

Two Stones Pub Hockessin Spring Seasonal Menu 2018

Soups, Salads & Appetizers

Green Curry-Cauliflower Bisque 5.95^

spanish onions, coconut milk, cilantro, crushed peanuts, bok choy slaw

Salmon Spring Rolls 12.95

gochujang cured salmon filet, julienne jicama, jalapeno, cintantro, red chile aioli, duck sauce

Pork Belly Tacos 9.95/13.95

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

Baby Kale Salad 6.95/11.95^

roasted golden beets, pickled jicama, shaved red onions, heirloom cherry tomatoes, peach vinaigrette

Lunch Specialties

Southwest Veggie Flatbread 10.95

queso fresco, grilled peppers & onions, sweet corn, salsa verde, tomatillos, tomatoes, grilled naan

Sriracha Roasted Turkey Press 10.95

applewood smoked bacon, sharp cheddar cheese, spicy maple-tomato jam, pressed sourdough

Shaved Pork Banh Mi 11.95

pickled carrots & bell peppers, scallion aioli, shaved radish, fresh cilantro, toasted torpedo roll

Strawberry-Basil Chicken Salad 10.95

diced celery, red onions, candied walnuts, baby arugula, strawberry-onion jam, toasted sourdough

Pastrami Reuben 10.95

gruyere cheese, beer braised sauerkraut, red chile Russian dressing, toasted marble rye

Dinner Specialties

Poblano & Chihuahua Ravioli 17.95

queso fresco, baby arugula, red bell pepper, jalapeno, tomatoes, guajillo cream, salsa verde vinaigrette

Pan Seared Norwegian Salmon 23.95^

caramelized onions & quinoa, roasted asparagus spears, golden beet puree, red curry pineapple glaze

Pork Milanese 17.95

chipotle-cheddar grits, pineapple sweet heat, toasted garlic haricots verts, charred peach salsa

Pan Roasted Hanger Steak 24.95^

mexican black truffle risotto, black bean-corn salsa, jicama-carrot slaw, scallion puree

Spring Lamb Meatballs 18.95^

riced cauliflower, heirloom cherry tomatoes, queen olives, basil, pinenuts, harissa coulis, gremolata

