

# TWO STONES PUB DINNER

## homemade SOUPS

**MARYLAND CRAB CHOWDER**, carrots, celery, onions, potatoes, green beans, tomatoes, corn **6.95<sup>^</sup>**

**CARIBBEAN COCONUT CURRY**, celery, jerk chicken, green bell peppers, onions, pineapple puree, basmati rice **5.95<sup>^</sup>**

## fresh SALADS

**SHANGHAI**, shredded napa cabbage, chopped bok choy, julienne carrots, szechuan peanuts, wonton strips, shaved scallions, fresh cilantro, sesame-miso vinaigrette **6.95/11.95**

**SPRING greens**, sweet baby lettuces, shaved asian pear slaw, red onion, red bell pepper, julienne celery, candied walnuts, crumbled goat cheese, champagne-berry dressing **6.95/11.95<sup>^</sup>**

**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<sup>^</sup>**

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

**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<sup>^</sup>**

**HOT & SPICY**, hot sauce, scallions, cheddar-jack cheese, queso blanco, crumbled bacon **6.95/9.95<sup>^</sup>**

**cinnamon sugar SWEET POTATO**, vanilla-bourbon cream, maple-molasses syrup **6.95/9.95<sup>^</sup>**

<sup>^</sup>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**

**fried CALAMARI**, long hot peppers, pesto aioli, shredded cabbage **11.95\***

**house made GUACAMOLE & tortilla chips 8.95<sup>^</sup>**

**crispy BRUSSELS SPROUTS**, sriracha mayo, sesame-soy dressing, cilantro **9.95<sup>^</sup>**

**warm braided PRETZELS**, queso blanco, honey-whole grain 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<sup>^</sup>**

*\*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<sup>^</sup>**

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

**dirty KETTLE CHIPS**, white cheddar fondue, applewood smoked bacon, scallions, gorgonzola crumbles **9.95<sup>^</sup>** *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<sup>^</sup>  
**mussels du jour**, chef's daily preparation

**breaded GOAT CHEESE**, julienne asian pear, red bell peppers, celery, red onion, crispy prosciutto, balsamic reduction, truffle honey, baby arugula **10.95**

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

## DINNER specialties

**pan seared MEDITERRANEAN SALMON**, israeli couscous, greek olives, feta, arugula, grape tomatoes, bell peppers, lemon-ale vinaigrette, cucumber-onion tzatziki salad **23.95\***

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

**grilled FLAT IRON STEAK**, certified angus beef, cajun seasoned pommes frites, maque choux, roasted asparagus, smoked tomato-andouille coulis **23.95**

**pan roasted SWEET CORN CRAB CAKES**, lump & claw blue crabmeat, roasted peppers, old bay fried fingerling potatoes, summer squash & vegetable slaw, basil pesto **23.95\***

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

**braised ST. LOUIS PORK RIBS**, half rack or full option, gorgonzola corn bread, haricots verts-tomato salad, herb vinaigrette, cherry-dr.pepper bbq glaze **17.95/24.95**

**jamaican JERK CHICKEN**, boneless chicken thighs, traditional mofongo, sauteed carrots, pineapple-black bean salsa, scallions **18.95<sup>^</sup>**

**moroccan CHICK PEA CAKES**, pan seared, orange-saffron couscous, diced red bell peppers, chopped carrots, wilted baby arugula, vegan coconut yogurt, marcona almonds **16.95**  
*... add chicken 5.95, add shrimp 7.95, add crab cake or salmon 9.95*

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

