

TWO STONES PUB DINNER

homemade SOUPS

MARYLAND CRAB CHOWDER, carrots, celery, onions, potatoes, green beans, tomatoes, corn **6.95[^]**

BUTTERNUT SQUASH BISQUE, onions, garlic, cream, vanilla, thyme, maple, herb bread crumbs, spiced ricotta **5.95**

fresh SALADS

WILD RICE & KALE, dried cherries, blended wild rice pilaf, toasted almonds, shaved red onions, two year cheddar, apple cider-fig vinaigrette **13.95[^]**

HARVEST, baby arugula, spiced walnuts, roasted red & golden beets, apples, butternut squash, crumbled goat cheese, white balsamic vinaigrette **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, crisp romaine hearts, shredded parmigiano & pecorino, 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, cheddar-jack cheese, 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**

fried CALAMARI, long hot peppers, pesto aioli, shredded cabbage **11.95***

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[^]**

jumbo chicken WINGS, sweet heat, buffalo or asian, blue cheese or sriracha aioli **12.95[^]**

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

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

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

hand pulled MOZZARELLA, prosciutto wrapped, charred tomato-fig jam, balsamic syrup, roasted red peppers, basil chiffonade **10.95[^]**

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

DINNER specialties

walnut crusted NORWEGIAN SALMON, long & short grain wild rice medley, diced apples, braised carrots, celery, onions, haricots verts, pomegranate syrup, squash puree **23.95***

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

grilled FLAT IRON STEAK, 8oz. certified angus beef, cajun seasoned pommes frites, maque choux, roasted asparagus, smoked tomato-andouille coulis **24.95[^]**

braised BEEF SHORT RIBS, truffled shiitake, oyster & cremini mushroom risotto, caramelized brussels sprouts, port wine natural jus **23.95[^]**

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

TABASCO PORK TENDERLOIN, warm fingerling potato salad, scallions, bacon, sautéed napa cabbage, granny smith apples, black pepper-sage gastrique **20.95[^]***

crispy skin CHICKEN THIGHS, cornbread stuffing, garlic smashed redskin potatoes, bacon braised swiss chard, cranberry jam, white pepper gravy **19.95**

vegan RAVIOLI & SEITAN, roasted red peppers, red & golden beets, baby kale, pickled shallots, basil pesto, toasted pine nuts **17.95**

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

scrapple stuffed MEATLOAF, applewood bacon wrapped, herb roasted fingerling potatoes, red chile-garlic broccolini, shredded cheddar-jack cheese, cholula hollandaise **18.95**

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**

