

## SMALL PLATES

- CRISPY BUFFALO CAULIFLOWER 11** | served w/ housemade white BBQ sauce & housemade buffalo sauce
- GAZPACHO SHRIMP SHOOTERS TRIO 12** | assorted Courtyard Garden heirloom tomatoes, cucumbers, herbs, spices, paired w/ old bay shrimp
- ANTIPASTO SLATE 22** | assortment of cheeses and cured sausages, Backyard Jams fire mustard & roasted garlic & cabernet jam, honey, served w/ artesian sliced bread
- FRIED CHICKEN CURLYS 13** | buttermilk marinated & henny penny fried chicken, tossed in buffalo sauce, served w/ housemade blue cheese
- FRIED GREEN TOMATO 10** | topped w/ sautéed Swiss chard, served w/ creole remoulade
- EDAMAME 9** | soy beans tossed in a chili, soy, & ginger sauce
- GASTRO PIZZA 15** | mozzarella, roasted Courtyard Garden heirloom tomatoes, ricotta cheese, sauteed garlic spinach
- HOT POTATO CHIPS 9** | w/ Dogfish Head fondue & crumbled bleu cheese
- CRAB CAKE 16** | w/ market-tash (fresh corn, peppers, onion, green beans & dill) & sweet carrot purée
- JERK CHICKEN MEATBALLS 13** | tossed in coconut curry sauce, garnished w/ toasted coconut, served w/ naan bread
- \* **TUNA POKE 15** | ahi tuna tossed in mango & cucumber, served w/ sesame crisps
- MARKET FRIES 7** | boardwalk style fries w/ house blend seasoning, served w/ herb dipping sauce
- GRILLED VEG MEZZE 14** | hummus, grilled vegetables, Tzatziki sauce, falafel & toasted naan bread
- SHE CRAB BISQUE 8** or **ROASTED TOMATO BISQUE 8**

## SALADS

- HEIRLOOM TOMATO BURRATA 15** | assorted Courtyard Garden heirloom tomatoes, basil, oregano, red onion, with dijon basil vinaigrette
- \* **BLACK & BLUE STEAK 19** | pepper crusted flat iron steak over Courtyard Garden heirloom tomato salad, baby lettuce, black & bleu cheese, & crispy pesto gnocchi, balsamic vinaigrette
- GRILLED LEMON THYME CHICKEN 16** | chicken breast, baby greens, vanilla & cranberry cashews, red onion, raspberries, crumbled goat cheese, lemon dijon vinaigrette
- GRILLED HONEY LIME GLAZED SALMON 18** | honey lime glazed salmon, fresh kale & greens, blueberries, farro, toasted almonds, currants, red onion, baked crispy chickpeas, blueberry pomegranate vinaigrette
- GASTRO SALAD 13** | roasted peppers, Courtyard Garden heirloom tomatoes, red onion, corn, toasted sunflower seeds & herb focaccia croutons, herb ranch dressing

## SANDWICHES

- MARKET CHICKEN SANDWICH 15** | grilled chicken topped w/ lettuce, tomato, housemade remoulade, gruyere, served on herb focaccia bread, w/ housemade seasoned chips
- MARKET LAMB BURGER 18** | topped w/ ash goat cheese, caramelized onions, & Courtyard Garden roasted heirloom tomatoes, served on a toasted brioche roll, w/ tzatziki sauce & housemade seasoned chips
- WAFFLE IRON GRILLED CHEESE 14** | gouda, gruyere, cheddar & tomato bacon jam, served w/ roasted tomato bisque
- ROOT BEER BBQ DUCK TRIO TACO 16** | braised duck, Asian root beer BBQ, cilantro, pickled onions, cucumbers, and cabbage, drizzled w/ chipotle aioli, served w/ tortilla chips
- MAHI MAHI TACO TRIO 16** | queso fresco, poblano pepper & corn salsa, pickled onions, shredded cabbage, cilantro, drizzled w/ chipotle aioli, served w/ tortilla chips
- CRAB CAKE SANDWICH 18** | topped w/ lettuce, tomato, & honey mustard slaw, served on a toasted brioche roll, w/ housemade seasoned chips
- \* **COW TIPPING BURGER 17** | signature blend of 100% dry-aged angus beef, caramelized rosemary onions, housemade pepper bacon, cowtipper cheese, lettuce, tomato, herb spread, housemade pickles, served w/ market fries
- HOUSEMADE BBQ VEGGIE BURGER 14** | quinoa, spinach, black bean, cannellini bean, & shredded cheddar-made patty, topped w/ roasted Courtyard Garden heirloom tomatoes, lettuce, white BBQ sauce, served w/ housemade seasoned chips

## ENTREES

- BLACKENED SHRIMP, CHORIZO, & COW TIPPER GRITS 25** | jumbo shrimp w/ cow tipper cheese, chorizo, grits, corn salsa, cilantro
- TURKEY PARMESAN 24** | Italian herb crusted turkey breast, served over stuffed rigatoni in a Courtyard Garden heirloom tomato sauce, topped with fresh mozzarella & basil
- CRAB CAKES 33** | w/ ancient grains, baby kale, market-tash & sweet carrot purée
- LEMON THYME CHICKEN 24** | creamy herb polenta w/ broccolini & roasted Courtyard Garden heirloom tomatoes & peppers, lemon thyme chicken breast, drizzled with balsamic glaze
- FISH & CHIPS 26** | beer battered Rockfish, served w/ market fries, w/ a side of housemade old bay tartar sauce
- \* **NEW YORK STRIP 43** | glazed w/ a roasted garlic cabernet jelly, topped w/ roasted cippolini onion, served w/ horseradish cauliflower mashed potatoes & grilled asparagus
- \* **BRAISED SHORT RIB 29** | w/ a blackberry bbq sauce, served over pickled peaches & sweet potato puree
- \* **PAN SEARED ANGUS FILET MEDALLIONS 33** | w/ fingerling potatoes, market-tash, roasted peppers & chimichurri sauce
- \* **FLAT IRON STEAK 29** | w/ a Kennett Square mushroom demi, grilled asparagus & horseradish cauliflower mashed potatoes
- GRILLED CITRUS GLAZED SALMON 29** | w/ assorted Courtyard Garden heirloom tomatoes & apple cranberry couscous
- VEGGIE HAVEN 23** | creamy herb polenta w/ broccolini & roasted Courtyard Garden heirloom tomatoes & peppers, drizzled with balsamic glaze

## 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 & PARTNERS

- 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 AND CABERNET & GARLIC JAM** | Backyard Jams, DE
- CHICKEN** | Bell & Evans, PA
- FLAT IRON STEAK** | Reid's Angus DE
- MUSHROOMS** | Kennet Square, PA
- PEACH TART** | Clements Bakery, MD
- ICE CREAM** | Woodside Farm Creamery, DE

## SIDES 6

- creamy herb polenta  
market-tash  
Cow Tipper cheese grits  
apple cranberry couscous  
mashed sweet potato  
grilled asparagus  
cauliflower horseradish mashed potato  
sauteed baby kale with garlic oil  
broccolini  
gastro side salad  
fingerling potatoes

Green denotes locally sourced ingredient.

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

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. 7.26.18

# MktK&B

## MARKET KITCHEN & BAR

## LIQUID CULTURE

### SWEETS

#### GRILLED PINA COOLATA PARFAIT 11

grilled pineapple, lime curd, gluten-free crumbled lemon short bread, Woodside Farm Creamery coconut ice cream, toasted coconut

#### CHOCOLATE TORTE 11

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

#### 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)

#### 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

#### SEASONAL CRÈME BRÛLÉE 11

#### 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.