

## SMALL PLATES

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

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

**MARKET GARDEN PIZZA** | roasted Courtyard Garden heirloom tomatoes, garlic, mozzarella, basil

**HOT POTATO CHIPS** | w/ Dogfish Head fondue, crumbled bleu cheese, scallions

**CRAB CAKE** | w/ Jersey fresh creamed corn relish

**JERK CHICKEN MEATBALLS** | tossed in coconut curry sauce, garnished w/ toasted coconut, served w/ naan bread

**CRISPY BRUSSELS SPROUTS** | w/ parmesan cheese, truffle salt & tangy red pepper sauce

**AVOCADO TOAST** | avocado & goat cheese on toasted sourdough w/ bruschetta, basil & balsamic glaze

**MARKET FRIES** | boardwalk style fries w/ house blend seasoning & herb dipping sauce

**SHE CRAB BISQUE** or **ROASTED TOMATO BISQUE**

## SALADS

**HEIRLOOM TOMATO BURRATA** | baby lettuce, asparagus, assorted Courtyard Garden heirloom tomatoes, basil, oregano, red onion, dijon basil vinaigrette

\* **BLACK & BLEU STEAK** | pepper crusted flat iron steak over Courtyard Garden heirloom tomato salad, baby lettuce, black & bleu cheese, crispy gnocchi, balsamic vinaigrette

**GRILLED HERB CHICKEN** | grilled chicken, power veggie blend, sprouts, baby lettuce, cherry chutney, goat cheese, blackberries, raspberries, red onion, candied pecans, blackberry peppercorn vinaigrette

**GRILLED HONEY LIME GLAZED SALMON** | honey lime glazed salmon, fresh kale & greens, blueberries, farro, toasted almonds, currants, red onion, baked crispy chickpeas, blueberry pomegranate vinaigrette

**HYBRID TUNA CAESAR** | pepper crusted tuna w/ crisp romaine, radicchio, roasted heirloom tomatoes, olives, julienne peppers, shaved parmesan, housemade croutons, traditional Caesar dressing

**POWER SALAD** | fresh kale & greens, blueberries, farro, toasted almonds, currants, red onion, baked crispy chickpeas, blueberry pomegranate vinaigrette

## SANDWICHES & MORE

**MARKET CHICKEN SANDWICH** | grilled chicken topped w/ a brown sugar, garlic, bacon and onions glaze, on an everything brioche roll, w/ housemade seasoned chips

**MARKET LAMB BURGER** | lamb topped w/ ash goat cheese, caramelized onions, Courtyard Garden roasted heirloom tomatoes, served on a toasted pretzel roll, w/ tzatziki sauce & housemade seasoned chips

**WAFFLE IRON GRILLED CHEESE** | gouda, gruyere, cheddar & tomato bacon jam, grilled on sourdough bread, served w/ roasted tomato bisque

**ROOT BEER BBQ DUCK TRIO TACO** | braised duck, Asian root beer BBQ, cilantro, pickled onions, cucumbers, cabbage, drizzled w/ chipotle aioli, served w/ tortilla chips

**MAHI MAHI TACO TRIO** | queso fresco, poblano pepper & corn salsa, pickled onions, shredded cabbage, cilantro, drizzled w/ chipotle aioli, served w/ tortilla chips

**CRAB CAKE MELT** | signature crab cake w/ grilled tomato, melted provolone & cheddar cheese, served on a toasted brioche roll, w/ housemade seasoned chips

\* **COW TIPPING BURGER** | 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** | patty made of quinoa, spinach, black bean, cannellini bean & cheddar, 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** | BBQ brisket, apple veggie slaw, pepper jack cheese, served on a pretzel roll, w/ housemade seasoned chips

**LANCASTER HAM CHEDDAR & ASPARAGUS OMELET** | served w/ beer cheese, crumbled Applewood smoked bacon & scallion loaded tater tots, served w/ a toasted mini brioche roll on the side

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 & 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

## WOODSIDE FARM CREAMERY

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, and you can find various flavors here at Market Kitchen & Bar and for sale in our hotel's gift shop.

Substitute Sandwich side for additional fee.

**GREEN DENOTES  
LOCALLY SOURCED  
PRODUCT  
OR INGREDIENT.**

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

## SWEETS

### CHOCOLATE TORTE

flourless, w/ **Woodside Farm Creamery** peppermint chip ice cream, fresh berries

### SIGNATURE CINNAMON SUGAR BEIGNETS

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

### WARM SEASONAL TART

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

### CARNEGIE CHEESECAKE

w/ fresh berries & raspberry sauce

### WOODSIDE FARM CREAMERY ICE CREAM

please ask your server for flavors

## HANDCRAFTED COCKTAILS

### ELDERBERRY SPARKLE

**Choice of Stateside Vodka or Bluecoat Elderflower Gin** • locally foraged **elderberry syrup** • fresh lemon juice • splash of Ruffino prosecco

### SCOTTISH MULE

Glenmorangie 10yr Scotch • fresh lime juice • ginger beer

### CRANBERRY RYE SOUR

**Diamond State Rye Whiskey** • cranberry juice • fresh lemon & lime juice • simple syrup

### PEANUT BUTTER MANHATTAN

Skrewball Peanut Butter Whisky • **Resurgent Custom Cask Whiskey** • orange bitters • splash of cranberry juice

### DELAWARE OLD FASHIONED

**Diamond State Bourbon** • luxardo cherries • basil simple syrup • cherry bitters

## NON-ALCOHOLIC

### JERSEY BERRY LEMONADE

fresh squeezed lemon, simple syrup, **blueberries**, fresh mint

### KIWI PINEAPPLE GINGER

fresh kiwi, fresh pineapple, ginger beer, simple syrup, club soda

### STRAWBERRY BASIL LEMONADE

fresh lemon, simple syrup, strawberry puree

### Cold brew iced tea, cold brew coffee

Coke, Diet Coke, Sprite, Gingerale, Fanta Orange, Powerade Fruit Punch, Barq's Root Beer

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.

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