

# MKTK & B

## MARKET KITCHEN & BAR



SEPTEMBER 9 -14, 2019

## LUNCH \$15 PER PERSON

Choice of one starter and one entrée, or one entrée and one sweet.

### STARTER

- CRISPY BRUSSELS SPROUTS** | tossed w/ parmesan cheese & truffle salt
- EDAMAME** | soy beans tossed in a chili, soy, & ginger sauce
- SHE CRAB BISQUE**

### ENTREE

- 18-HOUR BBQ BRISKET SANDWICH** | BBQ **brisket**, apple veggie slaw, pepper jack cheese, served on a pretzel roll, w/ housemade seasoned chips
- HEIRLOOM TOMATO BURRATA SALAD** | assorted Courtyard Garden **heirloom tomatoes, basil, oregano**, red onion, w/ dijon **basil** vinaigrette
- ROOT BEER BBQ DUCK TRIO TACO** | braised duck, Asian root beer BBQ, cilantro, pickled onions, cucumbers, cabbage, drizzled w/ chipotle aioli, served w/ tortilla chips

### SWEET

- CINNAMON SUGAR BEIGNET TRIO** served w/ **Woodside Farm Creamery salted caramel ice cream**
- CHEF'S HOUSEMADE ICE CREAM SANDWICH** | featuring **Woodside Farm Creamery ice cream**

## DINNER \$35 PER PERSON

Choice of one starter, one entrée, and one sweet.

### STARTER

- \* **TUNA POKE** | ahi tuna tossed in mango & cucumber, served w/ sesame crisps
- CRISPY BRUSSELS SPROUTS** | tossed w/ parmesan cheese & truffle salt
- JERK CHICKEN MEATBALLS** | tossed in coconut curry sauce, garnished w/ toasted coconut, served w/ naan bread
- HOT POTATO CHIPS** | w/ Dogfish Head fondue & crumbled bleu cheese
- ROASTED TOMATO BISQUE**

### ENTREE

- \* **BLACK & BLUE STEAK SALAD** | pepper crusted **flat iron steak** over **heirloom tomato** salad, baby lettuce, **black + bleu cheese**, crispy pesto gnocchi, balsamic vinaigrette
- \* **COW TIPPING BURGER** | signature blend of 100% dry-aged **angus beef**, caramelized **rosemary** onions, housemade pepper bacon, **cow tipper cheese**, lettuce, tomato, **herb** spread, housemade pickles, served on a toasted brioche roll, w/ market fries
- BLACKENED SHRIMP, CHORIZO, & COW TIPPER GRITS**
- jumbo shrimp, **cow tipper cheese**, chorizo, grits, corn salsa, cilantro
- GRILLED CITRUS GLAZED SALMON** | w/ assorted Courtyard Garden **heirloom tomatoes** & apple cranberry couscous

### SWEET

- CHEF'S HOUSEMADE ICE CREAM SANDWICH** | featuring **Woodside Farm Creamery ice cream**
- CHOCOLATE TORTE** | flourless, w/ **Woodside Farm Creamery cherry vanilla ice cream**, & fresh **berries**
- WARM SEASONAL TART** | served w/ **Woodside Farm Creamery butter pecan ice cream**

## OUR MISSION

To support local, sustainable, natural, and organic practices whenever possible. Using locally sourced and fresh product, Market Kitchen & Bar takes your favorite staple dishes and elevates them through a unique culinary approach. We strive to provide our guests with a remarkable farm-to-table experience.

## COURTYARD GARDEN

The Courtyard Garden is located in our outdoor Courtyard. This carefully curated plot, seasonally created and kept by our culinary team, is infused into all aspects of Market Kitchen & Bar. Whether you're sipping on a cocktail created & garnished with our handpicked mint, or enjoying a fresh appetizer featuring our heirloom tomatoes, you will certainly experience the local flair of our Courtyard Garden.

## LOCAL INGREDIENTS & PARTNERS

FILET & NEW YORK STRIP | Pleasant Valley Farm, PA & McKean Brothers Angus, PA  
GOAT CHEESE | Cherry Glen, MD  
COW TIPPER | Calkins Creamery, PA  
BLACK & BLUE CHEESE | Firefly Farm, MD  
SPECIALTY SAUSAGE | Maiale, DE  
FIRE MUSTARD AND CABERNET & GARLIC JAM | Backyard Jams, DE  
CHICKEN | Bell & Evans, PA  
FLAT IRON STEAK | Reid's Angus DE  
MUSHROOMS | Kennet Square, PA  
PEACH TART | Clements Bakery, MD  
ICE CREAM | Woodside Farm Creamery, DE

From the purchase of the land in 1796 until 1961, Woodside Farm Creamery served as a dairy farm supplying milk to New Castle County, DE. The Creamery has grown in reputation as some of the finest homemade ice creams in the country. At Woodside Farm Creamery the transformation of grass into ice cream occurs in a matter of weeks. It is a transformation done one batch at a time. It is ice cream made from farm fresh ingredients. It is homemade. It is ice cream made much the same way that George Washington might have tasted it and Dolly Madison might have served at the White House - Pure & Delicious.

GREEN DENOTES LOCALLY SOURCED PRODUCT OR INGREDIENT.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk on contracting Foodborne Illness, especially if you have certain medical conditions. 8/1/2019

18% gratuity will automatically be added to groups of 8 or more.