

SMALL PLATES

CRISPY BRUSSELS SPROUTS 14 | tossed with truffle salt and parmesan cheese
AVOCADO FRIES 13 | with poblano ranch sauce
TRUFFLE FRIES 11 | tossed in parmesan cheese, parsley, truffle salt
FRIED ITALIAN CHEESE RAVIOLI 12 | with housemade marinara sauce
SEARED SESAME WASABI AHI TUNA 18 | with seaweed salad, soy dipping sauce
LOADED TATER TOTS 11 | with seven cheeses, sour cream, bacon, scallions
BUFFALO CHICKEN TENDERS 17 | served with blue cheese and celery
DOGFISH CHIPS 11 | Dogfish Head beer cheese queso, housemade chips, crumbled blue cheese and scallions
OLD BAY SHRIMP COCKTAIL 20 | with lemon and traditional cocktail sauce
PHILLY SOFT PRETZEL 10 | with Dogfish Head beer cheese queso
CHIPS AND SALSA 7
SOUP OF THE DAY 9

SALADS

SALMON SALAD 20 | spring tender greens, blueberries, dried cranberries, red onion, toasted almonds, berry quinoa, and peppers tossed in balsamic vinaigrette
GRILLED CHICKEN CAESAR 17 or AHI TUNA CAESAR 19 | romaine lettuce, croutons, parmesan, Caesar dressing
BLACKENED GROUPER 20 | spring tender greens, corn salsa, cheddar cheese, tomato, cucumber, onion, red pepper, crispy avocado croutons tossed in Poblano Ranch dressing
PARMESAN BREADED TILAPIA 18 | spring tender greens, mozzarella, red onion, tomato, parmesan cheese, cucumber tossed in balsamic vinaigrette
SIDE SALAD 8 | spring tender greens, tomato, cucumber, red onion, croutons, choice of dressing

SANDWICHES

GRILLED CAJUN MAHI 19 | poblano sauce, lettuce, tomato, on a tomato focaccia roll with seasoned French fries
*COW TIPPER BURGER 20 | blend of angus beef, topped with market sauce, pepper bacon, rosemary onion, cow tipper cheese, lettuce, and tomato, on a toasted brioche bun with seasoned French fries
GRILLED BBQ CHICKEN 17 | cheddar cheese, lettuce, and tomato, toasted brioche bun with seasoned French fries
CRABCAKE SANDWICH 25 | sauteed lump crabcake with chipotle sauce, corn salsa, lettuce, toasted brioche bun with seasoned French fries

ENTREES

GRILLED HONEY GLAZED SALMON 32 | lime, sweet chili, and local honey glazed grilled salmon served over Yukon mashed potatoes and broccolini
GRILLED CHICKEN MARSALA 29 | with mushroom sauce, broccolini and Yukon mashed potato
GRILLED CAJUN MAHI 32 | tomato relish and poblano sauce, Yukon mashed potato and broccolini
*GRILLED NEW YORK STRIP STEAK 45 | with mushroom sauce, Yukon mashed potato and broccolini
*GRILLED ANGUS FILET 45 | with mushroom sauce, Yukon mashed potato and broccolini

Side Substitutions - \$2

SWEETS

WARM CHOCOLATE LAVA CAKE 9
SALTED CARAMEL CAKE 9
LOCAL WOODSIDE CREAMERY VANILLA ICE CREAM 8 with chocolate or caramel sauce
ZANZIBAR CHOCOLATE CAKE coffee soaked and layered with dark chocolate mousse 9
CHOCOLATE RASPBERRY CHEESECAKE 10

BEVERAGES

COCKTAILS

BLUEBERRY BOURBON MULE 15 | Basil Hayden bourbon, fresh blueberries and lemons muddled with simple syrup and orange bitters, topped with ginger beer

POINSETTA 13 | Champagne, Cointreau, cranberry juice

HOLIDAY RUM PUNCH 14 | Dogfish head barrel honey rum, pineapple and orange juice, splash of cranberry juice

MATCHA MARTINI 13 | Skyy vodka, Tia Maria Matcha cream liqueur

BOTTLED BEER

	price
Dogfish Head 60 Minute (DE) American IPA 6.0% ABV	8
Dogfish Namaste (DE) Belgian-style Witbier 4.8%	8
Evolution Pine'Hop'Le (MD) Pineapple IPA 6.8% ABV	9
High Noon Sunsijs (CA) Vodka Hard Seltzer 4.5% ABV	12
Angry Orchard (NY) Hard Apple Cider 5% ABV	9
Blue Moon (CO) Belgian-style Witbier 5.4% ABV	7
Blue Moon light sky (CO) 95 calorie Citrus Wheat	7
Corona (MEXICO) American style Lager 4.6% ABV	7
Heineken (NETHERLANDS) Euro Pale Lager 5.0% ABV	7
Michelob Ultra (MO) Light Lager 4.2% ABV	7
Yuengling (PA) Traditional Lager 4.50% ABV	6
Miller Lite (WI) Light Lager 3.14% ABV	6
Stella Artois (BELGIUM) Pilsner 5.2% ABV	8
Heineken Zero (NETHERLANDS) Non-alcoholic	7

Please ask about this week's local draft beer specials

SPARKLING WINE

LaMarca Prosecco (187ml split) 15

WHITE WINE

	6oz.	9oz.	bottle
Chateau Souverain Chardonnay (CA)	10	14	36
Kendall Jackson Chardonnay (CA)	12	16	46
Jordan Chardonnay(CA) 2019			95
PIO Pinot Grigio (Italy)	11	15	42
Beringer White Zinfandel (CA)	9	13	31
Kim Crawford Sauvignon Blanc (NZ)	14	18	50
Kendall Jackson Rose' (CA)	12	16	42
Stella Rosa Moscato (Italy)	12	16	40

RED WINE

	6oz.	9oz.	bottle
Chateau Souverain Pinot Noir (CA)	10	14	38
LaCrema Pinot Noir (CA)	15	18	54
Chateau Souverain Cabernet (CA)	10	14	38
William Hill Cabernet (CA)	14	18	48
Jordan Cabernet Sauvignon 2017 (CA)			105
Justin Isoscoles Red Blend (CA)			125
14 Hands Merlot (CA)	10	14	38
Sposato Malbec (Argentina)	12	16	40

DINNER

MONDAY - SUNDAY
5PM - 10PM

FOR ROOM SERVICE DIAL EXT 524
SUNDAY -THURSDAY

Due to the Coronavirus pandemic, we have temporarily suspended the cultivation of our Courtyard Garden and partnerships with local vendors. We strive to return to our previous mission which is described below:

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 & PARTNER FARMS

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 & GARLIC ROSEMARY JELLY | Backyard Jams, DE
CHICKEN | Bell & Evans, PA
FLAT IRON STEAK | Reid's Angus DE
MUSHROOMS | Kennet Square, PA
SEASONAL TART | Clements Bakery, MD
ICE CREAM | Woodside Farm Creamery, DE

Please let your server know if you have severe allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting Foodborne Illness, especially if you have certain medical conditions. 11.29.2022