

MARKET

AT EDITION®

COFFEES, TEAS & JUICES

American Coffee	5	Cold Pressed Raw Juice	13
Espresso	4	Kale, Spinach, Silver Beet, Apple, Parsley, Celery, Romaine Lettuce, Lime	
Americano	6	Carrot, Apple, Lemon, Ginger	
Cappuccino	7	Beet, Apple, Celery, Lemon	
Cafe Latte	7	Watermelon, Ruby Red Grapefruit, Red Apple, Lime	
Whole Leaf Teas	6	Pineapple, Pear, Apple, Mint	
Green, Earl Grey, Peppermint, Chamomile		Orange Juice	8
English Breakfast		Grapefruit Juice	8

COCKTAILS

Bloody Mary	15	Mimosa	15
Vodka, House Bloody Mary Mix		Prosecco La Gioiosa, Orange Juice	
Raspberry Lychee Bellini	15	Red Apple Sangria	15
Prosecco La Gioiosa, Lychee, Raspberry		Tempranillo Crianza, Laird's Applejack Brandy	
		Lemon, Apple, Hibiscus	

PASTRIES

Guava Cream Cheese Donut	4	Pain au Chocolate	5
NY Style Bagel	3.50	Cheese Danish	2
Cheddar Biscuit, Scone or Muffin	3	Cinnamon Bun	6
Plain or Almond Croissant	4	Pastelitos	6

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

EGGS

Market Egg Sandwich, Smoked Ham and Gruyere, Patatas Bravas	
Tomato and Arugula Salad*	17
Egg or Egg White Omelet, Spinach and Goat Cheese, Patatas Bravas	
Tomato and Arugula Salad*	19
Eggs Benedict with Country Ham, Patatas Bravas, Tomato and Arugula Salad*	19
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*	22
Steak & Two Eggs, Patatas Bravas, Tomato and Arugula Salad*	26
Quiche of the Day, Tomato and Arugula Salad*	12

MARKET BREAKFAST
 Two Eggs Any Style, Served with Bacon, Patatas Bravas
 Tomato and Arugula Salad, Toast
 Orange or Grapefruit Juice, Coffee*
 25

BREAKFAST

Yogurt Parfait with Granola and Seasonal Berries	12
Seasonal Fruit Plate	12
Steel Cut Oatmeal with Berries and Spiced Brown Sugar	9
Buttermilk Pancakes with Banana and Maple Syrup	15
French Toast with Caramelized Apples and Bacon	16
Smoked Salmon and Avocado Toast	19

SIDES

Bacon or Ham	6	Side of Seasonal Fruit	6
Pork or Chicken Sausage	6	One Egg	5
Toast or English Muffin	3		

Chef de Cuisine Jeremy Ford Chef Jean-Georges Vongerichten

MARKET

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BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, La Gioiosa	14
Moët & Chandon Brut Imperial	19
Ruinart Brut Rosé	30

WHITE

Sauvignon Blanc, Brancott, NZ	12
Cortese, Pio Cesare Gavi, Piedmont, IT	17
Pinot Grigio, Borgo Conventi, Colio, IT	15
Vermentino, Agriolas "Costamolino", IT	14
Chardonnay, Bon Anno, Napa, CA	15
Riesling, Darting, Pfalz, GER	16

RED

Malbec, Graffigna Reserve, San Juan, AR	15
Cabernet Sauvignon, Atalon, Napa, CA	17
Pinot Noir, Smoke Tree, Sonoma, CA	18
Tempranillo, Ysios, Rioja, SP	21
Dolcetto, d'Alba, Bruno Giocosa, Piedmont, IT	16
Sangiovese, Castagnoli Chianti Classico, IT	19
Nero d'Avola, Don Antonio Morgante, Sicily, IT	22

ROSÉ

Vie Vite, Cotes de Provence, FR	17
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COCKTAILS

MARKET SIGNATURES

Bittersweet Symphony	
Belvedere Vodka, Blackberry Shrub	
Grapefruit, Lemon, Sage	18
Venice G&T	
Bombay Sapphire, Herbs, Citrus	
Tonic, Soda	18
Italian Stallion	
Altos Reposado Tequila, Pineapple	
Lime, Cardamom	18
Melisandre	
Altos Reposado Tequila, Hibiscus, Passion Fruit	
Lime, Grapefruit, Hellfire Bitters, Salt	18
The Dread Pirate Gambi	
Plantation Pineapple Rum, Lemon	
Coriander Peppercorn, India Pale Ale	18

