

SMALL PLATES

MEDITERRANEAN PLATE | mini falafel patties, toasted Naan bread, roasted tinker bell peppers, artichokes & tomatoes, marinated olives, Tzatziki sauce, hummus, grilled eggplant

AVOCADO TOAST | avocado & goat cheese on toasted sourdough w/ bruschetta, basil & balsamic glaze

BLACKENED SHRIMP MAC + CHEESE | gemilli pasta, peppers, rich old bay cheese sauce

ANTIPASTO SLATE | assortment of cheeses & cured sausages, **Backyard Jams and**

Jellies fire mustard, roasted garlic & cabernet jam, honey, w/ artesian sliced bread

FRIED CHICKEN CURLYS | buttermilk marinated & henny penny fried chicken, tossed in buffalo sauce, served w/ housemade blue cheese

EDAMAME | soy beans tossed in a chili, soy, ginger sauce

MARKET GARDEN PIZZA | roasted **Courtyard Garden heirloom tomatoes,** garlic, mozzarella, basil

HOT POTATO CHIPS | w/ **Dogfish Head fondue,** crumbled bleu cheese, scallions

CRAB CAKE | w/ Jersey fresh creamed corn relish

JERK CHICKEN MEATBALLS | tossed in coconut curry sauce, garnished w/ toasted coconut, served w/ naan bread

CALAMARI FRIES | served w/ garden smoked roasted peppers sauce & housemade tomato basil sauce

CRISPY BRUSSELS SPROUTS | w/ parmesan cheese, truffle salt & tangy red pepper sauce

* **TUNA POKE NACHO** | fried corn tortilla topped w/ mashed sesame avocado & mango salsa

MARKET FRIES | boardwalk style fries w/ house blend seasoning & w/ herb dipping sauce

SHE CRAB BISQUE or **ROASTED TOMATO BISQUE**

SALADS

HEIRLOOM TOMATO BURRATA | baby lettuce, asparagus, assorted **Courtyard Garden heirloom tomatoes, basil, oregano,** red onion, dijon basil vinaigrette

* **BLACK & BLUE STEAK** | pepper crusted flat iron steak over **Courtyard Garden heirloom tomato salad,** baby lettuce, **black & bleu cheese,** crispy gnocchi, balsamic vinaigrette

GRILLED HERB CHICKEN | grilled chicken, power veggie blend, sprouts, baby lettuce, cherry chutney, **goat cheese,** blackberries, raspberries, red onion, candied pecans, blackberry peppercorn vinaigrette

GRILLED HONEY LIME GLAZED SALMON | honey lime glazed salmon, fresh kale & greens, blueberries, farro, toasted almonds, currants, red onion, baked crispy chickpeas, blueberry pomegranate vinaigrette

HYBRID TUNA CAESAR | pepper crusted tuna w/ crisp romaine, radicchio, **roasted heirloom tomatoes,** olives, julienne peppers, shaved parmesan, housemade croutons, traditional Caesar dressing

ENTREES

BLACKENED SHRIMP, CHORIZO & COW TIPPER GRITS | jumbo shrimp, **cow tipper cheese,** chorizo, grits, corn salsa, cilantro

CRAB CAKES | two crab cakes, old bay mac & cheese, roasted **Courtyard Garden heirloom tomatoes**

ROASTED ROSEMARY CHICKEN & DUMPLING | roasted fennel, onion & butternut squash, broccolini, w/ crispy butternut dumplings, finished w/ an herb broth

FISH & CHIPS | beer battered Rockfish, crispy calamari fries, side of housemade old bay tartar sauce & malted vinegar glaze

* **NEW YORK STRIP** | w/ **roasted 1854 spiced coffee rub, Backyard Jams and Jellies rosemary wine jelly,** herb parmesan potatoes, broccolini

* **BRAISED SHORT RIB** | w/ chipotle & smoked paprika sweet potatoes, roasted Cipollini onion blackberry jam, finished w/ a pinot demi sauce

* **PAN SEARED ANGUS FILET MEDALLIONS** | w/ parmesan garlic fingerling potatoes, truffle salt roasted brussels sprouts & red pepper, finished w/ a rosemary sauce

* **FLAT IRON STEAK** | w/ a **Kennett Square mushroom demi,** grilled asparagus, horseradish cauliflower mashed potatoes

GRILLED SMOKED PAPRIKA SPICED SALMON w/ cherry chutney, herb risotto, asparagus

VEGGIE HAVEN | herb risotto w roasted vegetables, drizzled w/ basil oil

FARM RAISED STRIPED BASS | pan seared fillet glazed w/ honey lime, served over roasted butternut squash, fennel & onion quinoa w/ asparagus

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 & PARTNER FARMS

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 & GARLIC ROSEMARY

JELLY | Backyard Jams, DE

CHICKEN | Bell & Evans, PA

FLAT IRON STEAK | Reid's Angus DE

MUSHROOMS | Kennet Square, PA

SEASONAL TART | Clements Bakery, MD

ICE CREAM | Woodside Farm Creamery, DE

SIDES

creamy herb risotto

old bay mac & cheese w/ peppers

Cow Tipper cheese grits

butternut squash, fennel & onion quinoa

chipotle smoked paprika sweet potatoes

grilled asparagus

cauliflower horseradish mashed potato

broccolini

hybrid Caesar salad

parmesan garlic **fingerling potatoes**

Substitute Entree & Sandwich sides for an additional fee.

**GREEN DENOTES
LOCALLY SOURCED
PRODUCT
OR INGREDIENT.**

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

Please let your server know if you have severe allergies.

