

LUNCH MENU

APPETIZERS

FIG BRUSCHETTA

TOASTED SOURDOUGH, FIG SPREAD, MASCARPONE CHEESE, CRISPY PROSCIUTTO

PUMPKIN HUMMUS

GRILLED PITA BREAD, CRISPY CHICKPEAS, TOASTED PEPITAS

MUSHROOM ARANCINI

ROASTED GARLIC AIOLI, TRUFFLE OIL, PARMESAN CHEESE

KSGCC WINGS

CHICKEN WINGS MARINATED IN OUR HOUSE SEASONING. TOSSED IN YOUR CHOICE OF TRUFFLE BUFFALO SAUCE, HOT HONEY, PEACH HABANERO, BUFFALO OR GARLIC PARMESAN

KSGCC NACHOS

FRESH CORN TORTILLA CHIPS, CHEDDAR MONTERREY JACK CHEESE, LIME CREMA, PICKLED JALAPENOS, HOUSE MADE SALSA, GREEN ONIONS, BLACK BEANS. ADD RANCHERO BEEF OR CHIPOTLE CHICKEN (ADD \$5)

SHRIMP COCKTAIL

GULF SHRIMP SERVED ALONGSIDE CLASSIC COCKTAIL SAUCE AND LEMONS

KOREAN BBQ CAULIFLOWER

FRESH CAULIFLOWER FLORETTES TEMPURA FRIED AND TOSSED IN TRADITIONAL KOREAN BBQ GLAZE. TOPPED WITH SESAME SEEDS AND SCALLIONS

SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRIES

KENNETT SQUARE BURGER

8 OZ. CHUCK & BRISKET BLEND PATTY. SERVED WITH LETTUCE, TOMATO AND RED ONION. **BLACK BEAN AND IMPOSSIBLE BURGER AVAILABLE UPON REQUEST**

CRAB CAKE SANDWICH

HOUSE MADE JUMBO LUMP CRAB CAKE SEARED GOLDEN BROWN. SERVED WITH REMOULADE, LETTUCE, TOMATO, ONION

REUBEN SANDWICH

HOT CORNED BEEF ON GRILLED RYE TOPPED WITH SWISS CHEESE, SAUERKRAUT AND RUSSIAN DRESSING

GRILLED CHICKEN COBB SALAD WRAP

MARINATED GRILLED CHICKEN BREAST, TOMATO, BACON, BLEU CHEESE CRUMBLES, RED ONION, HARD BOILED EGG, AVOCADO, BLEU CHEESE DRESSING

HOT ITALIAN CLUB

SALAMI, HOT CAPICOLA, HAM, PROVOLONE, MAYO AND BANANA PEPPERS SERVED ON TOASTED CIABATTA BREAD

GRILLED VEGGIE WRAP

CALABRIAN CHILI PESTO, GRILLED MUSHROOMS, BELL PEPPERS, SQUASH AND ZUCCHINI, RED ONION AND ARUGULA

NASHVILLE HOT CHICKEN SANDWICH

BREADED AND FRIED CHICKEN BREAST TOSSED IN NASHVILLE HOT SAUCE. TOPPED WITH BLEU CHEESE SLAW AND BREAD AND BUTTER PICKLES

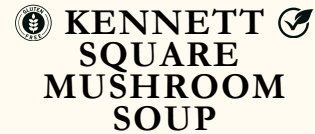
BIRRIA TACOS

BRAISED BEEF, COTIJA CHEESE, CILANTRO, RED ONION SERVED WITH CONSOMME'

ANCIENT GRAINS BOWL

BUTTERNUT SQUASH, KALE, DRIED CRANBERRIES, AVOCADO, CRISPY CHICKPEAS DRIZZLED WITH CRANBERRY VINAIGRETTE. ADD YOUR CHOICE OF PROTEIN

SOUP



BLACK BEAN
CHILI 

FRENCH ONION
SOUP 

SALADS

BRUSSELS SPROUT SALAD

SHAVED BRUSSELS SPROUTS, CELERY ROOT, GRANNY SMITH APPLES, PARMESAN CHEESE, TOASTED HAZLENUTS & BASIL GREEN GODDESS DRESSING

ROASTED CARROT SALAD

ROASTED TRI-COLOR CARROTS, ARTISAN GREENS, AVOCADO, CROUTONS, TOASTED PISTACHIOS

BEEF CARPACCIO

ROASTED BEETS, PICKLED SHALLOTS, ARUGULA, GOAT CHEESE, TOASTED WALNUTS

CLASSIC BLEU CHEESE WEDGE

ICEBURG LETTUCE, HARDWOOD SMOKED BACON CRUMBLES, HEIRLOOM CHERRY TOMATO, DICED RED ONION, BALSAMIC REDUCTION. SERVED WITH BLEU CHEESE DRESSING

CAESAR SALAD

CRISP ROMAINE TOSSED WITH HOUSE-MADE CAESAR DRESSING, GRATED PARMESAN CHEESE AND HOUSE-MADE CROUTONS

COMPLETE YOUR SALAD WITH A CHOICE OF:

GRILLED CHICKEN
GRILLED SHRIMP
CRAB CAKE
GRILLED SALMON
6 OZ. PRIME FILET



GLUTEN FREE



VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. REV. 9/19/24