

TWO STONES PUB DINNER

homemade SOUPS

SUMMER TOMATO & VEGETABLE, zucchini, summer squash, carrots, tomatoes, parmesan-corn stock, toasted barley, herb bread crumbs **6.95**

ROASTED CARROT BISQUE, onions, poblano chiles, garlic, coconut milk, garam masala, lime, cilantro yogurt **5.95**

fresh SALADS

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

gorgonzola BLT, romaine-iceberg blend, blue cheese crumbles, red onions, hard boiled egg, bacon, grape tomatoes, gorgonzola-herb vinaigrette **7.95/12.95^**

grilled GEORGIA PEACH, marjoram oil, maplebrook farm burrata, micro basil, blueberry-balsamic gastrique **10.95**

CAESAR, crisp romaine hearts, shredded parmigiano-pecorino blend, garlic-herb croutons **5.95/9.95**

*add hummus 3.95, add chicken 5.95,
add shrimp or grilled burger 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^**

TABASCO, chopped garlic, mixed herbs, seafood seasoning, oldbayoli **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, crumbled feta, marinated grape tomatoes, grilled pita, extra virgin olive oil **9.95**

housemade GUACAMOLE and tortilla chips **8.95^**

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

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

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

*red curry-coconut, garlic, shallots, scallions, kaffir lime, lemongrass, cilantro ^
mussels du jour, chef's daily preparation*

GRILLED CORN FLAT BREAD, chile-lime crema, queso oxaca, parmigiano-romano blend, sliced jalapenos, pickled red onions, warm naan, micro basil **10.95**

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

chipotle bbq PORK SHANKS, blended cabbage, pickled onions, smoked tomato ranch **12.95^**

DINNER specialties

caribbean spiced NORWEGIAN SALMON, toasted coconut-basmati rice, roasted asparagus, pineapple-mango chutney, garlic-sesame soy **24.95^***

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

chesapeake CRAB CAKES, lump and claw blue crabmeat, sweet corn, roasted peppers, tomato-herb coleslaw, oldbayoli fries **26.95**

crispy skin CHICKEN THIGHS, smoked paprika fingerling potatoes, caramelized brussels sprouts, tomato-chile romesco, sherry vinegar gastrique **18.95^**

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

SEAFOOD CAVATELLI, sautéed fresh bay scallops, pan seared jumbo gulf shrimp, steamed mussels, roasted cauliflower, shaved fennel, sweet onions, roasted red bell pepper cream, parmigiano-romano blended cheeses, micro basil **24.95**

pan fried PORK MILANESE, creamy oxacan cheese polenta, poblano-red cabbage salad, spanish onions, cilantro, citrus vinaigrette, peach mole **17.95***

ST. LOUIS RIBS AL PASTOR, half or full rack option, chile-pineapple braised, jalapeno-cheddar corn bread, pineapple-jicama slaw, smoked pineapple bbq **17.95/24.95**

cajun dusted FLAT IRON STEAK, certified angus beef, local corn-smoked bacon risotto, garlic sautéed haricots verts, roasted tomato-andouille vinaigrette **25.95^***

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**

