

# SOUPS AND SALADS

## BLACK BEAN CHILI



## KENNETT SQUARE MUSHROOM SOUP



## FRENCH ONION SOUP

### 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 BLUE 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

## SMALL PLATES

### 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. CHOICE OF TRUFFLE BUFFALO, HOT HONEY, PEACH HABANERO, BUFFALO, GARLIC PARMESAN

### 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)

### SHRIMP COCKTAIL



GULF SHRIMP SERVED ALONGSIDE CLASSIC COCKTAIL SAUCE AND LEMON

### KOREAN BBQ CAULIFLOWER



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



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

# ENTREES

## LOBSTER BUCATINI

LOBSTER, CALABRIAN CHILI PESTO, TARRAGON BUTTER

## LEMON GARLIC CHICKEN

ROASTED AIRLINE CHICKEN BREAST, FINGERLING POTATOES, MARINATED PEPPERS, SPINACH, LEMON GARLIC SAUCE

## SCALLOPS

6 OZ. PAN-SEARED SCALLOPS, BUTTERNUT SQUASH PUREE', POMEGRANATE, CRISPY BRUSSELS SPROUTS

## SHORT RIB

GARLIC-BRAISED SHORT RIB, PARSNIP PUREE', MUSHROOM AU JUS, CHARRED PEARL ONIONS

## SALMON

7 OZ. PAN-SEARED SALMON, CELERY ROOT PUREE', MAPLE PECAN BUTTER, PURPLE WATERCRESS

## STEAK AU' POIVRE'

10 OZ. PRIME RIBEYE , PINK PEPPERCORN , COGNAC CREAM SAUCE, GARLIC MASHED POTATOES, SAUTEE'D GREEN BEANS

## CAULIFLOWER AND LENTIL CURRY

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

## LASAGNA A' LA TUSCANY

GROUND BEEF AND PORK, BECHAMEL , MOZZARELLA, MARINARA, BASIL

# KSGCC PRIME

**\*\*ALL PROTEIN CHOICES INCLUDE SAUCE AND CHOICE OF TWO SIDES\*\***

## ENTREES

6 OZ. PRIME FILET MIGNON

12 OZ. PRIME NY STRIP

BRONZINI

HOUSE MADE CRAB CAKE

## SAUCES

BEARNAISE

PINK PEPPERCORN  
SAUCE

TRUFFLE BUTTER

## SIDES

ROASTED GARLIC  
MASHED POTATOES

ASPARAGUS

ONION RINGS

MAC AND CHEESE

SAUTEE'D GREEN BEANS



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# DESSERTS

## APPLE BREAD PUDDING

BUTTERY BRIOCHE BREAD PUDDING WITH ROASTED HONEYCRISP APPLES. DUSTED WITH CINNAMON AND CLOVE AND DRIZZLED WITH CRÈME ANGLAISE.

## FLOURLESS CHOCOLATE TORTE

SERVED WITH A HOUSE MADE CREAME ANGLAISE. GARNISHED WITH WHIPPED CREAM AND STRAWBERRIES.

## HOUSE MADE CRÈME BRÛLÉE

FINISHED WITH A BURNT SUGAR CRUST

## SMORES BROWNIE

BROWNIE, TOASTED MARSHMALLOW, CHOCOLATE SAUCE, GRAHAM CRACKER DUST

## ICE CREAM & SORBET

*FROM WOODSIDE FARM CREAMERY*

ASK YOUR SERVER ABOUT OUR ROTATING FLAVORS



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