

TWO STONES PUB DINNER

homemade SOUPS

DELAWARE CRAB CHOWDER, onion, celery, carrot, red bliss potato, chervil, smoked chicken, scrapple croutons **7.95**

VEGAN BEAN CHILI, bell peppers, carrots, roasted red beets, celery, onions, tortilla chips **5.95[^]**

fresh SALADS

CAPRESE, heirloom tomatoes, maplebrook farm burrata, micro basil, arbequina olive oil, smoked sea salt, balsamic syrup **13.95[^]**

MEDITERRANEAN, spring mix, tomatoes, cucumbers, shaved red onion, feta, kalamata olives, pepperoncini peppers, herb vinaigrette **7.95/12.95[^]**

roasted BEETS & SWEETS, baby arugula, sweet potatoes, local red beets, crumbled goat cheese, toasted walnuts, lemon-ale 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, shredded cheddar-jack cheese, crumbled bacon **6.95/9.95[^]**

SRIRACHA CHICHARRONES, smoked cherry crema, sriracha powder, sriracha-honey mustard **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

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[^]**

jumbo chicken WINGS, sweet heat, buffalo or asian, blue cheese or sriracha aioli **11.95[^]**

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[^]**

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

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*

fried BRUN-UUSTO CHEESE, white wine-tomato coulis, pepperoncini-bacon jam **9.95[^]**

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

JUMBO SHRIMP tostada, guacamole, black bean-corn salsa, queso fresco, chipotle puree, smoked cherry crema, fried corn tortilla, cilantro, lime wedge **12.95[^]**

DINNER specialties

peppercorn crusted NY STRIP STEAK, 10oz center cut angus beef, parmesan scalloped potatoes, bacon wrapped asparagus, bulleit rye demi glace **26.95[^]***

chorizo stuffed MEATLOAF, cheddar-jalapeno mashed yukon gold potatoes, mesquite bbq spiced brussels sprouts, toasted cumin demi glace **18.95**

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

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

teriyaki glazed NORWEGIAN SALMON, wasabi mashed yukon gold potatoes, togarashi spiced chinese broccoli, green onion-ponzu aioli **23.95[^]***

TUSCAN VEGETABLE LINGUINE, roasted mushroom medley, grilled asparagus, blistered heirloom grape tomatoes, fire roasted red bell peppers, caramelized onions, crushed red chile, garlic, parmigiano-romano, white wine-butter jus, hand cut pasta **17.95**

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

pan seared SWEET CORN CRAB CAKES, lump & claw blue crabmeat, grilled mexican corn, queso fresco, cilantro, honey glazed baby carrots, smoked red pepper remoulade **23.95**

pan roasted CHICKEN THIGHS, olive oil-herb marinated, grilled corn & potato salad, haricots verts, heirloom grape tomatoes, beer blanc **17.95***

braised ST. LOUIS PORK RIBS, half or full rack option, cheddar-jalapeno corn bread, three bean salad, herb vinaigrette, cherry coke bbq glaze **17.95/24.95**

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**