* 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.

SANDWICHES

- MARKET CHICKEN SANDWICH** | grilled chicken topped w/ a brown sugar, garlic, bacon and onions glaze, on an everything brioche roll, w/ housemade seasoned chips
- MARKET LAMB BURGER** | lamb topped w/ ash goat cheese, caramelized onions, Courtyard Garden roasted heirloom tomatoes, served on a toasted pretzel roll, w/ tzatziki sauce & housemade seasoned chips
- WAFFLE IRON GRILLED CHEESE** | gouda, gruyere, cheddar & tomato bacon jam, grilled on sourdough bread, served w/ roasted tomato bisque
- 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
- MAHI MAHI TACO TRIO** | queso fresco, poblano pepper & corn salsa, pickled onions, shredded cabbage, cilantro, drizzled w/ chipotle aioli, served w/ tortilla chips
- CRAB CAKE MELT** | signature crab cake w/ grilled tomato, melted provolone & cheddar cheese, served on a toasted brioche roll, w/ housemade seasoned chips
- * **COW TIPPING BURGER** | signature blend of 100% dry-aged angus beef, caramelized rosemary onions, housemade pepper bacon, cowtipper cheese, lettuce, tomato, herb spread, housemade pickles, served on a toasted brioche roll, w/ market fries
- HOUSEMADE BBQ VEGGIE BURGER** | patty made of quinoa, spinach, black bean, cannellini bean & cheddar, topped w/ roasted Courtyard Garden heirloom tomatoes, lettuce, white BBQ sauce, served on a toasted brioche roll, w/ housemade seasoned chips
- 18-HOUR BBQ BRISKET SANDWICH** | BBQ brisket, apple veggie slaw, pepper jack cheese, served on a pretzel roll, w/ housemade seasoned chips

SWEETS

- BLACK FOREST CAKE** | gluten free chocolate cake, nondairy whipped cream, cherries
- SPIKED FRENCH TOAST BANANA FOSTER** | French toast bread pudding w/ Backyard Jams & Jellies drunken monkey jam, served w/ Woodside Farm Creamery banana fosters ice cream w/ rum
- CHOCOLATE TORTE** | flourless, w/ Woodside Farm Creamery peppermint chip ice cream, fresh berries
- SIGNATURE CINNAMON SUGAR BEIGNETS** | served w/ honey & Woodside Farm Creamery salted caramel ice cream
- WARM SEASONAL TART** | served w/ Woodside Farm Creamery butter pecan ice cream
- CARNEGIE CHEESECAKE** | w/ fresh berries & raspberry sauce
- SEASONAL CRÈME BRÛLÉE**
- WOODSIDE FARM CREAMERY ICE CREAM**
please ask your server for flavors

HANDCRAFTED COCKTAILS

- ELDERBERRY SPARKLE** | Choice of Stateside Vodka or Bluecoat Elderflower Gin • locally foraged elderberry syrup • fresh lemon juice • splash of Ruffino prosecco
- SCOTTISH MULE** | Glenmorangie 10yr Scotch • fresh lime juice • ginger beer
- CRANBERRY RYE SOUR** | Diamond State Rye Whiskey • cranberry juice • fresh lemon & lime juice • simple syrup
- PEANUT BUTTER MANHATTAN** | Skrewball Peanut Butter Whisky • Resurgent Custom Cask Whiskey • orange bitters • splash of cranberry juice
- DELAWARE OLD FASHIONED** | Diamond State Bourbon • luxardo cherries • basil simple syrup • cherry bitters

NON-ALCOHOLIC

- JERSEY BERRY LEMONADE** | fresh squeezed lemon, simple syrup, blueberries, fresh mint
- KIWI PINEAPPLE GINGER** | fresh kiwi, fresh pineapple, ginger beer, simple syrup, club soda
- STRAWBERRY BASIL LEMONADE** | fresh lemon, simple syrup, strawberry puree

Cold brew iced tea, cold brew coffee

Coke, Diet Coke, Sprite, Gingerale, Fanta Orange, Powerade Fruit Punch, Barq's Root Beer

It was 1995 when Sam Calagione had his vision. His vision was quite simple: to provide original beer, original food, and original music to the area. His vision became Dogfish Head which is based in Milton, Delaware. Market Kitchen & Bar proudly features several known (and some exclusive) Spirits and Beers from Dogfish Head.

In 2011, Ron Gomes Jr. and Mike Rasmussen were introduced by a mutual friend (not knowing that each independently had plans of opening a craft distillery in Delaware). Each was approaching their dream from a different perspective; however, they quickly realized that they each shared a common passion to create the finest craft spirits with locally sourced agricultural products. This new company called Painted Stave partnered with Dogfish Head to help change legislation in Delaware, making this dream a reality. Today, Delaware is one of the most accommodating states in regard to distilling in the country.

Brandywine Branch Distillery, located in Chester County PA, is a source for some of the best local gin available! The distillery sits on eight acres of land and is adjacent to 130 acres of conserved farmland. This ultimately allows for true "Grain to Bottle" distillation. Revivalist gin comes in many varieties. MktK&B proudly features their Botanical "Harvest" gin and their Firey Pepper Infused "Dragon Dance Gin".

At Market Kitchen & Bar our philosophy is simple. We work hard to source local beers and spirits because we believe in quality. We also believe that as climates change, our appetites and lifestyle change with each season. With this in mind, our beverage experts rotate our featured hand crafted cocktails, local craft beers, and grain to glass spirits accordingly. Our mixologists use the freshest local ingredients to create some of the most unique beverages in the area.

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