

## SMALL PLATES

CRISPY BRUSSEL 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  
FRIED ITALIAN CHEESE RAVIOLI 10 | with house marinara  
SEARED SESAME WASABI AHI TUNA 17 | with seaweed salad and soy dipping sauce  
CALAMARI FRIES 15 | 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  
NACHO CHIPS AND SALSA 6  
OLD BAY SHRIMP COCKTAIL 18 with lemon and traditional cocktail sauce

## SALADS

HONEY CITRUS SALMON 18 | honey citrus salmon, mixed greens, berries, onions, cranberries, quinoa, almonds and peppers with balsamic vinaigrette  
GRILLED CAJUN ROCKFISH 17 | mixed greens, corn and bean salsa, cheddar cheese, cucumbers, onion and fried avocados with avocado poblano dressing  
GRILLED CHICKEN CAESAR 16 or AHI TUNA CAESAR 18 | mixed greens, croutons, parmesan, traditional Caesar dressing

## SANDWICHES

GRILLED CAJUN MAHI SANDWICH 18 | poblano sauce, lettuce, tomato, on a tomato focaccia roll served with tator tots  
\*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, served on a toasted brioche bun with tator tots  
CRAB CAKE SANDWICH 19 | served with remoulade sauce, tomato, lettuce on a toasted brioche bun with tator tots

## ENTREES

GRILLED CAJUN MAHI 30 | served with tomato relish, Yukon mashed potato and asparagus  
GRILLED HONEY GLAZED SALMON 30 | lime, sweet chili, and local honey glazed grilled salmon served over quinoa and asparagus  
GRILLED CHICKEN MARSALA 28 | with mushroom sauce, Yukon mashed potato and asparagus  
SHORT RIB 34 | with BBQ sauce, Yukon mashed potato and asparagus  
\*GRILLED ANGUS FILET 39 | with mushroom demi, Yukon mashed potato and asparagus  
SAUTEED CRAB CAKE 39 | with tomato bruschetta, Yukon mashed potato and asparagus  
BLACKENED SHRIMP AND ROCKFISH 35 | served with tomato relish and lemon broth with Yukon mashed potato and asparagus  
CRAB IMPERIAL TILAPIA 33 | served with bruschetta and lemon caper sauce with Yukon mashed potato and asparagus

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

### SWEETS

- SALTED CARAMEL CAKE 9
- WARM CHOCOLATE LAVA CAKE 9
- VANILLA HAAGEN DAZS topped with chocolate or caramel sauce 8

### COCKTAILS

IT'S A SPICY ONE! 11 | Absolut Peppar Vodka or 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 - Grapefruit -Watermelon
- Mandarin - Citron -Lime

### BOTTLED BEER

	price
Dogfish Head 60 Minute (DE) American IPA 6.0% ABV	7.50
High Noon Sunips (CA) Vodka Hard Seltzer 4.5% ABV	10
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 (WI) Light Lager 3.14% ABV	5
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
French Blue Sauvignon Blanc (France)	8	11	31
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
Cooper & Thief Red Blend(CA)	18	23	70
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. 6/28/2021