




1922

SOUPS AND SALADS

FRENCH
ONION
Bowl \$8

KENNETT SQUARE 
MUSHROOM SOUP
Cup \$5 | Bowl \$7

SOUP DU JOR
Cup \$5 | Bowl \$7

CHILI 
Cup \$6 | Bowl \$8

CLASSIC WEDGE SALAD  \$14

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

KALE AND BRUSSELS SALAD   \$15

BABY KALE, SHAVED BRUSSELS SPROUTS, TOASTED PECANS, RADISH, ROASTED SWEET POTATO. SERVED WITH PECAN VINAIGRETTE

BITTER GREENS SALAD   \$14

RADICCHIO, FRISSE', GRANNY SMITH APPLES, CELERY, WALNUTS, DRIED CRANBERRIES SERVED WITH CRANBERRY VINAIGRETTE

SPINACH AND BEET SALAD   \$15

ROASTED BEET MEDLEY, SPICED PISTACHIOS, GOAT CHEESE CRUMBLES, HEIRLOOM CARROTS. SERVED WITH CURRY VINAIGRETTE

SMALL PLATES

OYSTER ROCKEFELLER \$17

FRESH SHUCKED OYSTERS STUFFED WITH CREAM SPINACH, BROILED AND TOPPED WITH BACON, PARMESAN CHEESE, CHIVE, AND BEARNAISE SAUCE

KOREAN BBQ CAULIFLOWER  \$11

FRESH CAULIFLOWER FLORETTE'S TEMPURA FRIED AND TOSSED IN A TRADITIONAL KOREAN BBQ GLAZE. TOPPED WITH SESAME SEEDS AND SCALLIONS.

KSGCC CHICKEN WINGS  \$16

CHICKEN WINGS MARINATED IN OUR OWN HOUSE SEASONING AND FRIED CRISPY. TOSSED IN YOUR CHOICE OF HOT HONEY GARLIC, RASPBERRY CHIPOTLE, BUFFALO OR GARLIC PARM. **NOTIFY YOUR SERVER OF GLUTEN INTOLERANCE**

MUSHROOM BRUSCHETTA  \$11

CIABATTA CROSTINIS TOPPED WITH HERBED BOURSIN CHEESE, WILD MUSHROOMS, SUN DRIED TOMATO AND TOPPED WITH CHIVES. DRIZZLED WITH TRUFFLE OIL

SWEET AND SPICY BRUSSELS   \$12

BABY BRUSSELS SPROUTS FRIED CRISPY AND TOSSED IN NUO'C CHAM. TOPPED WITH LEMON-TAHINI, PEANUTS, AND CILANTRO.

TUNA POKE \$17



AHI TUNA, AVOCADO, SCALLION, SESAME, SPICY MAYO, CRISPY SHALLOTS. SERVED WITH SESAME RICE CRACKERS.

FRIED CALAMARI \$14

CALAMARI AND CHERRY PEPPERS FRIED GOLDEN BROWN. TOSSED WITH LEMON ZEST AND PARMESAN CHEESE. SERVED WITH MARINARA SAUCE.

SPINACH DIP \$14

BOURSIN, SWISS CHEESE, ROASTED GARLIC. SERVED WITH GRILLED PITA.

 gluten free;  vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Rev. 11/14/23



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ENTREES

SEA SCALLOPS

\$29

PAN SEARED SCALLOPS ATOP WILD MUSHROOM, ASPARAGUS AND PARMESAN RISOTTO. DRIZZLED WITH ROASTED RED PEPPER VINAIGRETTE

SEARED DUCK BREAST

\$28

PAN SEARED MAPLE FARMS DUCK BREAST, BUTTERNUT SQUASH PUREE', BEETS, LEEKS AND ROASTED SWEET POTATOES. TOPPED WITH CHILI-DUSTED PEPITAS AND POMEGRANTE REDUCTION

