

**MORNIN' COCKTAILS**

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

**BELLINI-MOSA 12**  
Fresh squeezed orange  
juice, sparkling wine and  
Delaware peach puree

Coffee and tea 3

Freshly squeezed orange  
or grapefruit juice 5

**Hank's Assorted Sodas 4**

**SIDES**

hickory bacon 6  
turkey sausage 6  
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

**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**

**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

**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

**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

**LIGHTER SIDE**

All lighter sides are served with house-made pastries.

**HEALTH BOWL 15**  
two poached eggs served over sautéed baby kale, onion, faro and quinoa, accompanied by turkey sausage & avocado toast

\* **GRILLED HONEY LIME GLAZED SALMON 18**  
honey lime glazed salmon, fresh kale & greens, farro, toasted almonds, currants, red onion, baked crispy chickpeas, w/ blueberry pomegranate vinaigrette

**SWEETS**

**WOODSIDE FARM CREAMERY 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

**CARNEGIE CHEESECAKE 11**  
w/ fresh berries, drizzled with raspberry sauce

**CHOCOLATE TORTE 11**  
flourless, w/ **Woodside Farm Creamery cherry vanilla ice cream**, & fresh berries

blue denotes locally sourced ingredients or product.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk on contracting Food-Bourne Illness, especially if you have certain medical conditions. 8.22.2018

## HANDCRAFTED COCKTAILS

### DOGFISH CITRUS COOLER 13

**Dogfish Head Analog Vodka**, fresh squeezed orange juice, lemon juice, simple syrup

### WATERMELON RITA 14

Hornitos Silver, fresh **watermelon** puree, simple syrup, watermelon pucker, fresh lime juice, watermelon ice cube

### GRAPEFRUIT JALAPENO MULE 13

Svedka Grapefruit Jalapeno Vodka, fresh grapefruit juice, ginger beer

### DELAWARE OLD FASHIONED 14

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

### THE HANGOVER 14

**Revivalist Firey Pepper infused Dragon Dance Gin**, house-made bloody mary mix and sweet & spicy bacon

### IVY FIZZ 13

**Dogfish Head Analog Vodka**, simple syrup, lime, garnished with **handpicked mint**

### BLUEBERRY BOURBON SMASH 14

**Diamond State Bourbon**, **apple cider**, fresh squeezed lemon juice, vanilla, **blueberries**

## NON-ALCOHOLIC

### JERSEY BERRY LEMONADE 7

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

### KIWI PINEAPPLE GINGER 8

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

### STRAWBERRY BASIL LEMONADE 8

freshly squeezed lemon, simple syrup, strawberry puree

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

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

## LIQUID CULTURE

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. Mkt&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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