

TWO STONES PUB DINNER

homemade SOUPS

TURKEY & WHITE BEAN CHILI, onion, poblano peppers, carrots, celery, sour cream, chopped bacon **5.95^**

CRAB & CORN CHOWDER, blue crab, mire poix, garlic, red bliss potatoes, white corn, cream, old bay **6.95**

SOUP OF THE DAY, daily preparation

fresh SALADS

SPRING GREENS, red quinoa, tomatoes, grilled carrots, roasted red peppers, feta cheese, tarragon fried chickpeas, yogurt-saffron 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^**

baby ARUGULA, shaved red onion, midnight moon goat cheese, toasted almonds, speck ham, champagne-berry 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 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 or 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 crema, 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

SCRAPPLE fries, sriracha-ketchup fondue, maple-bacon chutney, fried sage **9.95**

lemon-basil HUMMUS, olive tapenade, sliced english cucumbers, grape tomatoes, crumbled feta, grilled pita, extra virgin olive oil **9.95**

house made GUACAMOLE & tortilla chips **8.95^**

crispy BRUSSELS SPROUTS, sriracha mayo, sesame-soy dressing, 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**

chicken WINGS, sweet heat, buffalo or asian, blue cheese or sriracha aioli, celery **10.95^**

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

house PICKLED WINGS, chargrilled whole wings, red bliss potato salad, hardboiled egg, peach bbq, smoked paprika yogurt **12.95^**

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

DINNER specialties

pan roasted PETITE FILETS, twin 3oz angus beef, sweet onion-gorgonzola mashed potatoes, speck ham, haricots verts, lemon-basil gremolata **26.95^**

pan seared NORWEGIAN SALMON, sautéed fingerling potatoes, haricots verts, watercress, strawberry-rhubarb coulis, bourbon vanilla crema **23.95^**

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

crispy skin CHICKEN THIGHS, champagne risotto, sweet peas, asparagus batons, kennett square mushroom medley, toasted pine nuts, lemon-dill pan jus **17.95^**

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

sweet tea PORK CHOP, grilled 8oz bone-in center cut chop, candy roasted yams, bacon braised collard greens, peach salsa **16.95** **add a second sweet tea chop 6.95**

pan seared CRAB CAKES, lump and claw blue crabmeat, old bay potato wedges, chilled green bean salad, red onions, cucumber, feta, tomato, red chile tartar sauce **24.95**

roasted VEGETABLE RAVIOLI, warm red quinoa salad, grilled carrots, grape tomatoes, roasted red peppers, watercress pesto, toasted almonds, feta cheese **16.95^**

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

scrapple stuffed MEATLOAF, sriracha-blue cheese grits, grilled asparagus, maple-bacon chutney **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, queso fresco, pico de gallo, red leaf lettuce, jalapenos, smoked tomato-avocado crema, grilled brioche bun **9.95**

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

