

# Two Stones Pub Newark Winter Seasonal Menu 2018

## Soups, Salads & Appetizers

### **Chicken & Wild Rice Soup 6.95^**

pulled chicken, carrots, celery, onions, black pepper, heavy cream, fresh herbs, shaved parmesan

### **Bone Marrow 13.95**

duck confit, foie gras crostini, sautéed onion & mushrooms, marrow aioli, baby arugula, heirloom tomatoes, sea salt

### **Cheesesteak Egg Rolls 13.95**

shaved beef, provolone, muenster, roasted mushrooms, bell peppers & onions, smoked cholula ketchup

### **Winter Harvest Salad 7.95/12.95^**

crumbled goat cheese, butternut squash, bruleed mission figs, candied pepitas, baby kale toasted fennel vinaigrette

## Lunch Specialties

### **2SP Filet Cheesesteak 12.95**

shaved beef, delco lager queso, baby bob braised onions, roasted heirloom tomatoes, toasted torpedo roll

### **Warm Southern Turkey Press 11.95**

picnic bacon, brie, baby arugula, shaved red onion, alabama peach white bbq, toasted focaccia

### **Country Fried Chicken Sandwich 11.95**

open faced, cheddar cheese, fried onions, spicy chorizo gravy, cheddar-herb buttermilk biscuit

### **Beer Braised Short Rib Press 12.95**

pimento cheese, caramelized onions, tomato confit, roasted garlic mayo, pressed sourdough

### **Vegan Sausage Grinder 12.95**

beyond sausage, grilled caulilini, vegan mozzarella, sautéed peppers & onions, tomato confit, toasted long roll

## Dinner Specialties

### **Vegan Ravioli 23.95**

beyond sausage, tomato confit, mushrooms, caramelized onions, squash puree, kale, candied walnuts, pickled fennel

### **Pistachio Crusted Norwegian Salmon 23.95**

toasted farro, roasted red beets, baby arugula, charred asparagus, fennel & start anise pan jus

### **Five Spice St. Louis Ribs 18.95/23.95**

house smoked, warm red chile potato salad, daikon-miso slaw, hoisin glaze, togarashi, half or full rack

### **Beer Braised Beef Short Ribs**

creamy two year cheddar polenta, roasted local mushrooms, braised carrots, celery & onions stout pan jus

### **Country Fried Chicken Breast 18.95/23.95**

buttermilk brined, cheddar-herb buttermilk biscuits, sautéed haricots verts, spicy chorizo pan gravy

