
APPETIZERS

SHORT RIB CROQUETTE 16
Served with red wine syrup and mixed greens.

SPRING PEA HUMMUS [△] 10
Served with everything flatbreads, celery, and carrot sticks.

CRAB DIP "RANGOON STYLE" 13
Cream cheese based crab dip with sriracha, soy and sweet Thai chili sauce. Served with crusty French bread.

PORK & CORN FRITTERS 12
Fritters mixed with red curry and soy. Served with a sweet and spicy dipping sauce.

STUFFED MUSHROOMS 18
Local silver dollar mushrooms, crab imperial stuffing, asiago cheese, and sherry cream.

KSGCC CHICKEN WINGS 18
Fresh chicken wings tossed in Kennett Square's house seasoning, with choice of sauce: buffalo, BBQ, or garlic parmesan. Served with celery sticks, carrot sticks, and bleu cheese dressing.

KENNETT SQUARE HOUSE MADE CRAB CAKE APPETIZER 22
6 ounce house made crab cake, oven baked with traditional remoulade and lemon. Served with a small house salad.

SOUP

KENNETT SQUARE MUSHROOM SOUP ^{GF} [△] Cup 7 / Bowl 8

FRENCH ONION SOUP Crock 9

HOUSE MADE CHILI ^{GF} Cup 7 / Bowl 8

SOUP DU JOUR Market Price

SALADS

COMPLETE YOUR SALAD WITH A CHOICE OF:

- *6 oz. Chicken 7
- *4 Shrimp 12
- *6 oz. Crab Cake 19
- *8 oz. Salmon 12

THAI CHICKPEA SALAD [△] 12
Chickpeas, watercress, red peppers, cabbage, and carrots tossed in a peanut curry dressing

ROASTED KENNETT SQUARE MUSHROOM SALAD [△] 12
Roasted local mushrooms, fano, baby arugula, and goat cheese with lemon whole grain mustard dressing.

BRUSSELS SPROUT & BACON SALAD ^{GF} 10
Roasted shaved brussels sprouts, bacon, arugula, toasted slivered almonds, goat cheese, and roasted shallot citrus vinaigrette.

KALE & APPLE SALAD ^{GF} [△] 14
Baby kale, Honeycrisp apples, shaved parmesan cheese, toasted pumpkin seeds, and spiced port wine and Dijon vinaigrette.

CAESAR SALAD 14
Crisp romaine tossed with house made Caesar dressing, grated parmesan, and house made croutons.



KENNETT SQUARE HOUSE SALAD ^{GF} [△] 12
Assorted mixed greens and lettuces, English cucumber, shredded carrots, grape tomatoes, and balsamic vinaigrette.

^{GF} gluten free; [△] vegetarian

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SANDWICHES

KENNETT SQUARE BURGER	17
8 ounce hand pressed butcher's blend patty, served with lettuce, tomato, and sliced red onion. Served with fries.	
*Black Bean Burger and Impossible Burger available upon request.	
BEEF OR CHICKEN CHEESESTEAK	16
With sautéed onions and provolone cheese. Served with fries.	
KENNETT SQUARE CLUB	15
Turkey, ham, pastrami, chicken salad, or tuna salad. Served with American cheese, lettuce, tomato, bacon, and mayonnaise on your choice of bread. Served with house chips.	
BUILD YOUR OWN DELI SANDWICH	15
Turkey, ham, pastrami, chicken salad, or tuna salad. Served with your choice of toppings, cheese, and bread. Served with house chips.	
PORK AL' PASTOR TACOS	19
Three individual tacos with seasoned grilled pork, cabbage slaw, grilled pineapple, pickled red onions, and lime crema. Served with house made tortilla chips.	
KENNETT SQUARE HOUSE MADE CRAB CAKE SANDWICH	22
6 ounce house made crab cake, oven baked and served with traditional remoulade and lemon. Served with fries.	
GRILLED CHICKEN SANDWICH	14
Grilled chicken breast topped with Swiss cheese, sriracha aioli, bacon, lettuce, tomato, and grilled onions on a toasted brioche bun. Served with fries.	
THE BOGEY	14
Chicken salad, Swiss cheese, bacon, yellow mustard, and mayonnaise on rye bread. Served with house made chips.	
CLASSIC RUEBEN	14
Thin sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled rye bread. Served with fries.	

