

Holiday Lunch Prix Fixe



two courses, \$19.95 | three courses, \$24.95

STARTERS

Roasted butternut squash soup w/ pumpkin seed brittle

She crab bisque w/ old bay and crispy tortilla chips

Cherry Glenn Farms salad | mixed greens, cranberries, goat cheese, red onion, candy pecans, blackberry peppercorn vinaigrette

Hot potato chips | w/ Dogfish Head Fondue & crumbled blue cheese

ENTREES

Duck bolognaise | slow cooked duck in housemade tomato sauce, served w/ local Severino pasta stuffed cheese rigatoni

Market chicken sandwich | grilled chicken topped w/ lettuce, tomato, housemade remoulade, gruyere cheese, served on herb foccacia bread, w/ housemade seasoned chips

Short rib stroganoff | braised, local short ribs & Kennett Square mushrooms served over crispy truffle gnocchi & brussel sprouts, finished w/ scallion sour cream

Herb infused tilapia | served over baby kale, roasted heirloom tomatoes, & ancient grains, finished w/ a lemon caper broth

Power salad | fresh baby kale & greens, blueberries, farro, toasted almonds, currants, red onion, baked crispy chick peas, blueberry pomegranate vinaigrette

DESSERT

Triple chocolate cake w/ raspberry sauce

Woodside Farm Creamery ice cream topped w/ a cinnamon sugar beignet

Cream cheese iced carrot cake

MktK&B
MARKET KITCHEN & BAR