



1922

# APPETIZERS

## LAMB LOLLIPOPS

GRILLED LAMB, ARUGULA SALAD & POMEGRANATE TZATZIKI SAUCE

## CRAB DEVEILED EGGS

4 DEVEILED EGGS, TOPPED WITH LUMP CRAB & OLD BAY CAVIAR

## FIRECRACKER SHRIMP

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

## 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

## BUFFALO CAULIFLOWER

TEMPURA BATTERED CAULIFLOWER, BUFFALO SAUCE & BLUE CHEESE AIOLI

# SALADS & SOUPS

## BRUSSELS SPROUT SALAD

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

## BIBB SALAD

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

## ANCIENT GRAINS BOWL

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

## CLASSIC BLEU 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

## BLACK BEAN CHILI

## 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. 2/18/25



# ENTREES

## LUMACHE ALA VODKA

LUMACHE PASTA TOSSED IN CREAMY VODKA SAUCE, & GARLIC BREAD

## CHICKEN PICCATA

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

## SALMON

PAN SEARED SALMON, GREMOLATA, SAFFRON RISOTTO & CRISPY LEMON BRUSSELS SPROUTS

## SHRIMP & GRITS

CREAMY CHEDDAR GRITS, SAUTEED SHRIMP, TASSO CREAM SAUCE

## CAULIFLOWER AND LENTIL CURRY

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

## SHEPARD'S PIE

SEASONED GROUND LAMB, ROOT VEGETABLES & A POTATO CRUST

## 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



## HOUSE MADE CRAB CAKE

REMOULADE SAUCE, VEG SLAW & FRENCH FRIES

## MISO GLAZED BLACK COD

MISO GLAZED BLACK COD, JASMINE RICE ON A BED OF SAUTEED BABY BOK CHOY & WILD MUSHROOMS

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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

DOUBLE SCOOP

\$4

\$6



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