JEAN-GEORGES COCKTAILS

Raspberry Lychee Bellini	
La Gioiosa Prosecco, Lychee, Raspberry	15
Red Apple Sangria	
Tempranillo Crianza, Laird's Applejack Brandy	
Lemon, Apple, Hibiscus	15
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Sicilian Margarita	
Altos Tequila, Basil, Chili & Lime	16

RAW BAR

Daily Selection of East & West Coast Oysters*	MP	Florida Red Snapper Ceviche	
Stone Crab Claws with Mustard Sauce	MP	Citrus, Serrano Pepper, Avocado & Cilantro*	16
Lobster Cocktail	20	Tuna Tartare, Avocado, Spicy Radish	
Florida Jumbo Shrimp Cocktail	25	Ginger Marinade & Chili Oil*	20

APPETIZERS & SALADS

Butternut Squash Soup, Fall Mushrooms & Chive	9	Kale Salad, Lemon	
Fresh Ricotta with Spiced Fig Jam		Extra Virgin Olive Oil & Mint	12
Olive Oil & Grilled Sourdough	14	Roasted Fennel Salad	
Crispy Calamari, Basil Salt		Goat Cheese & Black Olives	14
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Burrata, Meyer Lemon Jam		Tomatoes & Goat Cheese	14
Pumpernickel Bread & Basil	17		
Selection of Cheeses, Fruit & Nut Bread	18		
Artisanal Salumi, Grilled Bread	18		
Board of Artisanal Salumi & Cheeses			
Pickles, Fruit & Nut Bread	26		

Add to any salad - Chicken 9, Salmon 12, Shrimp 15

EGGS & SANDWICHES

Egg Sandwich, Smoked Ham & Gruyere*	17	Florida Mahi Mahi Sandwich	
Egg or Egg White Omelet		Chipotle Mayonnaise	21
Spinach & Goat Cheese*	19	House Roasted Turkey Sandwich	
		Local Bacon, Arugula & Jalapeños	19
		Cheeseburger, Russian Dressing & Yuzu Pickles*	22

PIZZA & PASTA

Tomato, Fresh Mozzarella & Basil Pizza	16
Spinach & Three Cheese Pizza	17
Prosciutto & Gruyere Pizza	20
Spicy Chorizo & Broccoli Rabe Pizza	17
Black Truffle & Fontina Pizza	24
Orecchiette, Tomato Sauce	
Fresh Mozzarella & Basil	25
Rigatoni & Meatballs	
Smoked Chili Tomato Sauce	26

ENTREES

Seared Salmon, Brussels Sprouts	
Truffle Mashed Potato*	32
Roasted Grouper, Sweet Garlic Sauce	
Crunchy Potato, Broccoli Rabe	32
Parmesan Crusted Organic Chicken	
Artichokes, Basil & Lemon Butter	29
Veal Milanese, Warm Sweet Potato Salad	
Dried Cranberries & Arugula	30

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BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, La Gioiosa	14
Moët & Chandon Brut Imperial	19
Ruinart Brut Rosé	30

WHITE

Sauvignon Blanc, Brancott, NZ	12
Cortese, Pio Cesare Gavi, Piedmont, IT	17
Pinot Grigio, Borgo Conventi, Colio, IT	15
Vermentino, Agriolas "Costamolino", IT	14
Chardonnay, Bon Anno, Napa, CA	15
Riesling, Darting, Pfalz, GER	16

RED

Malbec, Graffigna Reserve, San Juan, AR	15
Cabernet Sauvignon, Atalon, Napa, CA	17
Pinot Noir, Smoke Tree, Sonoma, CA	18
Tempranillo, Ysios, Rioja, SP	21
Dolcetto, d'Alba, Bruno Giocosa, Piedmont, IT	16
Sangiovese, Castagnoli Chianti Classico, IT	19
Nero d'Avola, Don Antonio Morgante, Sicily, IT	22

ROSÉ

Vie Vite, Cotes de Provence, FR	17
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COCKTAILS

MARKET SIGNATURES

Bittersweet Symphony	
Belvedere Vodka, Blackberry Shrub	
Grapefruit, Lemon, Sage	18
Venice G&T	
Bombay Sapphire, Herbs, Citrus	
Tonic, Soda	18
Italian Stallion	
Altos Reposado Tequila, Pineapple	
Lime, Cardamom	18
Melisandre	
Altos Reposado Tequila, Hibiscus, Passion Fruit	
Lime, Grapefruit, Hellfire Bitters, Salt	18
The Dread Pirate Gambi	
Plantation Pineapple Rum, Lemon	
Coriander Peppercorn, India Pale Ale	18

