

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 bear cheese queso
CHIPS AND SALSA 7
SHE CRAB BISQUE 10

SALADS

SALMON SALAD 20 | spring mixed 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
SIDE SALAD 8 | spring mixed 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 | with cheddar cheese, lettuce, and tomato, on a toasted brioche bun with seasoned french fries
NASHVILLE HOT FRIED CHICKEN 19 | hot honey, ranch, pickles, lettuce on a toasted brioche bun with 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 - add \$2

SWEETS

WARM CHOCOLATE LAVA CAKE 9
SALTED CARAMEL CAKE 9
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

BOURBON APPLE-ADE 12 | Lemonade and Jim beam Apple liquor with bourbon

OLD FASHIONED 15 | Basil Hayden bourbon, Cherry bitters, Luxardo cherry and Orange peel

LIME-A-RITA 12 | Hornitos Plata tequila, fresh lime juice, triple sec, sour mix

ORANGE YOU GLAD 13 | Jim Beam Orange and pineapple juice, simple syrup and lime juice with a dash of bitters

BOTTLED BEER

	price
KetelOne Botanicals (CA) 73 Calorie Vodka Spritz 3.6%ABV	12
Dogfish Head 60 Minute (DE) American IPA 6.0% ABV	8
Evolution Pine'Hop'Le (MD) Pineapple IPA 6.8% ABV	9
High Noon SunSips (CA) Vodka Hard Seltzer 4.5% ABV	12
Angry Orchard (NY) Hard Apple Cider 5% ABV	8
Blue Moon (CO) Belgian-style Witbier 5.4% ABV	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	7
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
Clos du Bois Chardonnay (CA)	10	14	36
Kendall Jackson Chardonnay (CA)	12	16	46
Cakebread Chardonnay Robert Parker 90pts (Napa Valley)			89
Jordan Chardonnay(CA) 2019			95
Ecco Domani Pinot Grigio (Italy)	11	15	40
Beringer White Zinfandel (CA)	9	13	31
Kim Crawford Sauvignon Blanc (NZ)	13	17	49
Kendall Jackson Rose' (CA)	11	15	42
Stella Rosa Moscato (Italy)	10	14	38

RED WINE

	6oz.	9oz.	bottle
Mark West Pinot Noir (CA)	10	14	36
LaCrema Pinot Noir (CA)	15	18	54
Clois du Bois Cabernet (CA)	10	14	36
William Hill Cabernet (CA)	12	16	44
Jordan Cabernet Sauvignon 2017 (CA)			105
The Prisoner Red Blend (CA)			100
14 Hands Merlot (CA)	10	14	38
Banfi Centine (Italy)	10	14	38
Sposato Malbec (Argentina)	10	14	38

DINNER

MONDAY - SUNDAY
5PM - 10PM

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. 5.16.2022