

SOUPS AND SALADS

BLACK BEAN

CHILI 

Bowl \$7

KENNETT SQUARE

MUSHROOM SOUP


Cup \$5 | Bowl \$7

FRENCH ONION

SOUP

Bowl \$7

BRUSSELS SPROUT SALAD

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

\$15

ROASTED CARROT SALAD

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

\$14

BEEF CARPACCIO

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

\$14

CLASSIC BLUE CHEESE WEDGE

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

\$15

CAESAR SALAD

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

\$15

SMALL PLATES

FIG BRUSCHETTA

TOASTED SOURDOUGH, FIG SPREAD, MASCARPONE CHEESE, CRISPY PROSCIUTTO

\$12

PUMPKIN HUMMUS

GRILLED PITA BREAD, CRISPY CHICKPEAS, TOASTED PEPITAS

\$13

MUSHROOM ARANCINI

ROASTED GARLIC AIOLI, TRUFFLE OIL, PARMESAN CHEESE

\$11

KSGCC WINGS

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

\$14

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)

\$14

SHRIMP COCKTAIL



GULF SHRIMP SERVED ALONGSIDE CLASSIC COCKTAIL SAUCE AND LEMON

\$15

KOREAN BBQ CAULIFLOWER

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

\$12

 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	\$40
LEMON GARLIC CHICKEN  ROASTED AIRLINE CHICKEN BREAST, FINGERLING POTATOES, MARINATED PEPPERS, SPINACH, LEMON GARLIC SAUCE	\$26
SCALLOPS  6 OZ. PAN-SEARED SCALLOPS, BUTTERNUT SQUASH PUREE', POMEGRANATE, CRISPY BRUSSELS SPROUTS	\$34
SHORT RIB  GARLIC-BRAISED SHORT RIB, PARSNIP PUREE' , MUSHROOM AU JUS, CHARRED PEARL ONIONS	\$32
SALMON 7 OZ. PAN-SEARED SALMON, CELERY ROOT PUREE', MAPLE PECAN BUTTER, PURPLE WATERCRESS	\$27
STEAK AU' POIVRE'  10 OZ. PRIME RIBEYE , PINK PEPPERCORN , COGNAC CREAM SAUCE, GARLIC MASHED POTATOES, SAUTÉED GREEN BEANS	\$38
CAULIFLOWER AND LENTIL CURRY   ROASTED CAULIFLOWER STEAK, CURRY LENTILS, GOLDEN MINT, RAISINS, WATERCRESS	\$18
LASAGNA A' LA TUSCANY GROUND BEEF AND PORK, BECHAMEL , MOZZARELLA, MARINARA, BASIL	\$21

KSGCC PRIME

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

ENTREES

6 OZ. PRIME FILET MIGNON \$48
12 OZ. PRIME NY STRIP \$39
BRONZINI \$27
HOUSE MADE CRAB CAKE *MP*



SAUCES

BEARNAISE
PINK PEPPERCORN SAUCE
TRUFFLE BUTTER

SIDES

ROASTED GARLIC MASHED POTATOES
ASPARAGUS
ONION RINGS
MAC AND CHEESE (ADD LOBSTER \$12)
SAUTÉED GREEN BEANS



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DESSERTS

APPLE BREAD PUDDING

\$8

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

FLOURLESS CHOCOLATE TORTE

\$8

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

HOUSE MADE CRÈME BRÛLÉE

\$8

FINISHED WITH A BURNT SUGAR CRUST

SMORES BROWNIE

\$8

BROWNIE, TOASTED MARSHMALLOW, CHOCOLATE SAUCE, GRAHAM CRACKER DUST

ICE CREAM & SORBET

FROM WOODSIDE FARM CREAMERY



ASK YOUR SERVER ABOUT OUR ROTATING FLAVORS

SINGLE SCOOP

\$4

DOUBLE SCOOP

\$6

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