

SALADS

- HOUSE SALAD** (GF) (V) **10**
Spring mix, tomatoes, cucumber, and red onions.
Served with your choice of dressing.
- WATERMELON SALAD** (GF) (V) **16**
Fresh watermelon, feta cheese, heirloom tomatoes, arugula, and balsamic glaze.
- BUTTER LETTUCE SALAD** (GF) (V) **12**
Crisp butter lettuce with radishes, chives, avocado, and lemon Dijon 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.
- WATERCRESS AND DANDELION SALAD** (GF) (V) **15**
Watercress and dandelion greens topped with candied pecans, Kalamata olives, carrots, and honey ginger vinaigrette.

Top your salad with a choice of:

- *Chicken 6 - *Shrimp 10 - *Crab Cake 18 *Salmon 12
*Tuna Steak 10 - *6 oz Flat Iron Steak 8

SMALL PLATES

- SHRIMP AND BLACK BEAN TOSTADA** (GF) **16**
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.
- 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.
- SHRIMP COCKTAIL** (GF) **12**
6 large steamed and seasoned shrimp with lemon and house made cocktail sauce.
- FRIED BUTTERMILK MUSHROOMS** (V) **10**
Kennett Square mushrooms served with garlic aioli.
- SPICE RUBBED SEARED TUNA** (GF) **14**
Lightly seared brown sugar spiced tuna finished with fresh herb chimichurri.

(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}

FRENCH ONION SOUP {cup 6—crock 7}

ENTREES

OVEN BAKED CRAB CAKE (GF) single **26**, or double **42**

Jumbo lump crabmeat bound with shrimp mousse, served with lemon caper aioli, wild rice, and vegetable du jour.

NEW YORK STRIP (GF) **55**

16 oz prime 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, peanut butter, and sweet & spicy Gochujang sauce.

Complement with choice of:

*Chicken 6 - *Shrimp 10 - *6 oz Flat Iron Steak 8

*Crab Cake 18 - *Salmon 12, - *Tuna Steak 10

SEARED SALMON (GF) **22**

Jail Island salmon with acai jam, crisp plantains, and sautéed chayote.

CHICKEN PARMESAN **21**

Italian panko breaded chicken breast, provolone and parmesan cheeses, and house red sauce over linguine.

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 SCAMPI **22**

Large shrimp sautéed in lemon and garlic sauce, served over angel hair pasta with garlic bread.

GRILLED MAHI-MAHI **24**

Fillet of mahi-mahi served with cassava fries, sautéed pablanos, and prickly pear coulis.

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

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SANDWICHES

COUNTRY CLUB BURGER 14
~ 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.

Black Bean and Impossible Burgers are also available. 13

BEEF OR CHICKEN CHEESESTEAK 13

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

KENNETT CRAB CAKE 22

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 15

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.

AVOCADO TOAST 14

Multi-grain bread topped with smoked salmon, pickled red onion, avocado, over easy egg, herbs, and arugula salad.

BLACKENED SHRIMP TACOS 16

Blackened shrimp, jicama slaw, red onion, and chipotle dressing on flour tortillas. Served with skinny fries.

GRILLED CHICKEN SANDWICH 13

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

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

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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.

STICKY TOFFEE PUDDING 8

Classic English sponge cake, fresh dates, and silky toffee with vanilla ice 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.

RASPBERRY CHEESECAKE 6

Creamy cheesecake and raspberry swirl in a graham cracker crust, served with vanilla cream sauce.