

TWO STONES PUB LUNCH

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**

LUNCH sandwiches

*served with kettle chips & a pickle
substitute fries, sweet potato fries or pasta salad for 1.95*

pulled CHICKEN SALAD, granny smith apples, candied walnuts, golden raisins, bourbon-butternut squash aioli, baby arugula, toasted croissant **9.95**

vegan SEITANSTEAK, seared seitan, vegan queso blanco, caramelized onions, roasted red peppers, kennett square mushroom medley, lettuce, tomato, long roll **10.95**

PILGRIM PRESS, roasted turkey breast, cornbread stuffing, baby arugula, provolone cheese, cranberry jam, pressed torta roll, white pepper gravy **11.95**

basil pesto GRILLED CHICKEN, provolone cheese, sliced tomatoes, red onion, baby arugula, balsamic reduction, toasted asiago ciabatta **10.95**

el CUBANO, pecan smoked picnic bacon, shaved mojo pork tenderloin, red onion, sliced pickles, honey mustard, swiss cheese, pressed torta **10.95**

ny style PASTRAMI, shaved deli meat, gruyere cheese, creamy coleslaw, honey-whole grain beer mustard, toasted marble rye bread **10.95**

hot ROAST BEEF, shaved black angus beef, provolone cheese, natural beef jus, crispy red onion straws, horseradish-chive crema, toasted pretzel roll **11.95**

chesapeake CRAB CAKE, lump & claw blue crabmeat, sweet corn, roasted peppers, leaf lettuce, house made dill tartar sauce, grilled brioche bun **13.95**

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

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

BURGERS & specialties

*burgers served with kettle chips and 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**

