

SALADS

- BURRATA SALAD** (GF) 19
Red Romaine and spring mixed greens topped with burrata cheese, sliced prosciutto, seasonal berries, and finished with KSGCC organic honey and aged balsamic drizzle.
- LOBSTER COBB SALAD** (GF) 28
Romaine lettuce topped with fresh lobster, bleu cheese crumbles, bacon, diced tomato, charred white corn, red onion, and avocado. Your choice of dressing.
- ROMAINE AND ARCADIAN SALAD** (GF) (V) 17
Romaine and Arcadian greens, smoked gouda, grapes, red wine poached pears, butternut squash, and shredded carrots. Your choice of dressing.
- CAESAR SALAD** 10
Crisp hearts of romaine, shaved parmesan cheese, croutons and house made classic Caesar dressing.
- WARM FARRO SALAD** 16
Warm farro with baby kale, red wine poached pears, bacon, pecans, bleu cheese crumbles, and balsamic fig reduction.
- BABY KALE SALAD** (GF) (V) 18
Baby kale and spring mix, roasted delicate squash, dried cranberries, chick peas, Drunken goat cheese, and maple pumpkin vinaigrette.

Complement your salad with a choice of:

- *Chicken 6 - *Shrimp 11 - *Crab Cake 19 - *Salmon 12
*Tuna Steak 10 - *5 oz. Tenderloin Tips 10

SMALL PLATES

- SHRIMP AND BLACK BEAN TOSTADA** (GF) 17
Grilled shrimp, black beans, roasted corn, onion, iceberg lettuce, and shredded cheddar cheese tossed with chipotle ranch dressing, served on a crispy tortilla, topped with crushed avocado.
- HUMMUS PLATTER** (V) 17
Sun-dried tomato hummus with horseradish cheese, olives, and pita bread.
- KSGCC FAMOUS BUFFALO WINGS** 24
One dozen wings with your choice of sauce: hot, mild, garlic parmesan. Served with carrot and celery sticks.
Naked wings available upon request.
- SHRIMP COCKTAIL** (GF) 16
Large steamed and seasoned shrimp with lemon and house made cocktail sauce.
- CHEESE PLATE** (V) 19
Drunken goat, Smoked Moody Bleu, Tennessee whiskey cheese, and brie cheeses with local honey, mustard, and crackers.
- SESAME CRUSTED SEARED TUNA** 19
Served on Arcadian mixed greens, finished with coconut, wasabi, and ginger sauce.
- FRIED BUTTERMILK MUSHROOMS** (V) 11
Kennett Square mushrooms served with garlic aioli.
- SHRIMP AND RISOTTO** (GF) 17
Jumbo shrimp, butternut risotto with BBQ bacon, and a spicy maple drizzle

(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. 11/20/21

SOUPS

KENNETT SQUARE MUSHROOM SOUP (GF) (V) {cup 6 bowl 7}

FEATURED SOUP OF THE DAY {market price}

FRENCH ONION SOUP {cup 7 crock 8} **CHILI** (GF) {cup 6 bowl 7}

ENTREES

OVEN BAKED CRAB CAKE (GF) Single **30**, or Double **43**
Jumbo lump crabmeat bound with shrimp mousse, served with lemon siracha aioli, mashed potatoes, and vegetable du jour.

BRANZINO (GF) **32**
Sautéed branzino fillet on rice with scallions, assorted vegetables, wilted greens, and a lemon scented Asian inspired broth.

NEW YORK STRIP **35**
12 ounce Black Canyon Angus sirloin steak with mashed potatoes, vegetable du jour, onion rings, and demi sauce.

QUINOA (V) (GF) **21**
Red quinoa, green beans, Swiss chard, broccoli, corn, tomatoes, asparagus, carrots, and Kennett Square mushrooms.

Complement with choice of:

*Chicken 6 - *Shrimp 11 - *5 oz. Tenderloin Tips 10 - *Crab Cake 19 - *Salmon 12 - *Tuna Steak 10

BEEF SHORT RIBS (GF) **29**
Tender boneless short rib of beef, mashed potatoes, vegetable du jour, and demi sauce.

