

SMALL PLATES

CRISPY BRUSSELS SPROUTS 14 | tossed with truffle salt and parmesan cheese
AVOCADO FRIES 13 | with poblano sauce
TRUFFLE FRIES 11 | tossed in parmesan cheese, parsley, truffle salt
SEARED SESAME WASABI AHI TUNA 18 | with seaweed salad and soy dipping sauce
CALAMARI FRIES 16 | with house marinara
FRIED ITALIAN CHEESE RAVIOLI 11 | with house marinara
PHILLY SOFT PRETZEL BITES 10 | with Dogfish Head beer cheese queso
LOADED TATER TOTS 11 | with seven cheeses, sour cream, bacon, scallions
BUFFALO CHICKEN TENDERS 17 | served with blue cheese and celery
DOGFISH CHIPS 11 | Dogfish Head beer cheese queso, housemade chips with crumbled blue cheese and scallions
OLD BAY SHRIMP COCKTAIL 20 | with lemon and traditional cocktail sauce
CHIPS AND SALSA 7
CRAB & SHRIMP DIP 20 | served with crustini, pretzel bites, and tortilla chips

SALADS

SALMON SALAD 20 | mixed greens, blueberries, dried cranberries, red onion, toasted almonds, berry quinoa, and peppers tossed in balsamic vinaigrette
GRILLED CHICKEN CAESAR 17 or AHI TUNA CAESAR 19 | mixed greens, croutons, parmesan, traditional Caesar dressing

SANDWICHES

GRILLED CAJUN MAHI 19 | poblano sauce, lettuce, tomato, on a tomato focaccia roll with market fries
*COW TIPPER BURGER 20 | blend of angus beef, topped with market sauce, pepper bacon, rosemary onion, cow tipper cheese, lettuce, and tomato, on a toasted brioche bun with market fries
GRILLED BBQ CHICKEN SANDWICH 17 | topped with cheddar cheese, lettuce, and tomato, on a toasted brioche bun with market fries
ROASTED SLICED SIRLOIN DIP 19 | angus sirloin, swiss cheese, horseradish cream on a brioche bun with market fries
CHIPOTLE BBQ PORK TENDERLOIN 17 | smoked gouda cheese, fried brussel sprouts with market fries
GRILLED MARINATED VEGETABLE 17 | sliced mozzarella, lettuce, portabella bruschetta, hummus on focaccia roll with market fries

ENTREES

GRILLED HONEY GLAZED SALMON 32 | lime, sweet chili, and local honey glazed grilled salmon served over Yukon mashed potatoes and broccolini
GRILLED CHICKEN MARSALA 29 | with mushroom sauce, Yukon mashed potatoes and broccolini
GRILLED CAJUN MAHI 32 | tomato relish and poblano sauce, Yukon mashed potato and broccolini
*GRILLED NEW YORK STRIP STEAK 42 | with mushroom sauce, Yukon mashed potato and broccolini
*GRILLED ANGUS FILET 45 | with mushroom 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
ZANZABAR CHOCOLATE CAKE soaked in coffee and layered with white and dark chocolate mousse 9
RASPBERRY CHOCOLATE CHEESECAKE 10

BEVERAGES

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 -Lime
- Mandrin - Citron -Grapefruit

SKREWED UP MANHATTAN 14 | Screwball peanut butter whiskey, dry vermouth, bitters, fresh cherry and orange peel

BOTTLED BEER

	price
Dogfish Head 60 Minute (DE) American IPA 6.0% ABV	8
Dogfish Namaste (DE) Belgian Witbier 4.8% ABV	8
High Noon Sunsiops (CA) Vodka Hard Seltzer 4.5% ABV	12
Jim Beam Highballs (KY) Bourbon Hard Seltzer 5% ABV	8
Blue Moon (CO) Belgian Witbier 5.4% ABV	8
Corona Light (MEXICO) only 99 calories 4% ABV	7
Corona (MEXICO) American style Lager 4.6% ABV	7
Heineken (NETHERLANDS) Euro Pale Lager 5.0% ABV	6
Michelob Ultra (MO) Light Lager 4.2% ABV	7
Yuengling (PA) Traditional Lager 4.50% ABV	6
Miller Lite (WI) Light Lager 3.14% ABV	6
Stella Artois (Belgium) Pilsner 5.2% ABV	7
O'Douls (MO) Non-alcoholic	5
St Pauli (Germany) Non-alcoholic	8

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

SPARKLING WINE

LaMarca Prosecco (187ml split)	15
Mumm Napa Brut (187 split)	20

WHITE WINE

	6oz.	9oz.	bottle
Chateau Souverain Chardonnay (CA)	10	14	36
Kendall Jackson Cahrdonnay (CA)	12	16	46
Cakebread Chardonnay Robert Parker 90pts (Napa Valley)			89
PIO Pinot Grigio (Italy)	10	14	36
Beringer White Zinfandel (CA)	9	13	31
Kim Crawford Sauvignon Blanc (NZ)	13	17	49
The Pale Rose' (France)	10	14	38
Stella Rosa Moscato (Italy)	10	14	38

RED WINE

	6oz.	9oz.	bottle
Chateau Souverain Pinot Noir (CA)	10	14	36
LaCrema Pinot Noir (CA)	15	18	54
Chateau Souverain Cabernet (CA)	10	14	36
William Hill Cabernet (CA)	12	16	44
Quilt Red Blend (CA)			98
Rodney Strong Symmetry Meritage (CA)			79
Sposato Malbec (Argentina)	10	14	38

DINNER

MONDAYS - SATURDAYS

5PM - 10PM

SUNDAYS 5-9PM

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. 10/5/2021