

STARTERS & SMALL PLATES

- CAJUN "GATOR" SWAMP TACOS 16

house made pico de gallo, red cabbage slaw, sriracha aioli
- MISSISSIPPI HOT SHRIMP 14

tossed with sweet chili glaze
- BOSS HOG WINGS 16

crispy pork shanks glazed with our [bourbon-root beer sauce](#), smashed potato, frizzled onion
- AHI TUNA POKE 13

bourbon infused ahi tuna, avocado, bermuda onion, sticky rice, wasabi
- MARGHERITA FLATBREAD 13

roasted tomato basil concasse', garlic, buffalo mozzarella
- SPICY PICK'N [CHICKEN](#) 16

fried chicken fritters, goat cheese [grits](#), mushroom, onion, bleu cheese crumbles

SOUPS & SALADS

- **add chicken, steak, salmon, or shrimp to any entree salad for 9**
- SOUP DU JOUR 8

chef's daily creation
- SMOKED SEAFOOD GUMBO 10

smoked [shrimp](#), oysters, okra, [andouille sausage](#), tomato
- FLORIDA GREENS SALAD 10

organic greens, strawberries, tomatoes, cucumbers & pecans, orange vinaigrette
- BISTRO FLATWOODS CHOPPED SALAD 11

kale, tomato, black bean, roasted corn, avocado, queso fresco, cucumber, lemon / lime dressing

THE SANDWICH BOARD

- BEANIE WEENIE PANINI 14

black-eye pea hummus, smoked sausage, sauerkraut, [sinful swiss cheese](#)
- HALF-POUND MAGNOLIA BURGER 16

grass-fed beef, applewood bacon, lettuce, tomato, [magnolia gouda](#), grilled brioche
- BLACKENED GROUPER REUBEN 18

house made red sauerkraut, special sauce, [sinful swiss cheese](#)
- MY COUSIN VINNIE'S "P.L.T.C." 14

fried green tomato, lettuce, burrata, pancetta, house made basil mayo
- SAY CHEESE CRUNCH 15

cheetos crusted texas toast, roasted red pepper, garlic kale, grilled fontina, [magnolia gouda](#)
- GREEN TOMATO SPINACH WRAP 18

black-eye pea hummus, pesto, roasted red peppers, green tomato, garlic kale pressed with [magnolia gouda](#) and served with fresh vegetable of the day

CHEF'S LOCAL SPECIALTIES

- FIRE ROASTED [NEW YORK STRIP](#) (12oz) 32

balsamic black onion, house made demiglace
- CENTER CUT [FILET MIGNON](#) (8oz) 39

red wine demiglace
- SEARED [HERB CHICKEN](#) 28

garden fresh herb rub, pan jus
- MA, THE MEATLOAF ***featuring a blend of florida sausage, beef and lamb** 23

tomato-brown sugar crust, house mashed potato
- FLORIDA "CRAWFISH-BELLY MAC" 29

cavatappi, crawfish, pork belly, lobster sauce, parmigiano-reggiano

ALL ENTREES INCLUDE ONE SIDE OF YOUR CHOICE

- french fries 6

local vegetable of the day 6
- sauteed rosemary mushrooms 7

half house or caesar salad 6
- chef's risotto of the day 7

buttermilk mashed potatoes 6

HOUSE MADE SWEETS

- KEY LIME TART 8

graham cracker crust, mango-mint sauce
- LODGE'S "CAST IRON" BREAD PUDDING 8

blueberries, pecans, white chocolate, florida bourbon cream
- MOCHA-OREO JAR 9

kahlua panna cotta, oreo cookies, white chocolate mousse
- CHEESECAKE 8

graham cracker crust, fresh berries, anglaise

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.

