

SALADS

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

CHAR GRILLED BOK CHOY SALAD (GF) (V) **16**
Bok choy, pomegranate seeds, miso yuza dressing.

ROASTED BUTTERNUT SQUASH SALAD (GF) (V) **14**
Tossed with spinach, frisee, and pepitas in a cranberry vinaigrette.

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

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

APPLE WALNUT SALAD (GF) (V) **14**
Mesclun greens served with sliced apples, spiced walnuts, and shaved parmesan cheese in a maple vinaigrette.

Top your salad with a choice of:

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

*Tuna Steak 10 - *6 oz Flat Iron Steak 8

SMALL PLATES

SEARED SEA SCALLOPS (GF) **16**
Pan seared U-10 sea scallops with blueberry pancetta preserves

AHI TUNA CRUDO TOWER (GF) **14**
Diced ahi tuna, house guacamole, and white rice piled high, served with tortilla chips and pickled ginger.

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

SCOTCH EGGS (GF) **12**
Ground Italian sausage, soft boiled eggs, horseradish crème.

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.

TRUFFLE HUMMUS PLATTER (V) **14**
Truffle hummus, warm seasoned pita bread, vegetable crudité, Greek olives, and feta cheese.

FRIED BUTTERMILK MUSHROOMS (V) **10**
Kennett Square mushrooms served with garlic aioli.

(GF) gluten free; (V) vegetarian

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

SOUPS

KENNETT SQUARE MUSHROOM SOUP ^{GF} {cup \$5—bowl \$6}

FEATURED SOUP OF THE DAY {market price}

ENTREES

OVEN BAKED CRAB CAKE	single 20 , or double 34
Jumbo lump crabmeat bound with shrimp mousse, served with lemon caper aioli, wild rice, and vegetable du jour.	
NEW YORK STRIP ^{GF}	32
12 oz strip steak served with garlic mashed potatoes and haricot verts.	
PAD THAI ^{GF} ^V	16
Rice noodles, bean sprouts, bell peppers, carrots, egg, roasted peanuts, sweet & spicy Gochujang sauce.	
Complement with choice of: *Chicken 6 - *Shrimp 10 - *6 oz Flat Iron Steak 8 *Crab Cake 14 - *Salmon 12, - *Tuna Steak 10	
SALMON AND FALL VEGETABLES ^{GF}	22
Pan seared salmon over roasted Brussels sprouts, butternut squash, and turnips. Topped with fresh apple slaw.	
CHICKEN MARSALA ^{GF}	18
Grilled chicken breast with local mushrooms, marsala wine sauce, and garlic mashed potatoes.	
LOBSTER MAC & CHEESE	22
Generous portion of claw and knuckle meat tossed in our house made mac & cheese.	
STEAK FRITES ^{GF}	18
8 oz flat iron steak topped with sautéed mushrooms and onions, truffle shoe string fries.	
SHRIMP CREOLE ^{GF}	22
Grilled shrimp, Cajun mirepoix, spicy Creole red sauce, and white rice.	
BRAISED SHORT RIBS	25
Tender braised beef short ribs with creamy farrotto, roasted grapes, fresh herbs, and red wine demi glace.	

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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, lemon caper aioli, 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.

BUTTERMILK FRIED CHICKEN SANDWICH 14

Golden brown fried chicken breast served on a brioche roll with lettuce, tomato, onion, and pickle. Served with club fries.

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.

SHORT RIB TACOS 16

Pulled short rib, Memphis BBQ sauce, pickled red onion on flour tortillas. Served with skinny fries.

GRILLED CHICKEN SANDWICH 12

Herb grilled chicken breast on a brioche roll with lettuce, tomato, onion and pickle. Served with club fries.

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DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE

SPICED PORT WINE GLAZED PEAR 10

Poached pear in a spiced port wine glaze accompanied with Cointreau orange cream..

BLACKBERRY PUFF PASTRY 8

Blackberry stuffed puff pastry baked golden brown and drizzled with spiced vanilla cream.

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.