

Two Stones Pub Wilmington Fall Seasonal Menu 2018

Soups, Salads & Appetizers

Roasted Butternut Squash Bisque 6.95

roasted garlic, nutmeg, cinnamon, cream, toasted pumpkin seeds

Duck Confit Croquettes 12.95

goat cheese, local mushrooms, fresh herbs, mixed berry chutney, baby bob mole

Beer & Cheese Dip 9.95

baby bob braised onions, sharp white cheddar, fresh herbs, crispy applewood smoked bacon, soft pretzel nuggets

Fall Burrata Salad 13.95

baby kale, toasted pumpkin seeds, acorn squash, dried cranberries, onion, apples, spiced caramel vinaigrette

Lunch Specialties

Delco Smoked Prime Rib Press 13.95

muenster, cherry pepper aioli, delco lager bacon-onion jam, delco bbq glaze, delco lager jus, toasted long roll

Fried Cauliflower Hoagie 9.95

sweet curry spice, harissa hummus spread, marinated vegetables, feta, tzatziki, toasted long roll

Southern Fried Chicken Sandwich 10.95

buttermilk brined, cheddar fondue, 2sp secret sauce, sliced tomato, pickled jalapeno-sweet onion slaw, toasted brioche

DCBLT 12.95

duck confit, pecan smoked picnic bacon, baby arugula, sliced tomato, goat gouda, fig jam, toasted sourdough

Drunken Buddha 10.95

hot pastrami, 2SPimento cheese, beer mustard slaw, sliced tomato, fried sweet potatoes, toasted marble rye

Dinner Specialties

Caramelized Day Boat Scallops 26.95^

butternut squash risotto, sautéed broccolini, toasted pine nut-golden raisin relish, red wine reduction

Pan Seared Norwegian Salmon 22.95

black barley, root vegetable hash, baby kale, bacon tapenade, black garlic gastrique

Southern Fried Chicken 18.95/24.95

buttermilk brined, belgian waffle, yukon gold mashed potatoes, glazed carrots, bacon gravy, sweet heat-maple syrup

Bacon Fat Sous Vide Baby Back Ribs 18.95/25.95

delco bbq or korean gochujang bbq, honey cornbread, pork belly mac & cheese, pickled jalapeno slaw, half or full rack

2SP Ramen/Chef Special Ramen 16.95/26.95

chuka soba noodles, local mushrooms, matchstick carrots, scallions, baby kale, marinated egg, miso broth

chef's special ramen adds pork belly, duck confit & shrimp

