

APPETIZERS & SHARES

- BANG BANG SHRIMP** 14
Flash fried baby shrimp, sweet and spicy dipping sauce.
- SUMMER ROLL WITH AVOCADO & TUNA** 18
Saku tuna and avocado, rolled in rice paper, carrots, cucumber, cilantro, ponzu dipping sauce, and a side of wasabi.
- SHRIMP COCKTAIL** ^{GF} 16
Extra jumbo shrimp, served with cocktail sauce and lemon.
- 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 own house seasoning, with your 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 ^{GF} 26

4 ounce house made crab cake, oven baked with traditional remoulade and lemon. Served with a small house salad.

SOUP

- KENNETT SQUARE MUSHROOM SOUP** ^{GF} ^V Cup 7 / Bowl 8
- GAZPACHO** ^{GF} ^V Cup 7 / Bowl 8
- SOUP DU JOUR** Market Price

SALADS

- BABY ICEBERG SALAD** ^{GF} 14
Bacon bits, cherry tomatoes, and ranch dressing.
- BURRATA & SUMMER FRUIT PANZANELLA SALAD** ^V 16
Fresh burrata, summer fruit Panzanella, sliced red onion, and citrus balsamic dressing.
- HEIRLOOM TOMATO SALAD** ^{GF} ^V 16
Sliced heirloom tomatoes, baby arugula, feta cheese, and balsamic glaze on the side. Finished with Maldon sea salt.
- WATERMELON & MINT SALAD** ^{GF} ^V 15
Fresh watermelon, mint, watercress, and port wine reduction.
- CAESAR SALAD** 14
Crisp romaine tossed with house made Caesar dressing, grated parmesan, and house made croutons.
- KENNETT SQUARE HOUSE SALAD** ^{GF} ^V 14
Assorted mixed greens and lettuces, English cucumber, roasted mushrooms, shredded carrots, grape tomatoes, and balsamic vinaigrette.

COMPLEMENT YOUR SALAD WITH A CHOICE OF:

- *Chicken 7
- *Shrimp 12
- *Crab Cake 19
- *Salmon 12
- *Tuna Steak 12

^{GF} gluten free; ^V vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Rev. 7/26/22

SANDWICHES

KENNETT SQUARE BURGER

17

8 ounce hand pressed butcher's blend patty, served with lettuce, tomato, sliced red onion, and a pickle spear. Served with club fries.

Black Bean Burger and Impossible Burger available upon request.

BEEF OR CHICKEN CHEESESTEAK

16

With sautéed onions and provolone cheese. Served with club fries.

KENNETT SQUARE HOUSE MADE CRAB CAKE SANDWICH

28

4 ounce house made crab cake, oven baked and served with traditional remoulade and lemon. Served with club 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.

SHRIMP TACOS

20

Three individual tacos with sautéed shrimp, citrus cilantro cabbage slaw, grilled pineapple, cotija cheese, and lime. Served with tortilla chips.

PORTOBELLO MUSHROOM BURGER

18

Arugula, pepper jack cheese, and red pepper aioli on a brioche bun. Served with club fries.

GRILLED CHICKEN SANDWICH

16

Grilled chicken breast, avocado, lettuce, tomato, red onion marmalade, and arugula on a toasted brioche bun. Served with club fries.

CHICKEN QUESADILLA

15

Grilled marinated chicken breast, sautéed onions and peppers. Served with a side of house made pico de gallo and sour cream.

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PIZZA

*Delicious and Fresh House Made 12" Pizza
10 Gluten Free Cauliflower Crust Available Upon Request

CHEESE PIZZA 16

House made red sauce,
mozzarella cheese.

Add 1 topping for no charge. Additional toppings \$2.00 each.

PEPPERONI, SAUSAGE, CHICKEN, BACON, HAM
MUSHROOM, PEPPERS, OLIVES, TOMATOES, PINEAPPLE

MAIN PLATES

KENNETT SQUARE HOUSE MADE CRAB CAKE 34

4 ounce house made crab cake, oven baked and served with remoulade, lemon, mashed potatoes, and a sweet corn and red pepper salad.

