, bbq dusted haricots verts, cumin scented demi glace **18.95**

grilled FLAT IRON STEAK, 8oz certified angus beef, parmesan-herb truffle fries, garlic aioli, roasted asparagus, red wine demi glace, gorgonzola butter **24.95^***

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**