JEAN-GEORGES COCKTAILS

Raspberry Lychee Bellini	
La Gioiosa Prosecco, Lychee, Raspberry	15
Red Apple Sangria	
Tempranillo Crianza, Laird's Applejack Brandy	
Lemon, Apple, Hibiscus	15
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Sicilian Margarita	
Altos Tequila, Basil, Chili & Lime	16

RAW BAR

Seafood Plateau*	MP	Florida Red Snapper Ceviche	
Daily Selection of East & West Coast Oysters*	MP	Citrus, Serrano Pepper, Avocado & Cilantro*	16
Stone Crab Claws with Mustard Sauce	MP	Tuna Tartare, Avocado, Spicy Radish	
Lobster Cocktail	20	Ginger Marinade & Chili Oil*	20
Florida Jumbo Shrimp Cocktail	25	Crispy Salmon Sushi, Chipotle Emulsion*	14

APPETIZERS & SALADS

Butternut Squash Soup, Fall Mushrooms & Chive	9	Kale Salad, Lemon	
Fresh Ricotta with Spiced Fig Jam		Extra Virgin Olive Oil & Mint	12
Olive Oil & Grilled Sourdough	14	Roasted Fennel Salad	
Crispy Calamari, Basil Salt		Goat Cheese & Black Olives	14
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Burrata, Meyer Lemon Jam		Tomatoes & Goat Cheese	14
Pumpnickel Bread & Basil	17		
Selection of Cheeses, Fruit & Nut Bread	18		
Artisanal Salumi, Grilled Bread	18		
Board of Artisanal Salumi & Cheeses			
Pickles, Fruit & Nut Bread	26		

Add to any salad - Chicken 9, Salmon 12, Shrimp 15

PIZZA & PASTA

Tomato, Fresh Mozzarella & Basil Pizza	16	Orecchiette, Tomato Sauce	
Spinach & Three Cheese Pizza	17	Fresh Mozzarella & Basil	25
Prosciutto & Gruyere Pizza	20	Rigatoni & Meatballs	
Spicy Chorizo & Broccoli Rabe Pizza	17	Smoked Chili Tomato Sauce	26
Black Truffle & Fontina Pizza	24		

ENTREES & SIDES

Seared Salmon, Brussels Sprouts		Arugula Salad with Heirloom Tomatoes	7
Truffle Mashed Potato*	32	Broccoli Rabe	7
Roasted Grouper, Sweet Garlic Sauce		Crispy Potatoes, Herbs & Aioli	7
Crunchy Potato, Broccoli Rabe	32	Crunchy Polenta Nuggets	
Parmesan Crusted Organic Chicken		Parmesan & Chili	7
Artichokes, Basil & Lemon Butter	29	Potato Puree	7
Veal Milanese, Warm Sweet Potato Salad			
Dried Cranberries & Arugula	30		
Caramelized NY Strip			
Sauteed Spinach & Buttery Hot Sauce*	39		

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DESSERT

Ricotta Cheesecake, Lemon Curd	9
Walnut & Coconut Cream Cake	9
Chocolate Marshmallow Cake	9
Almond Cake	8
Pear Sorbet & Caramelized Pears	
Sundae with Salted Caramel Ice Cream	10
Candied Peanuts & Popcorn	
Whipped Cream, Chocolate Sauce	
Ice Cream & Sorbets	3 per scoop
Assorted Toppings	
Carrot Cake	8
Key Lime Pie	6

MARKET SIGNATURE

BITTERSWEET SYMPHONY	18
Belvedere Vodka, Blackberry Shrub Grapefruit, Lemon, Sage	
VENICE G&T	18
Bombay Sapphire, Herbs, Citrus Tonic Syrup, Soda	
ITALIAN STALLION	18
Altos Reposado Tequila, Pineapple Lime, Cardamom	
MELISANDRE	18
Altos Reposado Tequila, Hibiscus, Passion Fruit Lime, Grapefruit, Hellfire Bitters, Salt	
THE DREAD PIRATE GAMBI	18
Plantation Pineapple Rum, Lemon Coriander Peppercorn, India Pale Ale	

