

TWO STONES PUB DINNER

homemade SOUPS

KENNETT MUSHROOM, roasted cremini, shiitake & oyster mushrooms, cream, fresh thyme, crumbled goat cheese, sliced scallions, shiitake "bacon" **7.95**

SUMMER CHICKEN CHILI, zucchini, squash, tomato, bell pepper, onion, black beans, garlic, tortilla strips **6.95^**

fresh SALADS

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

BABY SPINACH, shaved red onion, bacon, shredded 2 year cheddar, candied walnuts, granny smith apples, dijon-peppercorn dressing **6.95/11.95^**

greek COBB, iceberg-romaine blend, feta, marinated red bell peppers, kalamata olives, sliced cucumber, shaved red onion, chopped bacon, basil-oregano vinaigrette **7.95/12.95^**

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

CAESAR, chopped romaine & iceberg, shredded parmigiano-pecorino blend, 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^**

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

lemon-basil HUMMUS, olive tapenade, sliced english cucumbers, crumbled feta, marinated grape tomatoes, 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*

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

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

*kennett square, shiitake, crimini & oyster mushroom, onion, cream, madeira, herbs^
mussels du jour, chef's daily preparation*

beef bulgogi LETTUCE WRAPS, ginger-soy marinated flank steak, red bell peppers, red onions, quick kimchi, baby iceberg lettuce, cilantro, peanuts, warm soba noodles **13.95***

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

buffalo CAULIFLOWER TEMPURA, togarashi battered, bacon-blue cheese dressing, shredded cabbages, sliced scallion, garlic, chiles **8.95**

DINNER specialties

pan seared NORWEGIAN SALMON, israeli couscous-vegetable salad, cucumber, mint, red bell pepper, onion, wilted baby spinach, lemon-curry yogurt **24.95^***

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

chesapeake CRAB CAKES, lump & claw blue crabmeat, sweet corn, bacon-potato salad, brussels sprouts slaw, white balsamic-orange gastrique, roasted red pepper crema **25.95**

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

general tso's CAULIFLOWER, soba noodles, asparagus batons, shaved red onion, sautéed baby carrots, scallions, garlic, ginger, sweet & spicy soy reduction **16.95**

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

chef's BBQ RIBS du jour, half rack & full rack offering, weekly new creations, featuring a variety of styles and cuisines **17.95/24.95**

pan roasted CHICKEN BREAST, sautéed new potatoes, caramelized brussels sprouts, shaved red onion, honey roasted baby carrots, rosemary-thyme pan jus **19.95**

chorizo & beef MEATLOAF, cheddar-jack mashed potatoes, roasted poblano peppers, pico de gallo, black beans, creamed corn succotash **18.95**

grilled FLAT IRON STEAK, 8oz certified angus beef, parmesan-herb truffle fries, garlic aioli, roasted asparagus, red wine demi glace, gorgonzola butter **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**

