

Two Stones Pub Jennersville Spring Seasonal Menu 2018

Soups, Salads & Appetizers

Shrimp & Tomato Bisque 6.95

san marzano tomatoes, onion, bell peppers, smoked paprika, fennel-chile gremolata

Burrata Salad 14.95^

red wine poached pears, crispy prosciutto, baby arugula, fig-balsamic reduction, olive oil

Baby Spinach Salad 7.95/12.95

rodenbach cranberries, red onion, candied walnuts, yellow beets, feta, apples, lemon vinaigrette

Cauliflower Flatbread 10.95

buffalo-blue cheese spread, shaved celery slaw, gorgonzola, scallions, chargrilled naan

Lunch Specialties

Portobello Flatbread Wrap 9.95

grilled local mushrooms, balsamic sauteed tomatoes, baby kale, 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

Italian Roast Pork Grinder 10.95

sauteed broccolini, roasted red peppers, provolone, caramelized garlic aioli, toasted torpedo roll

Locos Chicken Salad Tacos 9.95/13.95

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

Pastrami Reuben 10.95

gruyere cheese, beer braised sauerkraut, red chile-russian dressing, toasted marble rye bread

Dinner Specialties

Housemade Ricotta Gnocchi 17.95

baby spinach, caramelized onions, kennett mushrooms, almonds, toasted parmesan cream, gremolata

Sesame Crusted Norwegian Salmon 22.95

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

Mexican Pork Milanese 18.95

panko breaded, pan fried pork cutlets, oaxaca cheese stuffed chile relleno, creamy polenta, salsa roja, cilantro

Pun Style Flat Iron 25.95

crispy red skin potatoes, brown ale braised onions, bacon sauteed haricots verts, portobello-red wine demi glace

Grilled Duck Breast 23.95^

pan fried sweet potato cakes, mango braised sweet & sour red cabbage, sesame soy, green curry-coconut vinaigrette

