

Two Stones Pub Jennersville Winter Seasonal Menu 2018

Soups, Salads & Appetizers

Seafood Chowder 6.95

shellfish stock, salmon, sea scallops, peppers, onions, potatoes, fennel, saffron cream, black pepper roasted bacon

Autumn Harvest Bowl 9.95

squash, carrots, fig yogurt, apples, sweet potatoes, maple-balsamic, pumpkin seed granola, pretzel crostini

Baby Kale Salad 6.95/11.95^

red onion, granny smith apples, midnight moon gouda, sweet n' smoky pumpkin seeds, cranberry-balsamic vinaigrette

Buddha Belly Stir Fry 9.95^

edamame, brussels sprouts kimchi, carrots, garlic, ginger, cilantro, bean threads, soy caramel, toasted sesame seeds

Lunch Specialties

Portobello Flatbread Wrap 9.95

grilled local mushrooms, balsamic sauteed tomatoes, baby arugula, red onion, provolone, garlic mayo, toasted naan

Roasted Turkey Club 10.95

picnic bacon, red leaf lettuce, sliced tomato, shaved red onion, basil-avocado mayo, toasted marble rye bread

Hot Roast Beef Grinder 11.95

beer braised eye round, pickled mushrooms & brussels sprouts, roasted garlic aioli, stout jus, oven baked long roll

Locos Chicken Salad Tacos 9.95/13.95

bacon, cabbage, 2sp beer braised onions, mesquite ranch, pico de gallo, pickled jalapenos, tortilla-lime crema

J'ville Brisket Melt 10.95

2sp delco lager smoked beef brisket, mesquite onion jam, coleslaw, sharp cheddar, white bbq mayo, toasted marble rye

Dinner Specialties

Fall Spiced Housemade Ricotta Gnocchi 18.95

butternut squash-bourbon cream, peas, baby kale, onions, mushrooms, asparagus, parmesan-walnut gremolata

Sesame Crusted Norwegian Salmon 22.95

edamame, baby heirloom tomato, green onion, lentil salad, basil vinaigrette, miso-carrot puree

Oven Roasted Pork Shanks 17.95/22.95

cranberry-sage cornbread, kentucky bourbon creamed kale, toasted garlic, sauteed granny smith apples

Country Fried Steak 20.95

buttermilk eye round, mesquite spiced, sweet heat mashed yams, collard greens, picnic bacon, onion gravy, rosemary

Italian Braised Short Rib 23.95

parmesan & romano cheese, fresh herbs, creamy polenta, cabernet-tomato gravy, garlic-chile sauteed broccoli rabe