PAN ROASTED HALIBUT 36

Pan roasted Alaskan halibut served with carrot ginger velouté, bok choy, and soba noodles.

GREEK STYLE SPLIT CHICKEN BREAST 26

Roasted bone-in chicken breast with Yukon gold potatoes, cherry tomatoes, red onions, lemon, and feta cheese.

SPAGHETTI WITH JUMBO LUMP CRAB MEAT 28



With roasted tomatoes and baby arugula. Topped with lemon bread crumbs.

NEW YORK STRIP STEAK 38

14 ounce Certified Angus Beef New York strip steak, served with mashed potatoes, roasted asparagus, and a red wine demi.

CIOPPINO 28

Kennett Square version of the classic - mussels, surimi, calamari, and shrimp stewed in our house made tomato broth. Served with grilled, garlic scented ciabatta.

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WINE LIST

RED

ELK COVE VINEYARDS
PINOT 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

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

* Denotes wines that are only available by the bottle.

BEER SELECTIONS

MILLER LITE American Light Pilsner 4.2%	4/5	COORS LIGHT American Light Lager 4.2%	4/5	MICHELOB ULTRA American Light Lager 4.2%	4/5
BUD LIGHT American Light Lager 4.2%	5	YUENGLING Traditional Lager 4.5%	4.5	GUINNESS Irish Dry Stout 4.2%	6
CORONA LIGHT Mexican Light Lager 4.0%	5/5	STELLA ARTOIS Belgian Pilsner 5.0%	5.25	HEINEKEN LIGHT Dutch Light Lager 3.3%	5/5
FOUNDERS ALL DAY IPA 4.7%	4.75	OMISSION LAGER (GF) Traditional Lager 4.6%	5.5	HEINEKEN 0.0 Non-alcoholic Pale Lager 0.0%	5
LEVANTE CLOUDY AND CUMBERSOME NEIPA 5.9%	7	LEINENKUGEL SUMMER SHANDY Fruit and Field Beer 4.2%	6	DOGFISH HEAD 60 MINUTE IPA 6.0%	5.25
LAWSON'S SIP OF SUNSHINE IPA 8.0%	9	VICTORY STORM KING Imperial Stout 9.1%	6		

**STATESIDE
VODKA SODA** (GF)
Pineapple, Black Cherry,
Orange, Lemon Cucumber Mint
4.5%

**DOWNEAST
ORIGINAL BLEND** (GF)
Craft Cider
5.1%

**TRINITY FLAVORS
COCKTAIL** (GF)
Transfusion, Transfusion Lite,
Iced Irish Coffee
7.0%, 5.0%, 9.0%

SPECIALTY COCKTAILS

JALAPEÑO ORANGE MARGARITA 12
Jalapeño infused tequila, triple sec, orange zest, lime juice and sour mix.
Garnished with jalapeños and lime wedge,
with optional sugar or salt rim.

TROPICAL LEMONADE 10
Stateside vodka, pineapple juice, grapefruit juice, lemonade topped with club.
Garnished with a cherry and dried grapefruit slice.

DESSERT

STRAWBERRY SHORTCAKE

8

Fresh baked biscuit, macerated strawberries, and whipped cream.

FLOURLESS CHOCOLATE TORTE ^{GF}

9

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

HOUSE MADE SUMMER PEACH COBBLER

9

House made peach filling. Served with vanilla ice cream.

CHIA SEED PUDDING

9

With a passion fruit puree, toasted coconut,
and almond milk.

HOUSE MADE CRÈME BRÛLÉE

8

Finished with a burnt sugar crust.

ICE CREAM & SORBET

From Woodside Farm Creamery

VANILLA, CHOCOLATE, BIRTHDAY CAKE,
MOTOR OIL, RASPBERRY SORBET

Ask your server about the flavor of the week.

Single Scoop 3 / Double Scoop 5 / Ala Mode 2

^{GF} gluten free

Rev. 7/26/22