CHICKEN POT PIE

\$22

ROASTED CHICKEN BREAST, CARROTS, CELERY, ONION, LEEKS, POTATOES, PEAS, PEARL ONIONS TOPPED WITH PUFF PASTRY

SHRIMP AND GRITS

\$25

WHITE CHEDDAR GRITS, GULF SHRIMP, TASSO, ROASTED TOMATO, BELL PEPPER

VEGETABLE LO-MEIN

\$19

LO MEIN NOODLES, RED CABBAGE, CARROTS, ONIONS, BELL PEPPERS, AND SNAP PEAS TOSSED IN A CITRUS PONZU SAUCE

CHICKEN PARMESAN

\$24

HAND BREAD CHICKEN CUTLETS SERVED WITH HOUSE MARINARA, SPAGHETTI AND FRESH MOZZERELLA

FISH AND CHIPS

\$24

CLOUDY AND CUMBERSOME BATTERED ALASKAN HADDOCK, MALT VINEGAR POWDER, SHOESTRING FRIES, COLESLAW, LEMON HERB AIOLI

GNOCCHI BOLOGNESE

\$22

GNOCCHI TOSSED IN CLASSIC BOLOGNESE. SERVED WITH CRUSTY GARLIC BREAD.

KSGCC PRIME

ALL PROTEIN CHOICES INCLUDE SAUCE AND CHOICE OF TWO SIDES

ENTREES

6 OZ. PRIME FILET MIGNON

\$39

12 OZ. PRIME RIBEYE

\$42

10 OZ. PRIME NEW YORK STRIP

\$39

12 OZ. CHESHIRE PORK CHOP

\$34

JAIL ISLAND SALMON

\$26

HOUSE MADE CRAB CAKE

\$29

SAUCES

BEARNAISE

KSSGCC STEAK SAUCE

RED WINE MUSHROOM

DEMI-GLACE

CHIMICHURRI

SIDES

MASHED POTATOES

MACARONI AND CHEESE
(ADD LOBSTER \$15)



ASPARAGUS

CREAMED SPINACH

MUSHROOM RISOTTO

ONION RINGS

6 OZ LOBSTER TAIL
(\$19)

 gluten free;  vegetarian

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LUNCH MENU

SANDWICHES

KENNETT SQUARE BURGER 17

8 Ounce 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

Choice of 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.

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.

NASHVILLE HOT CHICKEN SANDWICH 16

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

BLACKENED SHRIMP TACOS 17

Blackened Shrimp, Pineapple Salsa, Baja Slaw, Cilantro Crema.

FRENCH DIP 18

Fresh Roasted Prime Rib, Provolone Cheese, Horseradish Cream Sauce.

TURKEY APPLE GRILLED CHEESE 17

Sliced Turkey, Honey Crisp Apples & Brie Cheese on Griddled Sourdough Bread. Served with a side of Cranberry Sauce.

SALADS

COMPLETE YOUR SALAD WITH A CHOICE OF:

*6 OZ. CHICKEN 7

*SHRIMP 12

*6 OZ. CRAB CAKE 19

*8 OZ. SALMON 12

BITTER GREENS SALAD 14



Radicchio, Frisse', Granny Smith Apples, Celery, Walnuts, Dried Cranberries, Served with Cranberry Vinaigrette.

KALE AND BRUSSELLS SALAD 15



Baby Kale, Shaved Brussels Sprouts, Toasted Pecans, Radish, Roasted Sweet Potato, Served with Pecan Vinaigrette.

CLASSIC WEDGE SALAD 14



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

Soup

KENNETT SQUARE MUSHROOM SOUP CUP 7/BOWL 8



CHILI CUP 5/ BOWL 8



FRENCH ONION BOWL 18

SOUP DU JOUR CUP 5/BOWL 6

SPINACH AND BEET SALAD 15



Roasted Beet Medley, Spiced Pistachios, Goat Cheese Crumbles, Heirloom Carrots, Curry Vinaigrette.

gluten free vegetarian

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