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MAIN PLATES

KENNETT SQUARE HOUSE MADE CRAB CAKE	30
6ounce club-made crabcake with Yukon gold potatoes, roasted corn, red onions, roasted red peppers, and zucchini.	
SLOW ROASTED PORK SHOULDER	26
Slow roasted pork shoulder with glazed fava beans, spring peas, baby carrots, and crispy fingerling potatoes.	
COCONUT & CURRY BRAISED CHICKEN	20
Chicken leg and thigh quarters braised in coconut and red curry, served with mushrooms, onions, bell peppers, potatoes, and steamed rice.	
CENTER CUT FILET MIGNON	42
8 ounce filet with potatoes Romanoff, creamed spinach, and bernaise sauce.	
TROFIE PASTA	24
Braised artichokes, tomatoes, and fava beans.	
BRAISED SHORT RIBS	30
Served with carrots, parsnips, pearl onions and potatoes. Finished with Gremolata.	
GRILLED TOFU AND QUINOA BOWL	20
Southwest marinated tofu, quinoa, carrot, black beans, green chilis, and corn.	
GRILLED JAIL ISLAND SALMON	28
8 ounce grilled salmon with a teriyaki glaze, served over a carrot and edamame risotto.	
CHICKEN PARMESAN	24
House pounded and breaded chicken cutlet topped with house made marinara sauce, and fresh mozzarella. Served with a side of spaghetti marinara and a dinner roll.	

COMPLETE YOUR ENTREE WITH A CHOICE OF:

*6 oz. Chicken 7 / *4 Shrimp 12 / *6 oz. Crab Cake 19 / *8 oz. Salmon 12

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WINE LIST

RED

ELK COVE VINEYARDS PINOR NOIR *	55
Willamette Valley, Oregon	
ALDO CONTERNO BABY BAROLO *	60
Piedmont, Italy	
HONIG CABERNET SAUVIGNON *	90
Napa, California	
ARGANTE SUPER TUSCAN	14/48
Tuscany, Italy	
B-SIDE CABERNET SAUVIGNON	14/50
Napa, California	
PLUNGERHEAD OLD VINES ZINFANDEL	11/40
Lodi, California	
LEESE-FINCH PINOT NOIR	9/33
California	
ALTOSUR MALBEC	10/35
Mendoza, Argentina	
ANTICO FUOCO BABY AMARONE	10/35
Venteto, Italy	
SAGELANDS RIVERBED RED	10/35
Columbia, Washington	
CANNONBALL MERLOT	10/35
Healdsburg, California	

ROSÉ

LE PROVENCAL	10/35
Provence, France	

* Denotes wines that are only available by the bottle.

WHITE

GAUTHERON CHABLIS *	60
Burgundy, France	
H. BROCHARD SANCERRE *	65
Loire Valley, France	
PAUL HOBBS CHARDONNAY *	90
Russian River, California	
SEAN MINOR CHARDONNAY	10/35
Central Coast, California	
DOMAINE DE MARTINOLLES CHARDONNAY	10/35
Languedoc, France	
PIKE ROADS PINOT GRIS	12/40
Willamette Valley, Oregon	
CANTINA CALDARO PINOT GRIGIO	14/50
Valdadige, Italy	
KURANI SAUVIGNON BLANC	10/35
Marlborough, New Zealand	
SAINT M RIESLING	10/35
Mosel, Germany	
CONDES DEL ALBAREI ALBARINO	11/40
Rias Baxais, Spain	
BROADBENT VINHO VERDE	9/30
VV, Portugal	

