

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

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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 Jean-Georges Vongerichten

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BY THE GLASS		COCKTAILS & BEER	
CHAMPAGNE & SPARKLING		MARKET SIGNATURES	
Prosecco, La Gioiosa	14	Bittersweet Symphony	
Moët & Chandon Brut Imperial	19	Belvedere Vodka, Blackberry Shrub	
Ruinart Brut Rosé	30	Grapefruit, Lemon, Sage	18
WHITE		Venice G&T	
		Plymouth Gin, Herbs, Citrus	
		Tonic, Soda	18
		Italian Stallion	
		Herradura Reposado Tequila, Pineapple	
		Lime, Cardamom	18
		Melisandre	
Albariño, Torre La Moreira, Rias Baixas, SP	15	Altos Reposado Tequila, Hibiscus, Passion Fruit	
Chardonnay, BonAnno, Napa, CA	15	Lime, Grapefruit, Hellfire Bitters, Salt	18
Pinot Grigio, Tommasi “Le Rosse”, Venezia, IT	16	The Dread Pirate Gambi	
Riesling, Darting, Pfalz, GER	16	Plantation Pineapple Rum, Lemon	
Sauvignon Blanc, Brancott, NZ	12	Coriander Peppercorn, India Pale Ale	18
Vermentino, Agriolas “Costamolino”, IT	14	Raspberry Lychee Bellini	
RED		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
Cabernet Sauvignon, Atalon, Napa, CA	17	Sicilian Margarita	
Dolcetto, d’Alba, Bruno Giocosa, Piedmont, IT	16	Altos Tequila, Basil, Chili & Lime	16
Malbec, Graffigna Reserve, San Juan, AR	15		
Nero d’Avola, Don Antonio Morgante, Sicily, IT	22		
Pinot Noir, Smoke Tree, Sonoma, CA	18		
Sangiovese, Castagnoli Chianti Classico, IT	19		
Tempranillo, Ysios, Rioja, SP	21		
ROSÉ			
Whispering, Cotes de Provence, FR	15		

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

APPETIZERS & SALADS			
Tomato Gazpacho, Summer Berries, Olive Oil	9	Kale Salad, Lemon	
Fresh Ricotta with Strawberry Compote		Extra Virgin Olive Oil & Mint	12
Olive Oil & Grilled Ciabatta	14	Endive & Sugar Snap Pea Salad	
Crispy Calamari, Basil Salt		Parmesan Dressing & Herbs	14
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Burrata, Heirloom Tomato with Basil		Tomatoes & Goat Cheese	14
Sourdough Bread	17	Roasted Fennel Salad	
Selection of Cheeses, Fruit & Nut Bread	18	Goat Cheese & Black Olives	14
Artisanal Salumi, Grilled Bread	18	<i>Add to any salad - Chicken 9, Salmon 12, Shrimp 15</i>	
Board of Artisanal Salumi & Cheeses			
Pickles, Fruit & Nut Bread	26		

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

PIZZA & PASTA			
Tomato, Fresh Mozzarella & Basil Pizza	16	Angel Hair, Asparagus & Shitake Mushroom	20
Spinach & Three Cheese Pizza	17	Orecchiette, Tomato Sauce	
Prosciutto & Gruyere Pizza	20	Fresh Mozzarella & Basil	25
Spicy Chorizo & Broccoli Rabe Pizza	17	Rigatoni & Meatballs	
Mushroom, Three Cheese		Smoked Chili Tomato Sauce	26
Garlic-Parsley Oil & Farm Egg Pizza	17		
Black Truffle & Fontina Pizza	24		

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BY THE GLASS

CHAMPAGNE & SPARKLING	
Prosecco, La Gioiosa	14
Moët & Chandon Brut Imperial	19
Ruinart Brut Rosé	30
WHITE	
Albariño, Torre La Moreira, Rias Baixas, SP	15
Chardonnay, BonAnno, Napa, CA	15
Pinot Grigio, Tommasi “Le Rosse”, Venezie, IT	16
Riesling, Darting, Pfalz, GER	16
Sauvignon Blanc, Brancott, NZ	12
Vermentino, Agriolas “Costamolino”, IT	14
RED	
Cabernet Sauvignon, Atalon, Napa, CA	17
Dolcetto, d’Alba, Bruno Giocosa, Piedmont, IT	16
Malbec, Graffigna Reserve, San Juan, AR	15
Nero d’Avola, Don Antonio Morgante, Sicily, IT	22
Pinot Noir, Smoke Tree, Sonoma, CA	18
Sangiovese, Castagnoli Chianti Classico, IT	19
Tempranillo, Ysios, Rioja, SP	21
ROSÉ	
Whispering, Cotes de Provence, FR	15

COCKTAILS

MARKET SIGNATURES	
Bittersweet Symphony	
Belvedere Vodka, Blackberry Shrub	
Grapefruit, Lemon, Sage	18
Venice G&T	
Plymouth Gin, Herbs, Citrus	
Tonic, Soda	18
Italian Stallion	
Herradura 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
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 Tower	MP	Florida Red Snapper Ceviche	
Daily Selection of East & West Coast Oysters*	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
		Crispy Salmon Sushi, Chipotle Emulsion*	14

