

Two Stones Pub Wilmington Fall Seasonal Menu 2019

Soups, Salads & Appetizers

Kale and Sausage Soup

kielbasa, yukon gold potatoes, carrots, celery, onions, beef broth, delco lager

Fall Harvest Salad

crispy matchstick sweet potatoes, sharp cheddar cheese, candied walnuts, dried cranberries, baby arugula, golden beet vinaigrette

Salmon Spring Rolls

red & green cabbage, shredded carrots, scallions, crushed wasabi peas, apricot duck sauce, scorpion pepper chinese mustard

Spicy South Philly Pimento Dip

caramelized onions, roasted long hot peppers, pickled mushrooms, soft pretzel bites

Lunch Specialties

Grilled Portobello Mushroom Sandwich

provolone, rosemary-porcini creme de brie, roasted red peppers, wilted greens, balsamic onion jam, toasted martins potato bun

Aston Hot Chicken Sandwich

buttermilk brined, house made bourbon pickles, cayenne pepper oil, honey butter, martin's potato roll

Delco Prime Rib Press

house smoked prime rib, muenster, cherry pepper aioli, delco lager bacon-onion jam, delco bbq glaze, delco lager jus, toasted long roll

DBLT

housemade duck bacon, baby arugula, sliced tomatoes, shaved onion, roasted garlic aioli, charred sourdough

Italian Turkey Wrap

oven roasted turkey, basil whipped ricotta, plum tomatoes, baby arugula, cucumbers, roasted red peppers, red wine vinaigrette, oregano, fried capers, warm naan

Dinner Specialties

Aston Hot Chicken Platter

buttermilk brined & fried chicken breast, applewood smoked bacon, mesquite ranch potato salad, honey buttered pimento cheese cornbread, cayenne oil

Hudson Valley Roasted Duck Stew

shredded duck confit, puff pastry, red bliss potatoes, midnight moon goat gouda, kennett square mushrooms, sweet peas, carrots, onions, celery, garlic, fresh herbs

Pan Seared Norwegian Salmon

double cream brie whipped potatoes, apple cider braised brussels sprouts, fig-walnut gastrique

Diver Scallop & Gnocchi Saute

hand rolled ricotta gnocchi, cremini, shiitake & oyster mushrooms, baby arugula, toasted parmesan-black pepper cream, fresh herbs, basil

[^] 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