SPARKLING

VEUVE CLIQUOT CHAMPAGNE *	85
Champagne, France	
MONTEFRESCO PROSECCO	10/36
Veneto, Italy	
STANFORD SPARKLING BRUT	9/30
California	

BEER SELECTIONS

MILLER LITE American Light Pilsner 4.2%	5	COORS LIGHT American Light Lager 4.2%	5	MICHELOB ULTRA ^{GF} American Light Lager 4.2%	5
BUD LIGHT American Light Lager 4.2%	5	YUENGLING Traditional Lager 4.5%	4	GUINNESS Irish Dry Stout 4.2%	6
CORONA LIGHT Mexican Light Lager 4.0%	5	STELLA ARTOIS Belgian Pilsner 5.0%	6	HEINEKEN LIGHT Dutch Light Lager 3.3%	5
FOUNDERS ALL DAY IPA 4.7%	5	VICTORY STORM KING Imperial Stout 9.1%	6	HEINEKEN 0.0 Non-alcoholic Pale Lager 0.0%	5
LEVANTE CLOUDY AND CUMBERSOME NEIPA 5.9%	9	LEINENKUGEL SUMMER SHANDY Fruit and Field Beer 4.2%	6	DOGFISH HEAD 60 MINUTE IPA 6.0%	6
STATESIDE VODKA SODA ^{GF} Pineapple, Black Cherry, Orange, Lemon Cucumber Mint 4.5%	7			DOWNEAST ORIGINAL BLEND ^{GF} Craft Cider 5.1%	7

ENJOY A COLD DRAFT

ALWAYS ON TAP
STELLA GUINNESS

ROTATING TAPS
CHECK OUT OUR EVER-CHANGING SELECTION!

DESSERT

BANANA CHEESECAKE XANGO

3

Banana caramel cheesecake wrapped in phyllo dough and deep fried. sprinkled with cinnamon sugar. Strawberry and chocolate sauces.

FLOURLESS CHOCOLATE TORTE ^{GF}

9

Served with a house made crème anglaise.
Garnished with whipped cream and strawberries.

VANILLA CREAM TART

9

Vanilla pastry in a graham cracker tart shell, topped with macerated berries.

STRAWBERRY RHUBARB CRUMBLE

10

Sweet strawberry and rhubarb filling
with a crunchy brown sugar and oat topping.

HOUSE MADE CRÈME BRÛLÉE

8

Finished with a burnt sugar crust.

ICE CREAM & SORBET

From Woodside Farm Creamery

VANILLA, CHOCOLATE,
BUTTER PECAN, DIRT, RASPBERRY SORBET

Ask your server about the flavor of the week.

Single Scoop 3 / Double Scoop 5 / Ala Mode 2

^{GF} gluten free

Rev. 3/22/23

BREAKFAST

FRESH COUNTRY EGGS

8

Two eggs cooked to your preference.
Served with home fries and your choice of toast.

KSGCC OMELET

10

With your choice of mushrooms, ham, bacon, onions,
peppers, tomatoes, cheese, and spinach.
Served with home fries and your choice of toast.

THE KENNETT MUFFIN

6

English muffin with scrambled eggs, American cheese,
and your choice of ham, bacon, or sausage.

FRENCH TOAST

7

Two traditional thick sliced fresh brioche served with butter and maple syrup.








PANCAKES

7

Three fresh made buttermilk pancakes served with butter and maple syrup.



Add chocolate chips 1 Add blueberries 2

SIDES

SMOKED BACON 	3.5
MAPLE SAUSAGE LINKS 	3.5
TOAST 	2.5
HOME FRIES  	4
SINGLE EGG  	2.5

BEVERAGES

COFFEE OR TEA	2.25
MILK	2.5
CHOCOLATE MILK	3
JUICE	3
<i>Cranberry, Orange, Apple, Grape, Tomato, Pineapple, V8</i>	

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