

Two Stones Pub Kennett Fall Seasonal Menu 2019

Soups, Salads & Appetizers

Kennett Mushroom Soup 7.95

roasted cremini, shiitake & oyster mushrooms,
cream, thyme, crumbled goat cheese, sliced scallion, shiitake "bacon"

Mexican Street Corn Dip 9.95^

cheddar-jack, jalapeno, hot sauce, cream cheese, queso fresco,
diced onions, black bean-corn relish, pico de gallo, cilantro, corn tortilla chips

Harvest Gnocchi 13.95

crispy pancetta, roasted butternut squash, red onion, garlic, sage, parmesan reduction, butter, microgreens

Baby Kale Salad 10.95

spiced butternut squash, goat cheese, shaved shallots,
applewood smoked bacon, candied pistachios, bourbon-thyme vinaigrette

Lunch Specialties

#20 Sandwich 12.95

griddled salami, roast beef, american, provolone, sauteed onion,
tomato, house brined spicy pickles, 2sp secret sauce, toasted kaiser roll

Roasted Turkey Flatbread Wrap 11.95

applewood smoked bacon, whipped brie, shaved fennel-apple salad, baby arugula, grilled naan

Double Dipped Fried Chicken Sandwich 12.95

hot sauce-buttermilk marinated, shredded lettuce,
candied bacon-sweet heat tomato jam, white pepper gravy, spicy pickles, toasted brioche bun

Curried Chicken Salad Sandwich 10.95

walnuts, apples, butternut squash, dried cranberries, yogurt dressing, baby kale, toasted sourdough

Italian Sausage Meatloaf Grinder 11.95

chopped beef, sweet sausage, provolone, wilted arugula,
caramelized onions & bell peppers, beer braised onion gravy, long roll

Dinner Specialties

General Tso's Cauliflower 16.95

soba noodles, edamame, shaved red onion, sauteed carrots, garlic, ginger, sweet & spicy soy reduction

Paprika Dusted Norwegian Salmon 22.95*^

mashed parsnips, shaved fennel-apple salad, arugula, hard apple cider reduction

Double Dipped Chicken Fried Chicken 17.95/24.95

choice of 1 or 2 buttermilk marinated breasts, gorgonzola-red bliss potato salad, haricots verts,
white pepper gravy, hot sauce-maple syrup, crumbled applewood smoked bacon

Pan Seared Pork Chop 22.95*

10oz bone in chop, sweet potato wedge fries, sautéed baby kale, shaved brussels, beerstard pan jus

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

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

