

Two Stones Pub Wilmington Spring Seasonal Menu 2019

Soups, Salads & Appetizers

Truffled Cauliflower & Cheddar Bisque

sweet onions, fennel, fresh herbs, cheddar cheese, cream, herb-truffle oil^

Spring Berry Salad

baby arugula, shaved fennel, crumbled feta,
fresh blueberries, almonds, strawberry-poppyseed vinaigrette, balsamic reduction^

Salmon Spring Rolls

red & green cabbage, shredded carrots,
scallions, micro wasabi greens, apricot duck sauce, scorpion pepper chinese mustard

Beer & Cheese Dip

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

Lunch Specialties

Delco Prime Rib Press

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

Buffalo Cauliflower Tacos

gorgonzola slaw, green goddess dressing, red leaf lettuce, crispy onion straws, warm flour tortillas

Aston Hot Chicken Sandwich

buttermilk brined, house made bourbon pickles, cayenne pepper oil, honey butter, martin's potato roll

Roasted Turkey Wrap

chopped applewood smoked bacon, smashed avocado,
leaf lettuce, red onion, tomato-jalapeno chutney, sun dried tomato tortilla

Grilled Pit Ham & Brie

apple mostarda, crème de brie, baby arugula, shaved red onion, toasted asiago ciabatta

Dinner Specialties

Pan Roasted Local Rainbow Trout

champagne risotto, sweet peas, lump crab, chilled asparagus-heirloom tomato salad,
cured lemon vinaigrette, balsamic reduction^

Mexicali Salmon

chorizo spanish rice, avocado smash, black bean corn salsa, chipotle sauce, crispy corn tortilla strips^

Pub Steak Frites

marinated flank steak, house cut duck fat fries, roasted cremini mushrooms, baby bob steak sauce

2SPRamen/Chef Special Ramen

chuka soba noodles, local mushrooms, matchstick carrots, scallions, baby kale, marinated egg, miso broth
chef's special ramen add pork belly & shrimp

^ indicates gluten sensitive friendly dishes

* the consumption of raw or undercooked seafood, poultry eggs, shellfish or meats can greatly increase your chances of contracting a food-borne illness

