TUOSTONES PUBLUMCH

homemade SOUPS

SHRIMP & SCALLOP CHOWDER, celery, potatoes, carrots, onion, white wine, garlic, cream, bacon, chives 7.95

curried cauliflower BISQUE, cream, yukon gold potato puree, roasted garlic, toasted pine nuts, red chile oil 6.95^

fresh SALADS

kale POWER SALAD, barley granola, roasted cauliflower, ricotta salata, oven caramelized sweet onions, white balsamic-butternut dressing 13.95

BABY ARUGULA, shaved red onion, toasted pistachios, midnight moon, honey roasted pear, dried cranberries, pomegranate vinaigrette 6.95/11.95^

gorgonzola BLT, chopped iceberg, crisp romaine, blue cheese crumbles, shaved red onion, 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, shredded cheddar-jack, queso blanco, crumbled bacon **6.95/9.95^**

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

kennett POLENTA CAKE, grilled maitake, portobella gravy, parmigiano-romano, chives 10.95 mediterranean HUMMUS, grilled flat bread, 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, 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 12.95^
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

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

baked UTICA GREENS, braised swiss chard, pecan smoked picnic bacon, sautéed garlic, onions, toasted parmesan-herb bread crumbs, warm pull apart french bread 10.95

LUNCH sandwiches

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

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

harvest CHICKEN SALAD, rodenbach cranberry-golden raisin chutney, celery, onions, bbq spiced walnuts, mayonnaise, toasted whole grain bready **9.95**

double BAVARIAN GRINDERS, roasted bratwurst, beerkraut, two year aged cheddar, honey-whole grain beerstard, scallions, warm pretzel rolls **11.95**

chesapeake CRAB CAKE, lump & claw blue crabmeat, sweet corn, roasted peppers, red leaf lettuce, homemade dill tartar sauce, toasted brioche bun **13.95**

PORTOBELLA FLATBREAD press, braised swiss chard & smoked bacon, grilled mushroom caps, garlic mayo, provolone, toasted naan bread **10.95**

warm ROAST BEEF, shaved black angus beef, fried red onions, melted provolone, horseradish-chive crema, salted pretzel roll, beef jus 11.95

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

grilled CHICKEN BLT, applewood smoked bacon, red leaf lettuce, sliced tomato, red onion, avocado-lime aioli, cheddar cheese, grilled brioche bun 9.95

1/2 SANDWICH & SOUP, chef's daily sandwich, your choice of soup 10.95

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

BURGERS & specialties

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**

2SP FISH & CHIPS, tempura battered, flaky whitefish, french fries, housemade coleslaw, fresh dill tartar sauce, malt vinegar, lemon, chopped parsley **14.95**

