

LUNCH MENU

APPETIZERS

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).

TUNA POKE

Fresh Ahi Tuna, Avocado, Sesame Seed, Spicy Mayo, Scallions, Citrus Ponzu. Served With Rice Crackers.

PICKLED SHRIMP TOSTADA

Corn Tostada, Avocado Puree, House Made Pickled Jalapenos, Red Onion, Tomato, Cilantro

FRIED MOZZARELLA

House Breaded, Served With a Side of Marinara

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

Gulf 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.

SANDWICHES

KENNETT SQUARE BURGER

8 Ounce Butcher's Blend Patty, Served with Lettuce, Tomato, and Sliced Red Onion.

*Black Bean Burger and Impossible Burger available upon request.

GRILLED CHICKEN SANDWICH

Sauteed Spinach, Sundried Tomatoes, Fresh Mozzarella, Served on a Kaiser Roll.

CAPRESE GRILLED CHEESE

Heirloom Tomatoes, Fresh Mozzarella, Basil, Served on Sourdough Bread.

FRIED GREEN TOMATO

Green Leaf Lettuce, Bacon, Tabasco & Worcestershire Mayonnaise, Served on White Bread.

KENNETT SQUARE HOUSE MADE CRAB CAKE SANDWICH

6 Ounce House Made Crab Cake, Oven Baked and Served with Traditional Remoulade and Lemon.

NASHVILLE HOT CHICKEN SANDWICH

Fried Chicken Breast Tossed in Nashville Hot Sauce, Topped with Bread and Butter Pickles and Blue Cheese Slaw.

TEMPURA FRIED SOFT SHELL CRAB

Fried Soft Shell Crab with Lettuce, Tomato, and Old Bay Aioli .

FRENCH DIP

Fresh Roasted Prime Rib, Provolone Cheese, Horseradish Cream Sauce. Served on a Toasted Hoagie Roll.

SOUP

KENNETT SQUARE MUSHROOM SOUP

GAZPACHO

SOUP DU JOUR

SALADS

COMPLETE YOUR SALAD WITH A CHOICE OF:

6 OZ. CHICKEN 7

SHRIMP 12

6 OZ. CRAB CAKE 19

8 OZ. SALMON 12

FARRO SALAD

Baby Arugula, Honeycrisp Apple, Goat Cheese, Roasted Apple Dijon Vinaigrette.

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.

HEIRLOOM TOMATO CAPRESE

Farm Fresh Heirloom Tomatoes, Fresh Mozzarella, Balsamic Reduction, Maldon Sea Salt, Micro Basil

CLASSIC WEDGE SALAD

Baby Iceberg, Crispy Bacon, Bleu Cheese Crumbles, Diced Red Onions, Heirloom Cherry Tomatoes, and Bleu Cheese Dressing.

ROASTED CAULIFLOWER RICE

Cucumber, Grape Tomatoes, Scallion, Italian Parsley, Watercress, Carrots, Passionfruit Curry Vinaigrette.

 gluten free  vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Rev. 4/26/24