

Two Stones Pub Jennersville Fall Seasonal Menu 2019

Soups, Salads & Appetizers

Butternut Squash Bisque

onions, garlic, fresh thyme, maple syrup, brown sugar, cream, toasted rye-walnut gremolata

Beef Brisket Tostada

house bbq, avocado smash, lettuce, queso fresco, corn & black bean salsa, spicy ranch, fried puffy flour tortilla

Baby Kale Salad[^]

orange segments, apple, dried cranberries, red onion, delicata squash, manchego, pepitas, pumpkin seed vinaigrette

Buddha Belly Stir Fry[^]

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

Lunch Specialties

Korean Mushroom Street Tacos

portobello cap, local mushrooms, sesame soy, brussels sprouts kimchi, carrot, jalapeno, sriracha mayo, mini tortillas

Harvest Turkey Melt

oven roasted turkey breast, picnic bacon, muenster cheese, baby arugula, caramelized onion & apple butter, rye bread

Italian Pork Grinder

pork shoulder, pickled bell peppers, garlic-chile flake broccolini, provolone cheese, roasted garlic mayo, toasted long roll

Sunburst Chicken Salad Tacos

citrus braised, chipotle & oregano ranch, shredded cabbage, orange & cucumber salsa, pumpkin seed tortilla crumb

Smoked Brisket Cheesesteak

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

Dinner Specialties

Roasted Garlic Gnocchi

squash, asparagus, peas, mushrooms, red onion, brown butter butternut cream, baby kale, walnut-rye gremolata

Char-grilled Duck Breast^{*^}

sesame soy glazed, jasmine rice, pork belly, peas, carrots, ginger, scallion, orange-jalapeno vinaigrette, micro cilantro

Pan Seared Norwegian Salmon^{*}

delicata squash, sauteed broccolini, picnic bacon & cranberry risotto, apple cider reduction, crispy shallots

Slow Roasted Beef Short Rib

red wine braised, mesquite cheddar cornbread, baby carrots, cipollini onions, smoked tomato jus, scallions

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

[^] gluten sensitive...kitchen equipment shared with non gluten sensitive items

