



LUNCH

SOUPS & SALADS

Tomato Bisque Soup 11

Crispy Polenta Crouton / Fresh Basil

Kitchen Salad 16/10 GF

Baby Field Greens / Strawberries / Blueberries / Candied Almonds /
Granny Smith Apple / Fresh Mozzarella / Sweet & Sour Vinaigrette

Greek Salad 15/10 GF

Baby Arugula / English Cucumber / Charred Grape Tomatoes /
Shaved Sweet Red Onion / Kalamata Olives / Fire-Roasted Red Pepper /
Feta / Lemon Oregano Vinaigrette

Southwestern Kale 16/11

Kale / Charred Tomatoes / Fire Roasted Corn / Red Onion / Avocado /
Goat Cheese / Crispy Tortillas / Cilantro Lime Ranch

SupperClub Salad 16/10 GF

Mixed Greens / Golden Beets / Golden Raisins / Glazed Walnuts /
Goat Cheese / Roasted Shallot Vinaigrette

Beet Stack 16 GF

Red Beets / Goat Cheese / Arugula / Lemon Vinaigrette /
Mandarin Orange / Pomegranate Glaze / Almond

Enhance Your Salad

Add Grilled Chicken Breast 8 GF
Add Wild Isle Salmon Filet (4oz) 10 | (8oz) 13 GF
Add Seared Blackened Tuna 12 GF
Add Crab Cakes 13

STARTERS

Asiago Cheese Dip 18

Roasted Red Pepper / Sun-Dried Tomatoes / Asiago / Mozzarella /
Parmesan / Garlic Crostini

Burrata 17

Tomato Jam / Basil Pesto / Olive Oil / Crisp Crostini

Grilled Artichoke Hummus 19

English Cucumber / Greek Olives / Roasted Red Pepper / Grape Tomatoes /
Extra Virgin Olive Oil / Fig Balsamic Reduction / Feta / Garlic Crostini

Candied Lemon Crispy Brussels 18

Crispy Flash Fried Sprouts / Red Pepper / Onion / Candied Lemon Aioli

Crispy Eggplant Tower 19

Tomato Jam / Fresh Mozzarella / Basil Pesto /
Extra Virgin Olive Oil / Aged Balsamic Glaze

Breaded Zucchini Planks 16

Zucchini Plank / Ranch / Parmesan

SANDWICHES & MORE

Tacos

Grilled Flour or Corn Tortillas / Pepper Jack Cheese /
Sweet Corn & Cabbage Slaw / Chipotle Crema / Fresh Avocado

Citrus Marinated Chicken Breast 18 **

Seared Blackened Tuna* 20 **

ADD Sour Cream 2

ADD House Pico de Gallo 2

** Corn Tortillas Are Available For Gluten-Free Option

Pepper Crusted Burger* 20

Natural Black Angus Blend / Caramelized Onion /
House Smoked Cheddar / Applewood Smoked Bacon /
Roasted Garlic Aioli / Arugula / Brioche Bun / Seasoned Fries

Orange Chive Salmon Burger* 20

Dill Caper Aioli / Baby Arugula / Roma Tomatoes / Brioche Bun /
Sweet Potato Fries

Shaved Ham & Brie Sandwich 18

Baby Arugula / Shaved Granny Smith Apple / Grilled Wheat Berry Bread /
Apple Cider Reduction / Sweet Potato Fries

Roasted Chicken Sandwich 19

House Smoked White Cheddar / Crispy Pickled Onions /
Roasted Shallot & Truffle Aioli / Baby Arugula / Ciabatta Roll /
Sweet Potato Fries

Caprese Grilled Cheese 18

Fresh Mozzarella / Basil / Roma / Pesto / Tomato Bisque Soup

Gourmet Meatloaf Melt 19

House Made Meatloaf / Smoked Cheddar / Caramelized Onions /
Dijionaise / Seasoned Fries

KIDS 10 & UNDER

Grilled Cheese & Fries 8

Cheeseburger & Fries 8

Chicken Fingers & Fries 8

French Toast Sticks & Fruit 8

Soup & Salad 8

Silver Dollar Pancakes & Fruit 8

1 Egg Any Style With House Potatoes & Toast 8

*Kitchen Policies: \$20 Cork Fee, Substitutions May Require Upcharge, Groups of 8 or More - One Check & 20% Gratuity Included.
* Consumption of Raw or Undercooked Meat, Poultry, Eggs, or Seafood May Increase the Risk of Illness. Please Alert Server of Allergies.
GF Indicates Gluten Free Options **Purple Items Are House Favorites***

VIEW OUR MENU ONLINE
KitchenOnPenn.com