

## SMALL PLATES

- CRISPY BUFFALO CAULIFLOWER 11** | w/ housemade white BBQ sauce & housemade buffalo sauce
- BLACKENED SHRIMP MAC + CHEESE 16** | gemilli pasta in a rich old bay cheese sauce
- ANTIPASTO SLATE 22** | assortment of **cheeses** & cured **sausages, Backyard Jams and Jellies fire mustard, roasted garlic & cabernet jam, honey**, w/ artesian sliced bread
- FRIED CHICKEN CURLYS 13** | buttermilk marinated & henny penny fried chicken, tossed in buffalo sauce, w/ housemade blue cheese
- EDAMAME 9** | soy beans tossed in a chili, soy, ginger sauce
- CRISPY BRUSSELS SPROUTS 10** | tossed w/ parmesan cheese & truffle salt
- MARKET GARDEN PIZZA 15** | roasted Courtyard Garden **heirloom tomatoes**, garlic, mozzarella, **basil**
- HOT POTATO CHIPS 9** | w/ **Dogfish Head fondue** & crumbled bleu cheese
- CRAB CAKE 17** | w/ power veggie slaw & roasted red pepper vinaigrette
- 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, dijon **basil** vinaigrette
- \* **BLACK & BLUE STEAK 19** | pepper crusted **flat iron steak** over **heirloom tomato** salad, baby lettuce, **black + bleu cheese**, crispy pesto gnocchi, balsamic vinaigrette
- GRILLED LEMON THYME CHICKEN 16** | **grilled chicken**, 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** | lamb 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, grilled on sourdough bread, served w/ roasted tomato bisque
- ROOT BEER BBQ DUCK TRIO TACO 16** | braised duck, Asian root beer BBQ, cilantro, pickled onions, cucumbers, 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** | signature crab cake topped w/ lettuce, tomato, power veggie slaw, served on a toasted brioche roll, w/ housemade seasoned chips
- \* **COW TIPPING BURGER 17.5** | signature blend of 100% **dry-aged angus beef**, caramelized **rosemary** onions, housemade pepper bacon, **cowtipper cheese**, lettuce, tomato, **herb** spread, housemade pickles, served on a toasted brioche roll, 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 on a toasted brioche roll, w/ housemade seasoned chips
- 18-HOUR BBQ BRISKET SANDWICH 16** | BBQ **brisket**, apple veggie slaw, pepper jack cheese, served on a pretzel roll, w/ housemade seasoned chips

## ENTREES

- BLACKENED SHRIMP, CHORIZO & COW TIPPER GRITS 26** | jumbo shrimp, **cow tipper cheese**, chorizo, grits, corn salsa, cilantro
- CRAB CAKES 34** | two crab cakes, old bay mac & cheese, roasted Courtyard Garden **heirloom tomatoes**
- LEMON THYME CHICKEN 25** | creamy **herb** polenta w/ broccolini, roasted Courtyard Garden **heirloom tomatoes & peppers**, lemon **thyme chicken breast**, balsamic glaze
- FISH & CHIPS 27** | **beer** battered Rockfish, market fries, side of housemade old bay tartar sauce
- \* **NEW YORK STRIP 43** | glazed w/ **Backyard Jams and Jellies roasted garlic cabernet jelly**, roasted cipolini onion, horseradish cauliflower mashed potatoes, grilled asparagus
- \* **BRAISED SHORT RIB 30** | w/ a blackberry BBQ sauce, pickled peaches, sweet potato puree
- \* **PAN SEARED ANGUS FILET MEDALLIONS 33** | w/ **fingerling potatoes, sweet corn**, roasted peppers, chimichurri sauce
- \* **FLAT IRON STEAK 30** | 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 **heirloom tomatoes & peppers**, balsamic glaze
- FARM RAISED STRIPED BASS 32** | smokey seared fillet, roasted brussels sprouts & fingerling hash, roasted pepper coulis

## 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
- mac & cheese
- 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.

# MktK&B

## MARKET KITCHEN & BAR

## LIQUID CULTURE

### SWEETS

#### STRAWBERRY SHORTCAKE 11

w/ vanilla bean cake, whipped cream, **Backyard Jams and Jellies strawberry jam**, fresh **strawberries**

#### 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)

#### 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

#### CHOCOLATE TORTE 11

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

#### SEASONAL CRÈME BRÛLÉE 11

#### 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.