

SOUPS

KENNETT SQUARE MUSHROOM SOUP ^(GF) {cup \$5—bowl \$6}
FEATURED SOUP OF THE DAY {market price}

SALADS

HOUSE SALAD ^(GF) ^(V) **10**
Spring mix, tomatoes, cucumber, and red onions.
Served with your choice of dressing.

QUINOA SALAD ^(V) ^(GF) **12**
Red and white quinoa tossed with cucumber and cherry tomatoes on a bed of baby spinach with red wine vinaigrette and feta cheese crumbles.

LOBSTER COBB SALAD ^(GF) **24**
Romaine lettuce topped with fresh lobster, bleu cheese crumbles, bacon, diced tomato, charred white corn, red onion, and avocado
Served with your choice of dressing.

CAESAR SALAD ^(V) **10**
Crisp hearts of romaine, shaved parmesan cheese, croutons and house made classic Caesar dressing.

Top your salad with a choice of:

*Chicken 6 - *Shrimp 10 - Crab Cake 14
*Salmon 12 - *Tuna Steak 10

SMALL PLATES

ASIAN POT STICKERS AND SCALLOPS **16**
Three pot stickers served with two seared sea scallops, drizzled with Szechuan sauce. Topped with toasted sesame seeds and pickled ginger root.
^(GF)

BLACKENED AHI TUNA **14**
Sliced thin, accompanied with sticky sushi rice and pickled ginger root.
^(GF)

NEW ORLEANS VODOO SHRIMP SKEWER **17**
Grilled marinated shrimp in a sweet and spicy New Orleans voodoo sauce.

JERSEY SWEET CORN FRITTERS **12**
Locally sourced New Jersey sweet corn, bell pepper, and cheddar cheese pan fried until crispy golden brown. Served with chipotle aioli.

KSGCC FAMOUS BUFFALO WINGS **16**
One dozen wings with your choice of sauce: hot, mild, garlic parmesan. Served with carrot and celery sticks.
Naked wings available upon request.
^(V)

HUMMUS PLATTER **14**
Roasted garlic hummus, warm seasoned pita bread, vegetable crudité, Greek olives, and feta cheese.

^(GF) **gluten free;** ^(V) **vegetarian**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Rev. 07/21/20

SANDWICHES

COUNTRY CLUB BURGER 13
~ BUTCHER'S CHOICE BLEND~

House made and hand-pressed 8 oz., cooked to order, served with lettuce, tomato, onion and pickle on a classic bun.
Served with club fries.

BEEF OR CHICKEN CHEESESTEAK 13

Topped with sautéed onions and provolone cheese. Served with club fries.

KENNETT CRAB CAKE 18

Toasted brioche roll, horserdich remoulade, lettuce, tomato, onion and pickle. Served with club fries.

KSGCC CLUB 10

Turkey, ham, pastrami, chicken salad, or tuna salad with American cheese, lettuce, tomato, bacon and mayonnaise on choice of bread.
Served with chips.

THE BOGEY 10

House made chicken salad, bacon, Swiss cheese, and honey mustard on toasted rye. Served with chips.

BUFFALO CHICKEN WRAP 10

Fried buffalo chicken tossed in hot sauce in a wrap filled with bleu cheese crumbles, chopped bacon, lettuce and tomato.
Served with chips.

BUILD YOUR OWN DELI SANDWICH 10

Turkey, ham, pastrami, chicken or tuna salad ~ with your choice of cheese and bread. Served with chips.

LOBSTER ROLL 16

Buttered split-top brioche filled with house made lobster salad and sprinkled with celery seed.
Served with sweet potato fries.

KOREAN BBQ TACOS 18

Marinated shaved ribeye, pickled daikon radish, house made kimchi, Korean BBQ sauce, and sriracha aioli on a warm tortilla.
Served with skinny fries.

 **gluten free;**  **vegetarian**

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PASTAS

HOUSE MADE TORTELLONI

20

Hand wrapped tortelloni filled with house made ricotta and spinach, nestled in tomato blush sauce.
Our pasta is sourced from Chester County.

TRADITIONAL STYLE CHICKEN PARMESAN

19

Hand breaded and fried chicken cutlet served with linguine and house made tomato and basil sauce, served with garlic bread.

ENTREES

OVEN BAKED CRAB CAKE

single 20, or double 34

Jumbo lump crabmeat bound with shrimp mousse, served with horseradish remoulade, scalloped potatoes and vegetable du jour.

RIBEYE STEAK

32

Grilled twelve ounce center-cut ribeye, served with mashed potatoes and asparagus.

ASIAN VEGETABLE LO MEIN

12

Locally grown blend of sweet bell peppers, baby corn, shitake mushrooms, cashews, julienned carrots, and broccoli florets, tossed in house made ginger garlic stir fry sauce, served with lo mein noodles.

Complement with choice of:

*Chicken 6 - *Shrimp 10

Crab Cake 14 - *Salmon 12, - *Tuna Steak 10

GRILLED SALMON

22

Eight ounce grilled fillet of salmon over sweet pea puree, with polenta fries.

CHICKEN ROMESCO

24

Sautéed chicken breast served over wild rice. Finished with red pepper Romesco sauce.

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DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE

SUMMER FRUIT AND HONEY CROSTATA 10

Crispy buttery phyllo crostata topped with house made honey whipped ricotta, freestone peaches, blackberries, raspberries, a drizzle of KSGCC apiary honey, and dusted with fine ground sugar.

MOLTEN CHOCOLATE LAVA CAKE 12

House made chocolate lava cake with a rich molten center, served with a scoop of vanilla ice cream and side of house made real vanilla bean cream sauce.

BANANA FOSTER CHEESECAKE XANGO 11

Whole banana wrapped in a crispy pastry dough filled with bananas foster caramel and creamy cheesecake. Served with a scoop of vanilla ice cream and drizzled with caramel.

D'AGOSTINO CANNOLI 4

Crispy D'Agostino cannoli shell filled with sweet and creamy ricotta cream blended with chocolate chips and dusted with fine ground sugar.

FLOURLESS CHOCOLATE TORTE 8

Gluten free flourless chocolate torte served with side of house made real vanilla bean cream.