

MktK&B

MARKET KITCHEN & BAR

BRUNCH

(n.) - the socially acceptable excuse for day drinking

EYE OPENERS

PEANUT BUTTER OVERNIGHT SOAKED OATS 8

Quaker oats soaked in almond milk w/ vanilla chia seeds & cinnamon, topped w/ banana & peanut butter

HOT POTATO CHIPS 8

w/ Dogfish Head fondue & crumbled blue cheese

SHE CRAB BISQUE 8

ROASTED TOMATO BISQUE 8

HOUSE FAVORITES

All house favorites are served with housemade pastries.

* COW TIPPING BURGER 17

signature blend of 100% dry-aged **angus beef**, caramelized rosemary onions, housemade pepper bacon, **cow tipper cheese**, lettuce, tomato, herb spread, garnished w/ housemade pickles & served with market fries

SMOKED SALMON & EGG BLT 20

two fried eggs, smoked salmon, **applewood bacon**, sliced tomato, red onion, lettuce & capers, served on a toasted brioche roll w/ herb spread, served w/ tater tots

SEASONAL PANCAKES 14

topped w/ sautéed peaches & streusel topping, accompanied by whipped butter & maple syrup

DELAWARE BENEDICT 19

poached eggs served over signature crab cakes, sourdough crouton & **fried green tomato**, topped w/ tomato béarnaise sauce

BANANAS FOSTER STUFFED CHEESECAKE FRENCH TOAST 14

accompanied by whipped butter & maple syrup

LIGHTER SIDE

All house favorites are served with housemade pastries.

HEALTH BOWL 15

two poached eggs served over sautéed baby kale, onion, faro and quinoa, accompanied by turkey sausage & avocado toast

SWEETS

WOODSIDE FARM ICE CREAM 7

chocolate, vanilla, salted caramel, butter pecan, mocha crunch & seasonal flavor

BEIGNETS 11

served w/ powdered sugar, **honey**, & **Woodside Farm Creamery salted caramel ice cream**

WARM SEASONAL TART 11

served w/ butter pecan ice cream

BERRY PARFAIT 8

Layers of fresh seasonal berries, housemade granola & vanilla yogurt

HOUSE-MADE QUICHE 8

w/ asparagus, sundried tomatoes & cheddar cheese, served w/ tomato relish

* JERK CHICKEN MEATBALLS 13

tossed in coconut curry sauce, garnished w/ toasted coconut & micro cilantro, served w/ naan bread

BLACKENED SHRIMP & GRITS WITH CHORIZO SCRAMBLED EGGS 22

w/ spicy corn salsa, **cow tipper** grits & a warm biscuit

CREATE YOUR THREE EGG OMELETTE* 15

w/ your choice of four fillings: Swiss, Cheddar, provolone, Jack, Pepper Jack, feta, onions, peppers, tomatoes, mushrooms, spinach, bacon, sausage, ham

*FILET MEDALLIONS & EGGS 24

2 oz. **angus beef filet** blackened, served over fried green tomato & scallion corn cakes, topped w/ two poached eggs & tomato béarnaise sauce

BUTTERMILK CHICKEN & WAFFLES 18

cheddar & green onion waffles w/ pepper jack cheese, **applewood bacon**, tomato bacon jam, **fried green tomato**, served w/ crispy buttermilk chicken & tater tots

CRAB CAKE SANDWICH 17

topped w/ lettuce, tomato, & honey mustard slaw, served on a toasted brioche roll, w/ housemade seasoned chips

* HONEY LIME SALMON SALAD 18

honey lime glazed salmon, fresh kale & greens, farro, toasted almonds, currants, red onion, baked crispy chickpeas, w/ blueberry pomegranate vinaigrette

CARNEGIE CHEESECAKE 11

w/ fresh berries, drizzled with raspberry sauce

CHOCOLATE TORTE 11

flourless, w/ **Woodside Farm Creamery cherry vanilla ice cream**, & fresh berries

MORNIN' COCKTAILS

THE HANGOVER 14
Revivalist Firey Pepper Infused Dragon Dance Gin, house-made bloody mary mix and sweet & spicy bacon

Mead-mosa 14
O4 mead, freshly squeezed orange juice, splash of Cointreau, topped with champagne

Coffee and tea 3

Freshly squeezed orange or grapefruit juice 5

Hank's Assorted Sodas 4

SIDES

hickory bacon 6
turkey sausage ham 6

country pork sausage 6
tater tots 5
home fries 5
french fries 5

OUR MISSION

To support local, sustainable, natural, and organic practices whenever possible. Using locally sourced and fresh ingredients, we strive to provide our guests with a remarkable farm-to-table experience.

LOCAL PARTNERS

Calkins Creamery
Firefly Farm | Maiale Backyard Jams
Bell & Evans | Reid's Angus | Woodside Creamery | J Ambrogi
Clements Bakery
Liscio's | LeBus
Kennett Square Farm

Green denotes locally sourced ingredient.

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. 9.27.18

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

MktK&B

MARKET KITCHEN & BAR

LIQUID CULTURE

SWEETS

WINE & CHOCOLATE 17

glass of La Crema wine paired w/ **Double Spiral Chocolate Bean Bar** (Cacao beans from Maya Mountain Cacao located in Punta Gorda. Flavor notes of our chocolate: Caramel, Pineapple, Honey)

CHOCOLATE TORTE 11

flourless, w/ **Woodside Farm Creamery** cherry vanilla ice cream, & fresh berries

BEIGNETS 11

served w/ powdered sugar, honey & **Woodside Farm Creamery** salted caramel ice cream

WARM APPLE TART 11

served w/ **Woodside Farm Creamery** butter pecan ice cream

CARNEGIE CHEESECAKE 11

w/ fresh berries, drizzled with raspberry sauce

WOODSIDE FARM CREAMERY ICE CREAM 7

HANDCRAFTED COCKTAILS

Elderberry Sparkle 14

Stateside Vodka, locally foraged **elderberry** syrup, St. Germaine, Ruffino Prosecco, freshly squeezed lemon juice

Mead-mosa 14

O4 mead, freshly squeezed orange juice, splash of Cointreau, topped with champagne

Autumn Apple Spice Mule 13

Revivalist Gin Harvest Expression, apple cider, ginger beer

Nooner Margarita 13

Hornitos Plata, freshly squeezed lemon and lime juice, simple syrup, triple sec, Ruffino Prosecco

Delaware Old Fashioned 14

Diamond State Bourbon, muddled cherries, lemon- **basil** simple syrup, fee brothers cherry bitters

NON-ALCOHOLIC

JERSEY BERRY LEMONADE 7

fresh squeezed lemon, simple syrup, **blueberries**, **fresh mint**

KIWI PINEAPPLE GINGER 8

fresh kiwi, fresh pineapple, ginger beer, simple syrup, Perrier sparkling water

STRAWBERRY BASIL LEMONADE 8

fresh lemon, simple syrup, strawberry puree

Cold brew iced tea, cold brew coffee 5

Coke, Diet Coke, Sprite, Gingerale, Fanta Orange, Sprite Zero, Powerade Fruit Punch, Barq's Root Beer 3

LOOKING FOR YOUR FAVORITE BEER OR WINE?
PLEASE ASK YOUR SERVER TO SEE SEPARATE MENU.

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.