

# Two Stones Pub Newark Fall Seasonal Menu 2019

## Soups, Salads & Appetizers

### **Roasted Carrot & Apple Bisque**

fresh thyme, orange zest, smoked apple compote, crumbled goat cheese, gingersnap crumble

### **Baby Kale Salad**

grilled granny smith apples, dried cherries, shaved red onion,  
goat cheese crumbles, candied walnuts, pumpkin goddess dressing^

### **Delicata Squash Rings**

5-spice delco lager battered, fresh oregano, maple bacon-sriracha aioli

### **Flash Fried Calamari**

cornmeal dusted, julienne red onion, butternut squash, baby arugula, malted mayo

## Lunch Specialties

### **Harvest Turkey Torpedo**

smoked mesquite rub breast, applewood smoked bacon,  
crème de brie, baby arugula, grilled granny smith apples, cranberry aioli, grilled portugese roll

### **Kettle Chip Crusted Chicken Sandwich**

sharp cheddar, baby arugula, pickled onions, horsey-whole grain mustard, grilled brioche

### **Short Rib Sammy**

braised beef, melted swiss cheese, tobacco onions, root beer bbq sauce, griddled brioche

### **Chicken Salad Tandoori**

smoked white meat, sundried tomato pesto, greek yogurt,  
shaved red onion, romaine, sliced tomato, feta-oregano spread, grilled naan

### **Vegan Seitan Porchetta Grinder**

italian spices, vegan mozzarella, garlic braised kale, hot pepper relish, spicy rosemary aioli, toasted long roll

## Dinner Specialties

### **General Tso's Cauliflower**

soba noodles, edamame, shaved red onion, sautéed carrots, garlic, ginger, sweet & spicy soy reduction  
*add grilled chicken 5.95, shrimp 7.95, crab cake or salmon 9.95*

### **Pepita & Coriander Crusted Salmon**

charred sweet potato, roasted rainbow cauliflower, red pepper coulis, pickled pumpkinseeds\*

### **Baby Bob Braised Short Rib**

crispy polenta cakes, butter braised carrots, stout jus, roasted pearl onions, pistachio gremolata\*

### **Sweet Potato Gnocchi**

chicken & cinnamon apple sausage, caramelized onions,  
wilted baby kale, heirloom tomatoes confit, white wine, minced garlic, chiffonade basil

### **Country Fried Chicken Breast**

buttermilk brined, cheddar-herb biscuits, sautéed haricots verts, spicy chorizo pan gravy 18.95/23.95

^ 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

