

# Two Stones Pub Hockessin Winter Seasonal Menu 2018

## Soups, Salads & Appetizers

### **Spicy Sweet Potato Bisque 5.95^**

yams, onion, maple syrup, brown sugar, sage, thyme, cider whipped goat cheese

### **Butternut & Beets Salad 7.95/12.95^**

roasted squash, gorgonzola, baby spinach, red onion, granny smith apples, salted beet chips, apple cider-fig vinaigrette

### **Pork Belly Tacos 9.95/13.95**

pickled onions & carrots, baby bok choy kimchi, honey-miso glaze, sriracha mayo, flour tortillas

### **Sriracha & Onion Chicken Dip 10.95^**

cream cheese, cheddar-jack, muenster, provolone, caramelized onions, sriracha powder, fried tortilla chips

## Lunch Specialties

### **Salumi Sammy 11.95**

genoa salami, sopressata, goat cheese, baby arugula, tomato-olive spread, basil-parmesan pesto, toasted baguette

### **Roasted Turkey Club 10.95**

sliced turkey, smoked picnic bacon, cheddar, lettuce, tomatoes, garlic mayo, strawberry-onion jam, grilled sourdough

### **Veggie Sausage Grinder 11.95**

beyond meat hot italian sausage, provolone, parmesan, baby arugula, pepper & onion marinara, pesto aioli, torpedo roll

### **Autumn Harvest Chicken Salad 9.95**

apples, cherries, celery, onion, candied pecans, maple-bourbon mayo, squash aioli, arugula, onion jam, sourdough

### **French Dip 10.95**

herb roasted beef, provolone, fried cherry peppers, caramelized shallot-horseradish aioli, natural jus, toasted baguette

## Dinner Specialties

### **Grilled Pork Ribeye 19.95**

gorgonzola, farro risotto, garlic, haricots verts, baby arugula, framboise marinated cherries, white truffle balsamic honey

### **Housemade Ricotta Gnocchi 18.95**

seared king oyster mushrooms, onion, butternut squash, baby spinach, brown butter, mushroom medley, sage, pecans

### **Braised Beef Short Ribs 24.95^**

goat cheese fondue, caramelized fingerling potatoes, cherry tomatoes, garlic-truffle roasted caulilini, balsamic reduction

### **Roasted Duck Breast 23.95^**

garlic mashed potatoes, asparagus, caramelized onions, bourbon-cider caramel, mushroom demi, sage gremolata

### **Pan Seared Norwegian Salmon 22.95^**

buttermilk grits, spicy tomato ragout, pan roasted brussels sprouts, applewood smoked bacon jam

