

SOUPS AND SALADS

GAZAPACHO

SOUP  

KENNETT SQUARE



MUSHROOM SOUP

SOUP DU JOUR

CLASSIC WEDGE SALAD

ICEBERG, HARDWOOD SMOKED BACON, BLEU CHEESE CRUMBLES, HEIRLOOM CHERRY TOMATOES, DICED RED ONION, BALSAMIC GLAZE, SERVED WITH BLEU CHEESE DRESSING.

WATERMELON CAPRESE SALAD

FETA, MINT, MALDON SEA SALT, BALSAMIC GLAZE.

LAMB AND COUS COUS SALAD

COUS COUS, CHICKPEAS, TOMATOES, GOLDEN RAISINS, FETA, MINT AND SCALLION TOPPED WITH GRILLED MEDITERRANEAN-SPICED LAMB TENDERLOIN. SERVED WITH LEMON VINAIGRETTE.

GRILLED PEACH & BURRATA SALAD

BABY ARUGULA, TOASTED PISTACHIOS, BALSAMIC GLAZE

GRAPEFRUIT SALAD

BABY ARUGULA, COCONUT, PEANUTS, SHALLOTS, MINT, GRAPEFRUIT HONEY DRESSING.

SMALL PLATES

KSGCC NACHOS

Fresh Corn Tortilla Chips, Cheddar Monterrey Jack Cheese, Lime Crema, Pickled Jalapenos, House Made Salsa, Green Onions and Black Beans. Served With a Choice of Ranchero Beef or Chipotle Braised Chicken (Add Protein \$5)

FIRECRACKER SHRIMP

Tempura Fried Shrimp, House Made Firecracker Sauce

THAI CHICKEN LETTUCE WRAP

Ground Chicken, Chilies, Mint, Basil, Ginger

LOADED HUMMUS WITH GRILLED VEGETABLES

Zucchini, Yellow Squash, Red Onion, Asparagus, Red Peppers, Eggplant Tzatziki, Grilled Pita

KSGCC CHICKEN WINGS

Chicken Wings Marinated In Our Own House Seasoning And Fried Crispy. Tossed In Your Choice Of Hot Honey Garlic, Peach Habanero, Buffalo Or Garlic Parm. **Notify Your Server Of Gluten Intolerance**

SHRIMP COCKTAIL

5 Each U-10 Shrimp Served alongside Classic Cocktail Sauce and Lemon.

KOREAN BBQ CAULIFLOWER

Fresh Cauliflower Florettes Tempura Fried And Tossed In A Traditional Korean Bbq Glaze. Topped With Sesame Seeds And Scallions



gluten free;  vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Rev. 6/28/24

ENTREES

CRAB SPAGHETTI

BABY ARUGULA, ROASTED HEIRLOOM CHERRY TOMATOES, JUMBO LUMP CRAB MEAT, LEMON BUTTER SAUCE
TOASTED BREAD CRUMBS

GRILLED SALMON

SERVED WITH A SWEET CORN, CHERRY TOMATO, AVOCADO, CARROT AND RED PEPPER SALAD. AVOCADO BASIL DRESSING

CHICKEN TANGINE

BRAISED CHICKEN THIGHS, OLIVES, APRICOTS, PRESERVED LEMON, MOROCCAN COUS COUS

PAN SEARED SEA SCALLOPS

SWEET PEA & LEMON RISOTTO, PRESERVED LEMON. BASIL

ASIAN MARINATED GRILLED FLANK STEAK

SEARED ASIAN VEGETABLE MIX, STEAMED JASMINE RICE, STEAK SAUCE

SUMMER VEGETARIAN PAELLA

ZUCCHINI, YELLOW SQUASH, EGGPLANT, ROASTED TOMATOES, CHICKPEAS & ARTICHOKES

KSGCC PRIME

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

ENTREES

SAUCES

SIDES

6 OZ. PRIME FILET
MIGNON

BEARNAISE

MASHED POTATOES

12 OZ. PRIME RIBEYE

PEPPERCORN SAUCE

ASPARAGUS  

7 OZ. HALIBUT

MISO GINGER SAUCE

ONION RINGS



HOUSE MADE CRAB
CAKE

COWBOY BUTTER

LEMON & SWEET PEA
RISOTTO 

STRIPED BASS

GRILLED MARKET
VEGETABLES  

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DESSERTS

SUMMER BERRY TART

VANILLA PASTRY CREAM, FRESH SUMMER BERRIES,
WHIPPED CREAM

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

PEACH CLAFOUTIS

SWEET SUMMER PEACHES BAKED IN A HOUSE MADE CAKE
BATTER, DUSTED WITH POWDERED SUGAR

ICE CREAM & SORBET

From Woodside Farm Creamery

ASK YOUR SERVER ABOUT OUR ROTATING FLAVORS

Ask your server about the flavor of the week.

Single Scoop / Double Scoop / Ala Mode



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