APPETIZERS & SALADS

Tomato Gazpacho, Summer Berries, Olive Oil	9	Kale Salad, Lemon	
Fresh Ricotta with Strawberry Compote		Extra Virgin Olive Oil & Mint	12
Olive Oil & Grilled Ciabatta	14	Endive & Sugar Pea Snap Salad	
Crispy Calamari, Basil Salt		Parmesan & Herb Dressing	14
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Burrata, Heirloom Tomatoes with Basil		Tomatoes & Goat Cheese	14
Sourdough Bread	17	Roasted Fennel Salad	
Selection of Cheeses, Fruit & Nut Bread	18	Goat Cheese & Black Olives	14
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	Angel Hair, Asparagus & Shitake Mushroom	20
Spinach & Three Cheese Pizza	17	Orecchiette, Tomato Sauce	
Prosciutto & Gruyere Pizza	20	Fresh Mozzarella & Basil	25
Spicy Chorizo & Broccoli Rabe Pizza	17	Rigatoni & Meatballs	
Mushroom, Three Cheese		Smoked Chili Tomato Sauce	26
Garlic-Parsley Oil & Farm Egg Pizza	17		
Black Truffle & Fontina Pizza	24		

ENTREES & SIDES

Seared Salmon, Corn Pudding	32	Arugula Salad with Heirloom Tomatoes	7
Cherry Tomato Salad*		Broccoli Rabe	7
Roasted Grouper, Bok Choy		Crispy Potatoes, Herbs & Aioli	7
Ginger-Chili Vinaigrette	32	Crunchy Polenta Nuggets	
Parmesan Crusted Organic Chicken		Parmesan & Chili	7
Artichoke, Basil & Lemon Butter	29	Potato Puree	7
Veal Milanese, Spring Pea & Mint	30		
Grilled Beef Tenderloin			
Sauteed Spinach & Buttery Hot Sauce*	49		

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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
Plymouth Gin, Herbs, Citrus	
Tonic Syrup, Soda	
ITALIAN STALLION	18
Herradura 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	
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		450
Ruinart Brut Rose	30	165
Laurent Perrier Rose		200
Billecart Salmon Rose "Jean-Georges"		185
Moët Rose		250
Veuve Clicquot Yellow Label		140
Dom Perignon		525
Perrier Jouët Grand Brüt, NV		115
Perrier Jouët Belle Epoque Brut		375
Perrier Jouët Belle Epoque Rose		425
Perrier Jouët Belle Epoque Blanc De Blancs		850

WINE

ROSE	GL	BTL
Whispering Angel, Côtes de Provence, FR	15	61
Vie Vite, Côtes de Provence, FR		68
WHITE	GL	BTL
Albariño, Torre La Moreira, Rias Baixas, SP	15	60
Arneis, Ceretto "Blange", Piedmont, IT		57
Chablis, Garnier & Fils, Burgundy, FR		75
Chardonnay, BonAnno, Napa, CA	15	60
Chardonnay, Gary Farrell, Russian River, CA		91
Chardonnay, Paul Hobbs "Crossbarn", Sonoma, CA		69
Grüner Veltliner, Rudi Pichler, Wachau, AU		70
Pinot Grigio, Tommasi "Le Rosse", Venezie, IT	16	60
Pinot Grigio, Venica Jesera, Collio, IT		65
Riesling, Darting, Pfalz, GER	16	64
Sancerre, J.M. Reverdy, Loire, FR		73
Sauvignon Blanc, Brancott, NZ	12	48
Sauvignon Blanc, Cakebread Cellars, Napa, CA		80
Vermentino, Argiolas "Costamolino", Sardegna, IT	14	53
RED	GL	BTL
Barbera d'Alba, G.D. Vajra, Piedmont, IT		69
Barolo, Massolino Serralunga d'Alba, Piedmont, IT		117
Brunello di Montalcino, Antinori Pian Della Vigne		160
Tuscany, IT		
Cabernet Sauvignon, Atalon, Napa, CA	17	77
Cabernet Sauvignon, Faust, Napa, CA		125
Cabernet Sauvignon, Stonestreet, Sonoma, CA		90
Chianti Classico, Riserva Castellare "Poggiale"		107
Tuscany, IT		
Dolcetto d'Alba, Bruno Giacosa, Piedmont, IT	16	64
Malbec, Graffigna Reserve, San Juan, AR	15	60
Nero d'Avola, Don Antonio Morgante, Sicily, IT	22	110
Pinot Noir, Gran Moraine, Yamhill, OR		93
Pinot Noir, Kistler, Russian River, CA		127
Pinot Noir, Smoke Tree, Sonoma, CA	18	70
Sangiovese, Castagnoli Chianti Classico, Tuscany, IT	19	81
Tempranillo, Ysios, Rioja, SP	21	84
Zinfandel Blend, The Prisoner, Napa, CA		108

BEER

Peroni Nastro Azzurro	7
Stella Artois	7
Beck's	7
Concrete Beach Stiltsville Pilsner	7
Estrella Damm	7
Funky Buddha Floridian Hefeweizen	7
Funky Buddha Hop Gun IPA	7
Heineken	7
Heineken Light	7
Amstel Light	7
New Castle	7

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COLD BEVERAGE

Soft Drinks	5
Jarritos Lime, Mandarin, Tamarind	
Cold Pressed Raw Juice	13
Kale, Spinach, Silver Beet, Apple, Parsley, Celery, Romaine Lettuce, Lime	
Beet, Apple, Celery, Lemon	
Pineapple, Pear, Apple, Mint	
Orange, Grapefruit Juice	8
Cold Brew	8
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