BLACKENED SALMON (GF) **25**
Jail Island salmon fillet, blackened seasoning, butternut risotto, vegetable du jour, and basil pesto.

VENISON AND LOBSTER (GF) **37**
New Zealand venison loin medallions and petite lobster tail served with celeriac mashed potatoes, vegetable du jour, and blackberry demi sauce.

STUFFED CHICKEN BREAST (GF) **26**
Boneless breast of chicken stuffed with spinach, prosciutto, and mozzarella cheese. Served with butternut squash risotto and mushroom cream.

SHRIMP AND PASTA **24**
Jumbo shrimp, penne pasta, and Kennett Square mushrooms in a light broth with wilted greens. Topped with shaved Parmesan cheese.

DUCK BREAST (GF) **30**
Hudson Valley duck breast with orange and fig jam, pomegranate reduction, garlic and rosemary roasted potatoes, and vegetable du jour.

RACK OF LAMB (GF) **39**
New Zealand rack of lamb with garlic roasted potatoes, vegetable du jour, and mint demi sauce.

(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. 11/20/21

SANDWICHES

COUNTRY CLUB BURGER ~ BUTCHER'S CHOICE BLEND~ 8 ounce hand pressed blend of chuck, brisket, and short rib with lettuce, tomato, and onion on a brioche bun. Served with club fries. <i>Black Bean and Impossible Burgers are available upon request.</i>	14
BEEF OR CHICKEN CHEESESTEAK Topped with sautéed onions and provolone cheese. Served with club fries.	13
KENNETT CRAB CAKE Toasted brioche roll, lemon siracha mayonnaise, lettuce, tomato, and onion. Served with club fries.	27
KSGCC CLUB Turkey, ham, pastrami, chicken or tuna salad with American cheese, lettuce, tomato, bacon and mayonnaise on choice of bread. Served with house chips.	12
THE BOGEY House made chicken salad, bacon, Swiss cheese, and honey mustard on toasted rye. Served with house chips.	12
BEEF TACOS Shredded beef short rib topped with slaw, sliced radish, candied jalapeno, and ginger mirin dressing. Served with skinny fries.	19
BUFFALO CHICKEN WRAP Fried buffalo chicken tossed in hot sauce in a wrap filled with bleu cheese crumbles, chopped bacon, lettuce, and tomato. Served with house chips.	15
GARLIC SHRIMP SANDWICH Jumbo shrimp in garlic sesame marinade, topped with siracha mayo, tomato, onion, arugula, and cilantro on a toasted brioche roll. Served with club fries.	17
BUILD YOUR OWN DELI SANDWICH Turkey, ham, pastrami, chicken or tuna salad ~ with your choice of toppings, cheese and bread. Served with house chips.	12
THE VEGETARIAN  Toasted baguette topped with a compote of nuts, dried cherries, dried cranberries, raisins, and brie cheese.	14
SHRIMP TACOS Jumbo shrimp topped with slaw, sliced radish, and candied jalapeno on flour tortillas. Served with skinny fries.	19
KOREAN BBQ GRILLED CHICKEN SANDWICH Korean BBQ sauce, pickled red onions, and smoked gouda on a brioche roll. Served with club fries.	14
BEEF TENDERLOIN SANDWICH Tenderloin of beef in a demi sauce on our brioche bun, topped with provolone cheese, lettuce, tomato, onion, and horseradish cheese. Served with club fries.	17

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

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

Rev. 11/20/21

DESSERTS

BREAD PUDDING 7

Warm cranberry bread pudding with vanilla rum sauce.

WARM GINGERBREAD CAKE 7

Drizzled with lemon curd. Topped with vanilla ice cream.

WARM APPLE CRISP 7

Local apples baked with a butter, brown sugar, cinnamon, and oatmeal crust. Served with vanilla ice cream.

FLOURLESS CHOCOLATE TORTE 9

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

CHOCOLATE PEPPERMINT TRIFLE 7

Layered house made brownie, crushed peppermint pattie, chocolate mousse, sun-dried cherries and apples.
Topped with whipped cream.

VANILLA CRÈME BRULEE 7

Finished with a burnt sugar crust and fresh berries.