

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

## EYE OPENERS

### PEANUT BUTTER OVERNIGHT SOAKED OATS 8

Quaker oats soaked in almond milk, 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

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 w/ housemade pastries.

### \* COW TIPPING BURGER 17.5

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 on a toasted brioche bun, w/ market fries

### SMOKED SALMON & EGG BLT 20

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

### SEASONAL PANCAKES 15

topped w/ seasonal fruit & streusel topping, accompanied by whipped butter & maple syrup

### DELAWARE BENEDICT 19

poached eggs served over signature crab cakes, sourdough crouton, **swiss chard**, topped w/ tomato béarnaise sauce

### BANANAS FOSTER STUFFED

### CHEESECAKE FRENCH TOAST 15

accompanied by whipped butter & maple syrup

## LIGHTER SIDE

All are served w/ housemade pastries.

### HEALTH BOWL 15

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

### \* HONEY LIME SALMON SALAD 18

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

### BLACKENED SHRIMP & GRITS WITH CHORIZO SCRAMBLED EGGS 22

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

### CREATE YOUR THREE EGG OMELETTE\* 16

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 baby greens & pretzel croutons, topped w/ two poached eggs & tomato béarnaise sauce

### BUTTERMILK CHICKEN & WAFFLES 18

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

### CRAB CAKE SANDWICH 17

signature crab cake topped w/ lettuce, tomato, power veggie slaw, served on a toasted brioche roll, w/ housemade seasoned chips

## MORNIN' COCKTAILS

### THE HANGOVER 14

Revivalist Firey Pepper Infused Dragon Dance Gin, house-made bloody mary mix, sweet + spicy bacon

### Mead-mosa 14

04 mead, freshly squeezed orange juice, splash of Cointreau, topped w/ champagne

Coffee, tea 3

Freshly squeezed orange, 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

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.

# 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**

#### SIGNATURE CINNAMON SUGAR BEIGNETS 11

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

#### WARM SEASONAL TART 11

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

#### CARNEGIE CHEESECAKE 11

w/ fresh **berries** & raspberry sauce

#### WOODSIDE FARM CREAMERY ICE CREAM 7

### HANDCRAFTED COCKTAILS

#### IVY FIZZ 13

**Stateside Vodka**, fresh **mint**, simple syrup, club soda, garnished w/ fresh **mint sprig**

#### PINK LEMONADE MULE 12

pink strawberry gin, fresh lemon juice, simple syrup, club soda, garnished w/ a strawberry

#### ROSÉ COSMO 13

Three Olives Rosé Vodka, freshly squeezed pink grapefruit juice & lemon juice, **basil** infused simple syrup

#### NOONER MARGARITA 13

Hornitos Plata tequila, fresh lemon & lime juices, agave simple syrup, topped w/ Ruffino Prosecco, garnished w/ a lime **thyme sprig**

#### DELAWARE OLD FASHIONED 14

**Diamond State Bourbon**, **basil** simple syrup, luxardo cherries, 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

**Green** denotes locally sourced ingredient.

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.