

Two Stones Pub Wilmington Spring Seasonal Menu 2018

Soups, Salads & Appetizers

Shrimp & Tomato Bisque 6.95

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

Buffalo Cauliflower 9.95

togarashi-tempura batter, housemade buffalo, bacon-blue cheese dressing, shredded cabbages, scallions

Mexican Street Corn Dip 9.95

jalapenos, hot sauce, cream chesse, cheddar jack, queso fresco, black bean-corn relish, pico, fried flour tortillas

Baby Spinach Salad 7.95/12.95

roasted golden beets, green apples, feta, candied walnuts, red onion, rodenbach cranberries, lemon vinaigrette

Lunch Specialties

Portobello Flatbread 9.95

grilled local mushrooms, balsamic sautéed 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

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

Locos Chicken Salad Tacos 9.95/13.95

mango salsa, Spanish onions, shredded lettuce, chipotle aioli, toasted torta roll

Pastrami Reuben 10.95

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

Dinner Specialties

Grilled Norwegian Salmon 22.95^

warm fingerling potato salad, chopped bacon, roasted asparagus, pineapple-bourbon bbq, scallions

Panko Crusted Pork Loin 17.95

coconut-lime braised farro, sautéed bell peppers & onions, baby arugula, chipotle-peach chutney

Pub Style Flat Iron 25.95

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

General Tso's Cauliflower 16.95

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

Jumbo Shrimp Fricassee 23.95^

artichokes, asparagus, spinach, fennel, peas, shaved garlic, tomato cream, lemon-ricotta raviolis, scallions