OUR LOCAL PRODUCTS & PARTNERS

HAND-CRAFTED JELLIES & JAMS
HIVE FRESH HONEY
from Windmill Acres
Ocala, FL

MAGNOLIA CHEESE
Smooth & Creamy Gouda Style Cheese

SINFUL SWISS CHEESE
Young slightly sweet nutty Swiss
Above from [Cypress Point Creamery](#)
Family owned and operated - founded in 1961, using their own herd of Holstein cows and producing some of the finest cheeses we can find right down the road from Hilton Ocala in Hawthorne, FL

SPECIALTY MEATS
100% gourmet grass fed beef, pasture raised lamb, pork, and chicken all custom cut for our kitchen.
- Hand cut NY Strip -
- Flavorful Delmonico Steak -
- Pastured Chicken - Berkshire Pork -

All above locally sourced and selected from [Florida Fresh Meat Company](#). All USDA inspected meats are harvested from healthy animals on lush shaded pastures throughout our area. Fed on a pesticide-free "gourmet" forage including clover, wheat, oat, grass, millet, & rye.

Blue denotes locally sourced product.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk on contracting Food-Bourne Illness, especially if you have certain medical conditions. 10/10/17

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

LIQUID ALCHEMY

BLACK-JACK BOURBON SMASH 12

timber creek "black rye" (fl), blackberries, hand-picked mint from our garden, hand squeezed lemon juice, honey simple syrup

GINGER MULE FIZZ 11

timber creek gin (fl), fresh squeezed lemon and lime, simple syrup, gosling's ginger beer

THE UNBRIDLED SPIRIT 12

manifest vodka (fl), fresh strawberry puree, hand-picked sweet basil, fresh lemon juice, basil simple syrup, sparkling water

OCALA CITRUS SOUR 12

timber creek bourbon (fl), fresh squeezed orange juice, simple syrup, fresh squeezed lemon juice

EASTSIDE COCKTAIL 11

timber creek botanical gin (fl), hand-picked mint from our garden, fresh squeezed lime juice, cucumber, simple syrup

FLORIDA SUNSHINE 11

timber creek light rum (fl), pineapple juice, hand squeezed lime juice, honey simple syrup

MARKET FRESH MARY 11

tito's handmade vodka, house-made "old-bay" bloody mary mix, salami cube & celery garnish

MIXOLOGIST PICKS: BEER & WINE

ASK YOUR BARTENDER WHAT'S CRAFTY, WHAT'S HOT, AND WHAT'S LOCAL!

Here are a few of our favorites...

BEER

Lagunitas IPA, Funky Buddha "Floridian" Hefeweizen, Elysian Space Dust IPA, Goose Island IPA, Copertail "Independant" Pilsner, Redbridge (Gluten Free)

WINE

Hahn Cabernet, Rodney Strong Merlot, Meiomi Pinot Noir, Kendall Jackson Chardonnay, Santa Margherita Pinot Grigio, Craggy Range Sauvignon Blanc

Full Beverage List Available

Please ask your server

NON-ALCOHOLIC MIXOLOGY

BLUEBERRY MINT LEMONADE 8

fresh squeezed lemon juice, blueberries, mint, simple syrup

KIWI-LIME GINGER SMASH 8

kiwi, fresh lime juice, ginger beer

STRAWBERRY BASIL LEMONADE 8

house made strawberry puree, fresh lemon juice, basil simple syrup

ORANGE MANGO SPRITZ 8

mango nectar, fresh squeezed orange juice, cucumber simple syrup, sparkling water

HANDCRAFTED BY OUR MIXOLOGISTS AND SOURCED FROM OUR AREA

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 only the freshest local ingredients to create some of the most unique beverages in the area.

DINING HOURS

Lunch

11:00a - 4:00p

Dinner

4:00p - 10:00p

HAPPY HOUR

4 - 7PM

\$4 select beer

\$1 off all wine

\$1 off all single-
liquor bar drinks

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Hilton Ocala / Market Kitchen & Bar

3600 SW 36th Avenue

352.854.1400 (Hotel main line)

352.390.1515 (dining reservations)