



1922

APPETIZERS

KSGCC WINGS

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

GRILLED ARTICHOKE

LEMON GARLIC AIOLI, ARUGULA AND BREADCRUMBS

SHRIMP COCKTAIL

GULF SHRIMP SERVED ALONGSIDE CLASSIC COCKTAIL SAUCE AND LEMON

FIRECRACKER SHRIMP

TEMPURA BATTERED SHRIMP TOSSED IN A CREAMY SWEET CHILI MAYO SAUCE & CHIVE OIL

KSGCC NACHOS

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

LAMB LOLLIPOPS

GRILLED LAMB, ARUGULA SALAD & POMEGRANATE TZATZIKI SAUCE

FRIED BRUSSELS SPROUTS

BACON, MALT VINEGAR AIOLI

SALADS & SOUPS

BIBB SALAD

BIBB LETTUCE, AVOCADO, VALENCIA ORANGE, BLUE CHEESE CRUMBLE & CITRUS VINAIGRETTE

CLASSIC BLEU CHEESE WEDGE

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

ANCIENT GRAINS BOWL

PICKLED BEETS (RED AND GOLD), FARRO, DRIED CHERRIES, CARROTS, TOASTED WALNUTS, AVOCADO & BABY KALE, HOUSE MADE BALSAMIC DRESSING

BRUSSELS SPROUT SALAD

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

CAESAR SALAD

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

KENNETT SQUARE MUSHROOM SOUP

FRENCH ONION SOUP



GLUTEN FREE;



VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. REV. 3/10/25



ENTREES

BLACKENED GROUPER

JASMINE RICE & MANGO SALSA

HOUSE MADE CRAB CAKE

REMOULADE SAUCE, VEG SLAW & FRENCH FRIES

CAULIFLOWER AND LENTIL CURRY

ROASTED CAULIFLOWER STEAK, CURRY LENTILS, GOLDEN MINT, RAISINS, WATERCRESS

SHORT RIB PACCHERI

BRAISED SHORT RIB, SHALLOTS, GARLIC, ARUGULA & WHIPPED HERB RICOTTA

SALMON

SALMON TERIYAKI, SAUTEED SPINACH, ORANGE SALAD

VEAL PARMESAN

CRISPY VEAL TOPPED, MOZZARELLA CHEESE & MARINARA SAUCE OVER SPAGHETTI

GRILLED RIBEYE

12 OZ STEAK, WHIPPED POTATOES, SEASONAL VEGETABLES AND HERB BUTTER

FILET MIGNON

BLEU CHEESE CRUSTED 6 OZ FILET, FIG JUS, YUKON GOLD MASHED POTATOES AND ASPARAGUS

CHICKEN PICCATA

LEMON BUTTER, CAPERS, ARTICHOKE, BLISTERED TOMATOES, HERBS AND ANGEL HAIR PASTA

LUMACHE ALA VODKA

LUMACHE PASTA TOSSED IN CREAMY VODKA SAUCE, & GARLIC BREAD

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