

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 spicy 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
- UNBRIDLED GREENS 18**
choice of greens, veggies, and protein with all accompaniments-this salad is whatever you want it to be!

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
- MA! THE MEATLOAF 14**
texas toast, sorghum ketchup, purple cabbage slaw
- SAY CHEESE CRUNCH 15**
cheetos crusted texas toast, roasted red pepper, garlic kale, grilled fontina, [magnolia gouda](#)

All sandwiches served with our house made kettle chips, french fries, sweet potato fries, or fresh cut fruit cup

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

GOAT CHEESE

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

MAGNOLIA CHEESE

Smooth & Creamy Gouda Style Cheese

SINFUL SWISS

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.

LIQUID ALCHEMY

MAPLE OLD FASHIONED 14.5

sui generis "conquistador" whiskey (ocala fl), fee brothers black walnut bitters, maple simple syrup, sugar cube, luxardo maraschino cherry

ROSEMARY GIN FIZZ 12

timber creek botanical gin (crestview fl), fresh squeezed lemon, rosemary simple syrup, club soda

THE UNBRIDLED SPIRIT 12

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

APPLE RUM SPARKLER 13

resurgence silver rum (ocala fl), apple cider, honey syrup, prosecco

HARVEST MULE 13

sui generis "squanto's secret" whiskey (ocala fl), pressed cranberry juice, ginger beer, apple cider, cinnamon

THYME WILL TELL 12

timber creek bourbon (crestview fl), maple simple syrup, fresh squeezed lemon, thyme syrup

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, **Grasslands Advanced Darkness**, Copertail "Independant" Pilsner, **Central 28 Ms Mary Brown**

WINE

Hahn Cabernet, Rodney Strong Merlot, Meiomi Pinot Noir, Kendall Jackson Chardonnay, Santa Margherita Pinot Grigio, Craggy Range Sauvignon Blanc, Chalk Hill Red Blend, Frog's Leap Red Zinfandel

Full Wine List Available

Please ask your server

NON-ALCOHOLIC MIXOLOGY

BLUEBERRY MINT LEMONADE 8

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

BLACKBERRY-CRANBERRY GINGER SMASH 8

blackberry, cranberry, ginger beer, maple simple syrup

STRAWBERRY BASIL LEMONADE 8

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

ORANGE MANGO SPRITZ 8

mango nectar, fresh squeezed **orange juice**, cucumber, sugar, 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)

11/12/18