

# SOUP

**KENNETT SQUARE MUSHROOM SOUP** Cup 6 / Bowl 7 (GF) (V)

**SOUP DU JOUR** Market Price

**FRENCH ONION SOUP** Cup 7 / Crock 8

# SALADS

**GREEN GODDESS SALAD** (GF) (V) 15

Red and green little gem lettuce, watermelon radish, asparagus tips, red onion, and a green goddess dressing.

**SHAVED BRUSSELS SPROUT SALAD** (GF) (V) 15

Dried cherries, chopped almonds, spring onion, shaved parmesan, and a creamy strawberry vinaigrette.

**ARTICHOKE AND BABY KALE SALAD** (GF) (V) 16

Baby kale and arugula, crispy artichoke hearts, Kalamata olives, bleu cheese crumbles, and a lemon vinaigrette.

**SPRING SALAD** (GF) (V) 16

Mesclun greens, roasted golden beets, sugar snap peas, avocado, and a scallion vinaigrette.

**CAESAR SALAD** 12

Crisp hearts of romaine, shaved parmesan cheese, croutons, and house made classic Caesar dressing.

**Complement your salad with a choice of:**

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

# SMALL PLATES

**BANG BANG SHRIMP** 15

Marinated fried baby shrimp, and a sweet and spicy dipping sauce.

**KSGCC BUFFALO WINGS** 20

A pound of crispy breaded wings, tossed in your choice of mild, hot, or garlic parmesan. Served with celery and carrot sticks, and a side of bleu cheese dressing. *Naked wings are available.*

**BUFFALO CHICKEN DIP** 17

Marinated pulled chicken blended with cream cheese, ranch dressing, and cheddar jack cheese. Finished with bleu cheese crumbles, and served with warm pita, celery and carrot sticks.

**SHRIMP AND RISOTTO** (GF) 18

Creamy risotto, brown butter seared jumbo shrimp, and a lemon vinaigrette.

**SPICY GRILLED TUNA** 18

Sesame mirin rice, wakame salad, and a sweet and spicy aioli.

**STUFFED MUSHROOMS** (GF) 20

Four crab imperial stuffed local silver dollar mushrooms, asiago cheese blend, sherry cream.

**HUMMUS PLATE** (V) 17



Farro Tabouli, roasted beet carpaccio, grilled pita, celery and carrot sticks.

(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. 3/23/22

# PIZZA

*Delicious and Fresh House Made 14" Pizza*

<b>CHEESE PIZZA</b> 	<b>14</b>	<b>PIZZA DU JOUR</b>	<b>MP</b>
House made red sauce, mozzarella cheese.		Ask your server for details.	
<b>PEPPERONI PIZZA</b>	<b>16</b>	<b>MUSHROOM PIZZA</b> 	<b>15</b>
House made red sauce, mozzarella cheese, pepperoni.		House made red sauce, mozzarella cheese, Kennett Square mushrooms.	



# ENTREES

<b>OVEN BAKED CRAB CAKE</b> 		Single <b>32</b> / Double <b>45</b>
Jumbo lump crabmeat bound with shrimp mousse, served with a wild rice blend, vegetable du jour, and a lemon siracha aioli.		
<b>GRILLED RIBEYE AU POIVRE</b> 		<b>35</b>
12 ounce Certified Angus Beef ribeye steak with pomme puree, vegetable du jour, blooming spring onion, and a brandy black pepper demi glaze.		
<b>GRILLED SALMON</b> 		<b>27</b>
Jail Island salmon fillet, saffron risotto, sautéed broccoli rabe, and a lemon beurre blanc. Garnished with grilled lemon wheels.		
<b>CRISPY SKIN DUCK BREAST</b>		<b>32</b>
Jurgielewicz and Son pan seared duck breast with roasted fingerling potatoes, vegetable du jour, blueberry gastrique, and confit blueberries.		
<b>BURGUNDY CHICKEN</b> 		<b>30</b>
French chicken breast stuffed with local mushrooms and boursin cheese. Served with roasted fingerling potatoes, sautéed broccoli and pearl onions, chopped Applewood smoked bacon, and finished with a coq au vin sauce.		
<b>ANCIENT GRAIN BOWL</b> 		<b>25</b>
Scallion infused farro and quinoa, vegetable du jour, pan seared tofu, and an orange ginger glaze.		

