

SMALL PLATES

CRISPY BRUSSELS SPROUTS 12 | tossed with truffle salt and parmesan cheese
AVOCADO FRIES 12 | with poblano sauce
TRUFFLE FRIES 10 | tossed in parmesan cheese, parsley, truffle salt
SEARED SESAME WASABI AHI TUNA 18 | with seaweed salad and soy dipping sauce
CALAMARI FRIES 15 | with house marinara
FRIED ITALIAN CHEESE RAVIOLI 10 | with house marinara
LOADED TATER TOTS 10 | with seven cheeses, sour cream, bacon, scallions
BUFFALO CHICKEN TENDERS 16 | served with blue cheese and celery
DOGFISH CHIPS 10 | Dogfish Head beer cheese queso, housemade chips topped with crumbled blue cheese and scallions
OLD BAY SHRIMP COCKTAIL 20 | with lemon and traditional cocktail sauce
CHIPS AND SALSA 6

SALADS

SALMON SALAD 19 | mixed greens, blueberries, dried cherries, red onion, toasted almonds, berry quinoa, and peppers served with balsamic vinaigrette
GRILLED CHICKEN CAESAR 16 or AHI TUNA CAESAR 18 | mixed greens, croutons, parmesan, traditional Caesar dressing

SANDWICHES

GRILLED CAJUN MAHI 18 | poblano sauce, lettuce, tomato, on a tomato focaccia roll with market fries
*COW TIPPER BURGER 19 | blend of angus beef, topped with market sauce, pepper bacon, rosemary onion, cow tipper cheese, lettuce, and tomato, served on a toasted brioche bun with market fries
GRILLED BBQ CHICKEN SANDWICH 17 | topped with cheddar cheese, lettuce, and tomato, on a brioche bun with market fries

ENTREES

GRILLED HONEY GLAZED SALMON 30 | lime, sweet chili, and local honey glazed grilled salmon served over Yukon mashed potatoes and broccolini
GRILLED CHICKEN MARSALA 28 | with mushroom sauce, Yukon mashed potatoes and broccolini
GRILLED CAJUN MAHI 30 | tomato relish and poblano sauce, Yukon mashed potato and broccolini
*GRILLED ANGUS FILET 45 | with au poivre sauce, Yukon mashed potato and broccolini
NEW YORK STRIP STEAK 42 | with au poivre sauce, Yukon mashed potato and broccolini

Side Substitutions - add \$2

SWEETS

WARM CHOCOLATE LAVA CAKE 9
VANILLA ICE CREAM with chocolate or caramel sauce 8
SALTED CARAMEL CAKE 9
TRIPLE CHOCOLATE CAKE 9

THIS IS OUR MENU
MONDAYS - SATURDAYS,
PREPARED IN-HOUSE BY
EXECUTIVE CHEF ROBERT
FRATTICCIOLI.

TO VIEW OUR OUTSIDE
CATERED MENU WHICH IS
AVAILABLE SATURDAY -
MONDAY, PLEASE CLICK [HERE](#)
IF VIEWING DIGITALLY..

MKT&B

MARKET KITCHEN & BAR

DINNER

MONDAYS - SATURDAYS
5PM - 10PM

COCKTAILS

IT'S A SPICY ONE! 11 | Revivalist Dragon Dance Gin, traditional Bloody Mary Mix

LYNCHBURG LEMONADE 11 | Jack Daniels whiskey, triple sec, sour mix, sprite

ABSOLUTE-LY MULES 12 | your choice of Original or any flavored Absolute Vodka mixed with Goslings ginger beer and lime juice

- Raspberri - Peach -Watermelon
- Mandrin - Citron -Grapefruit

BOTTLED BEER

	price
Dogfish Head 60 Minute (DE) American IPA 6.0% ABV	7.50
High Noon Sunsiops (CA) Vodka Hard Seltzer 4.5% ABV	12
Jim Beam Highballs (KY) Bourbon Hard Seltzer 5% ABV	8
Corona (MEXICO) American Adjunct Lager 4.6% ABV	6
Heineken (NETHERLANDS) Euro Pale Lager 5.0% ABV	6
Michelob Ultra (MO) Light Lager 4.2% ABV	6
Yuengling (PA) Traditional Lager 4.50% ABV	5
Miller Lite bottles (WI) Light Lager 3.14% ABV	5
Miller Lite 16oz Aluminum (WI)	6
Stella Artois Belgian Pilsner 5.2% ABV	6

Please ask about this week's **local draft beer special**.

SPARKLING WINE

LaMarca Prosecco (187ml split) 14

WHITE WINE

	6oz.	9oz.	bottle
Chateau Souverain Chardonnay (CA)	9	13	34
Kendall Jackson Chardonnay (CA)	12	16	46
Cakebread Chardonnay Robert Parker 90pts (Napa Valley)			89
PIO Pinot Grigio (Italy)	9	13	34
Beringer White Zinfandel (CA)	8	11	31
The Pale Rose' (France)	10	14	38
Kim Crawford Sauvignon Blanc (NZ)	13	17	49
Stella Rosa Moscato (Italy)	10	14	38

RED WINE

	6oz.	9oz.	bottle
Chateau Souverain Pinot Noir (CA)	9	13	36
LaCrema Pinot Noir (CA)	14	18	54
Chateau Souverain Cabernet (CA)	9	13	33
William Hill North Coast Cabernet (CA)	12	16	44
Quilt Red Blend (CA)			79
Sposato Malbec (Argentina)	10	14	38

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Due to the Coronavirus pandemic, we have temporarily suspended the cultivation of our Courtyard Garden and partnerships with local vendors. We strive to return to our previous mission which is described below:

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

Please let your server know if you have severe allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting Foodborne Illness, especially if you have certain medical conditions. 9/2/2021