

Two Stones Pub Hockessin Summer Seasonal Menu 2019

Soups, Salads & Appetizers

Crab & Artichoke Bisque

lump crab, fresh herbs, onion, celery, dry sherry, seafood stock, heavy cream, truffle oil, scallions

South of the Border Salad[^]

queso fresco, black bean-corn relish, mango salsa, tomatoes,
iceberg-romaine blend, bbq corn chip crumble, cilantro-avocado dressing

Buffalo Cauliflower Dip[^]

cheddar cheese, cream cheese, hot sauce, gorgonzola crumbles, scallions, celery, kettle chips

Crispy Artichokes Caprese

buttermilk marinated, ciliegine mozzarella,
heirloom cherry tomatoes, baby arugula, basil green goddess dressing

Lunch Specialties

Portobella Banh Mi

grilled local mushroom caps, napa cabbage-zucchini kimchi,
pickled red onion, sriracha mayo, hoisin, fresh cilantro, toasted torpedo roll

Smoked Pork Belly Raquel

flash fried, provolone cheese, sliced tomato, coleslaw, red chile-russian dressing, pressed brioche

Santa Fe Turkey Wrap

oven roasted turkey breast, queso fresco, smashed avocado, mango pico de gallo,
pickled onion, iceberg, romaine, ghost chile aioli, tomato tortilla wrap

Beer Can Chicken Salad

2sp delco lager braised chicken, candied pecans, celery, shaved red onion,
iceberg, honey-lager mayo, bbq corn chip crumble, grilled sourdough

Berliner Schnitzel Sandwich

panko fried pork cutlet, swiss cheese,
beer braised sauerkraut, beerstard-apple chutney, toasted torpedo roll

Dinner Specialties

Jumbo Shrimp & Sausage Etouffee

garlic-herb marinated gulf shrimp, andouille sausage, buttered grits,
roasted bell peppers & onions, delco lager-creole tomato stew, scallions

Pan Roasted Venison Medallion

warm farro, crumbled feta, rosemary marinated fennel, baby arugula, balsamic glazed blueberries, crushed pistachios

Grilled Firecracker Salmon

togarashi spiced, napa cabbage-zucchini kimchi, broccoli tempura, sesame-soy dressing

Pork Milanese

panko fried cutlets, citrus-herb fingerling potatoes, spanish onions,
sautéed asparagus batons, heirloom tomatoes, charred lemon vinaigrette, parsley chiffonade

[^] 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

