

# Two Stones Pub Jennersville Summer Seasonal Menu 2019

## Soups, Salads & Appetizers

### **Tomato & White Bean Soup**

san marzano plum tomatoes, cannellini beans, zucchini, summer squash, roasted garlic, basil whipped ricotta

### **Mexican Yuca Fries**

cilantro chimichurri, chile-lime salt, stout mole, chipotle queso blanco

### **Baby Kale Salad<sup>^</sup>**

blood orange-white balsamic vinaigrette, apricot relish, red quinoa, apples, asparagus, goat cheese, paprika almonds

### **Buddha Belly Stir Fry<sup>^</sup>**

edamame, brussels sprouts kimchi, carrots, garlic, ginger, cilantro, bean threads, soy caramel, toasted sesame seeds

## Lunch Specialties

### **Mediterranean Veggie Plate**

cilantro-mint pesto, zucchini & squash, quinoa, farro, tomatoes, kale, harissa vinaigrette, cucumber-tahini yogurt, feta

### **Turkey Cobb Toast**

open face, turkey, avocado, tomatoes, arugula, hard boiled egg, bacon vinaigrette, queso fresco, toasted sourdough

### **Caribbean Pork Grinder**

slow roasted shoulder, smashed plantains, swiss cheese, mango-jicama slaw, spicy mustard, jalapenos, torpedo roll

### **El Ranchito Chicken Salad Tacos**

cabbage, bacon, avocado ranch, cucumber pico de gallo, pickled red onion, tortilla-cheddar crumb

### **Smoked Brisket Cheesesteak**

mesquite rubbed, sweet pickled bell peppers & onions, delco lager fondue, sriracha ketchup, toasted torpedo roll

## Dinner Specialties

### **Lemon Ricotta Gnocchi**

crushed san marzano tomatoes, red onion, asparagus, peas, arugula, garlic, white wine cream, parmigiano reggiano

### **Pan Seared Norwegian Salmon\***

beet infused bulgur salad, tomatoes, red quinoa, green onions, peas, crispy fennel, truffled port wine-balsamic reduction

### **Chargrilled Duck Breast\*<sup>^</sup>**

chipotle rubbed, creamy manchego polenta, sauteed asparagus, roasted poblano-sweet corn vinaigrette, pepitas

### **Slow Roasted Baby Back Ribs**

jerk spice rub, rum-mango bbq, grilled plantain-jalapeno cornbread, mango-jicama slaw, orange dressing

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

<sup>^</sup> gluten sensitive...kitchen equipment shared with non gluten sensitive items