**Complement your entree with a choice of:**

\*Chicken 6 - \*Shrimp 11 - \*Crab Cake 19 - \*Salmon 12

\*Tuna Steak 10 - \*5 oz. Tenderloin Tail 10

 gluten free;  vegetarian

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# SANDWICHES

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- COUNTRY CLUB BURGER** 16  
8 ounce hand pressed butcher's blend with lettuce, tomato, and onion on a brioche bun. Served with club fries. *Black Bean and Impossible burgers are available.*
- BEEF OR CHICKEN CHEESESTEAK** 14  
Topped with sautéed onions and provolone cheese. Served with club fries.
- CRAB CAKE SANDWICH** 28  
Lemon siracha aioli, lettuce, tomato, and onion on a toasted brioche bun. Served with club fries.
- KSGCC CLUB** 13  
Turkey, ham, pastrami, chicken or tuna salad with American cheese, lettuce, tomato, bacon, and mayonnaise on your choice of bread. Served with house chips.
- BUILD YOUR OWN DELI SANDWICH** 13  
Turkey, ham, pastrami, chicken or tuna salad ~ with your choice of toppings, cheese, and bread. Served with house chips.
- THE BOGEY** 13  
Chicken salad, bacon, Swiss cheese, and honey mustard on toasted rye. Served with house chips.
- PASTRAMI RUEBEN** 15  
Warm pastrami, melted Swiss cheese, creamy coleslaw, and 1000 island dressing on toasted rye bread. Served with club fries.
- ANTIPASTI CIABATTA** 16  
Ham, prosciutto, genoa salami, capicola, fresh mozzarella, and pancetta aioli on a toasted ciabatta roll. Served with a baby green and sweet pickle giardiniera salad, tossed in a tapenade vinaigrette.
- BARBACOA TACOS** 20  
Three warm flour tortillas, braised beef, diced onion, sliced radish, fresh cilantro and mint, with a lime wedge. Served with skinny fries.
- SHRIMP TACOS** 20  
Three warm flour tortillas, spicy sautéed shrimp, garlic cilantro slaw, and cotija cheese, with a lime wedge. Served with skinny fries.
- THE VEGETARIAN**  15  
Toasted baguette topped with a compote of nuts, dried cherries and cranberries, raisins, and brie cheese. Served with petite greens.
- GRILLED CHICKEN SANDWICH** 15  
Grilled boneless skinless chicken thigh, Applewood smoked bacon, fresh mozzarella, arugula, basil, and balsamic aioli on a ciabatta roll. Served with club fries.
- CHICKEN QUESADILLA** 14  
Grilled chicken breast, sautéed peppers and onions, with a side of pico de gallo and sour cream.

# DESSERTS

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## BREAD PUDDING

7

Warm cranberry bread pudding with vanilla rum sauce.

## WARM GINGERBREAD CAKE

7

Drizzled with lemon curd. Served with vanilla ice cream.

## WARM APPLE CRISP

7

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

## FLOURLESS CHOCOLATE TORTE <sup>GF</sup>

9

Served with house made real vanilla bean cream.

## CHOCOLATE PEPPERMINT TRIFLE

7

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

## VANILLA CRÉME BRULEE

7

Finished with a burnt sugar crust.

## SCOOP OF ICE CREAM

Ask your server about our selection of ice cream and sorbet from Woodside Farm Creamery.

Single 3  
Double 5

<sup>GF</sup> gluten free

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