JEAN-GEORGES COCKTAILS

RASPBERRY LYCHEE BELLINI	15
La Gioiosa Prosecco, Lychee, Raspberry	
RED APPLE SANGRIA	15
Tempranillo Crianza, Laird's Applejack Brandy Lemon, Apple, Hibiscus	
MARKET NEGRONI	16
Plymouth Gin, Campari, Cocchi Torino Vermouth Orange Bitters	
SICILIAN MARGARITA	16
Altos Reposado Tequila, Basil, Chili & Lime	

CHAMPAGNE & SPARKLING

	GL	BTL
Prosecco, La Gioiosa	14	56
Moët & Chandon Brut Imperial	19	125
Krug Grand Cuvee Brut		350
Ruinart Brut Rose	30	165
Laurent Perrier Rose		200
Billecart Salmon Rose		194
Moët Rose		250
Veuve Clicquot Yellow Label		200
Dom Perignon		450
Perrier Jouët Grand Brüt, NV		115
Perrier Jouët Belle Epoque Brut		250
Perrier Jouët Belle Epoque Rose		325
Perrier Jouët Belle Epoque Blanc De Blancs		800

WINE

ROSE	GL	BTL
Vie Vite, Côtes de Provence, FR	17	68
Whispering Angel, Côtes de Provence, FR		61
WHITE	GL	BTL
Sauvignon Blanc, Brancott, NZ	12	48
Cortese, Pio Cesare Gavi, Piedmont, IT	17	65
Pinot Grigio, Borgo Conventi, Colio, IT	15	60
Vermentino, Argiolas "Costamolino", Sardegna, IT	14	53
Chardonnay, Bon Anno, Napa, CA	15	60
Riesling, Darting, Pfalz, GER	16	64
Chablis, Garnier & Fils, Burgundy, FR		75
Chardonnay, Dutton Goldfield "Dutton Ranch", Russian River, CA		81
Torrantes, Solo Contigo, Mendoza, AR		53
Grüner Veltliner, Nikolaihof, Wachau, AU		75
Sancerre, J.M. Reverdy, Loire, FR		73
Cortese, La Scolca Gavi Black Label, Piedmont, IT		105
Vouvray Sec, Domaine Huet Le Huet Lieu, Loire, FR		94
Sauvignon Blanc, Cakebread Cellars, Napa, CA		80
RED	GL	BTL
Malbec, Graffigna Reserve, San Juan, AR	15	60
Cabernet Sauvignon, Atalon, Napa, CA	17	77
Pinot Noir, Smoke Tree, Sonoma, CA	18	70
Tempranillo, Ysios, Rioja, SP	21	84
Dolcetto d'Alba, Bruno Giacosa, Piedmont, IT	16	64
Sangiovese, Castagnoli Chianti Classico, Tuscany, IT	19	81
Nero d'Avola, Don Antonio Morgante, Sicily, IT	22	110
Barolo, Massolino Serralunga d'Alba, Piedmont, IT		135
Brunello di Montalcino, Fattoria Del Barbi, Tuscany, IT		130
Brunello di Montalcino, Antinori Pian Della Vigne Tuscany, IT		160
Zinfandel Blend, The Prisoner, Napa, CA		108
Merlot, Ferrari Carano, Sonoma, CA		80
Cabernet Sauvignon, Faust, Napa, CA		125
Pinot Noir, Kistler, Russian River, CA		127

BEER

Peroni Nastro Azzurro	7
Wynwood Pop's Porter	7
Concrete Beach Stiltsville Pilsner	7
Estrella Damm	7
Funky Buddha Floridian Hefeweizen	7
Funky Buddha Hop Gun IPA	7
Swamp Ape Double IPA	10

COLD BEVERAGE

Soft Drinks	5
Jarritos Lime, Mandarin, Fever Tree Soda Water Tonic & Ginger Beer	
Fresh Pressed Juice	
Orange, Grapefruit	8
Super Green, Carrot	13
Red Bull	7
Water	
Source Still	Small 5 Large 10
Source Sparkling	Small 5 Large 10

HOT BEVERAGE

Americano	6
Cappuccino	7
Café Latte	7
Espresso	4
Extra Shot	2
Coffee	5
Whole Leaf Teas	6
Green, Earl Grey, Peppermint, Chamomile, English Breakfast	

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KIDS MENU

Tomato, Fresh Mozzarella & Basil Pizza	12
Organic Chicken Fingers	12
French Fries	
Spaghetti	12
Butter or Tomato Sauce	
Grilled Cheese on Multi Grain Bread	10
French Fries	
Salmon with Steamed Spinach	16
Side Fruit	5
Side French Fries	5



