

MktK&B

MARKET KITCHEN & BAR

LUNCH

SMALL PLATES

FRIED CHICKEN CURLYS 13 | buttermilk marinated & henny penny fried **chicken**, tossed in buffalo sauce, served w/ housemade blue cheese

EDAMAME 9 | soy beans tossed in a chili, soy, ginger sauce

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 16 | 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

CRISPY BRUSSELS SPROUTS 10 | tossed w/ parmesan cheese & truffle salt

* **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

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 Courtyard Garden **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

CHICKEN CAESAR 16 | grilled **chicken**, crisp romaine, shaved parmesan, housemade croutons, traditional Caesar dressing

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 foccacia 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

Green denotes locally sourced ingredient.

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.

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 & NY STRIP | Pleasant Valley Farm, PA & McKean Brothers Angus, PA

GOAT CHEESE | Cherry Glen, MD

COWTIPPER CHEESE | Calkins Creamery

BLACK + BLUE CHEESE | Firefly Farm, MD

SPECIALTY SAUSAGE | Maiale, DE

FIRE MUSTARD, 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, DE

From the purchase of the land in 1796 until 1961, Woodside Farm Creamery served as a dairy farm supplying milk to New Castle County, DE. The Creamery has grown in reputation as some of the finest homemade ice creams in the country. At Woodside Farm Creamery the transformation of grass into ice cream occurs in a matter of weeks. It is a transformation done one batch at a time. It is ice cream made from farm fresh ingredients. It is homemade. It is ice cream made much the same way that George Washington might have tasted it and Dolly Madison might have served at the White House - Pure & Delicious.

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

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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.