

Two Stones Pub Kennett Fall/Winter Seasonal Menu 2018

Soups, Salads & Appetizers

Kennett Mushroom Soup 7.95

roasted cremini, shiitake & oyster mushrooms, cream, thyme, crumbled goat cheese, sliced scallion, shiitake "bacon"

Roasted Jalapeno & Artichoke Dip 9.95

artichoke hearts, roasted red peppers, kale, spinach, cream cheese, cheddar-jack, grated parmesan, naan chips

Sunset Salad 9.95^

baby kale, goat cheese, chorizo, pickled onions, banana peppers, tomatoes, crispy beet chips, pomegranate vinaigrette

Smokey Gnocchi 14.95

smoked chicken & pork belly, bacon, tomato, sauteed onion, wax beans, jalapenos, bourbon-bbq brown butter, coleslaw

Lunch Specialties

Atlanta Hot Roast Beef 10.95

melted provolone, crispy shallots, banana peppers, cola jus, horseradish-chive mayo, toasted brioche bun

Turkey Flatbread Wrap 10.95

pecan smoked picnic bacon, chile-guacamole spread, red leaf lettuce, shaved red onions, sliced tomatoes, grilled naan

Pretzel Pork Schnitzel Sandwich 8.95

gorgonzola fondue, sauteed jalapenos & bell peppers, pickled onions, iceberg, smoked onion-bacon aioli, brioche bun

Harvest Chicken Salad 9.95

apples, dried cherries, celery, red onion, maple-bourbon mayo, candied walnuts, garlic aioli, onion jam, sourdough

Cajun Meatloaf Grinder 10.95

chopped beef, andouille sausage, cheddar jack, bourbon caramelized onions, tomatoes, tasso ham gravy, long roll

Dinner Specialties

General Tso's Cauliflower 17.95

soba noodles, edamame, shaved red onion, sauteed carrots, garlic, ginger, sweet & spicy soy reduction

Pan Seared Norwegian Salmon 22.95 ^

2yr cheddar & herb polenta, whiskey-bacon braised brussels sprouts, chipotle aioli, crispy arugula

Fried Pretzel Pork Schnitzel 20.95

smoked onion-bacon potato salad, balsamic brussels sprouts, dijon honey mustard, baby arugula, pickled onions

Grilled Flat Iron 26.95 ^

parmesan-herb truffle fries, roasted asparagus, kennett mushroom demi glace, garlic aioli, blistered heirloom tomatoes

Cola Braised Short Rib 25.95

herb roasted redskin potatoes, chilled haricots verts & banana pepper salad, horseradish-chive aioli, natural jus, shallots

