

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 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

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, Stonestreet, Sonoma, 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 Angel, Cotes de Provence, FR 15

COCKTAILS

Lillet Fresco	
Lillet Blanc, Fresh Lemon, Grapefruit Bitters	16
Americana	
Campari, Cocchi Di Torino, Peroni Beer	16
Mellow Yellow	
Suze Liqueur, Italicus, Prosecco, Fresh Lemon	16
Besito	
Aperol, Pimms, Apricot Liqueur	
Fresh Lemon, Bitters	16
Aperol Spritz	
Aperol, Prosecco	16
Bright Bison	
Zubrowka Vodka, Suze Liqueur	
Fresh Lime, Mint	16
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Eldersour	
Plymouth Gin, Gran Classico, St. Germain	
Fresh Lemon	16
Cureoni	
Aperol, Altos Reposado Tequila	
Dry Vermouth	16
Siciliano Picante	
Flor de Cana Rum, Tuaca, Ancho Reyes	
Fresh Lime, Bitters	16
Napoli Sour	
Rittenhouse Rye, Gran Classico	
Cocchi Di Torino	16

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, Meyer Lemon Jam		Tomatoes & Goat Cheese	14
Pumpernickel Bread & Basil	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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APPETIZERS & SALADS

Daily Selection of East & West Coast Oysters*	MP	Kale Salad, Lemon	
Tomato Gazpacho, Summer Berries, Olive Oil	9	Extra Virgin Olive Oil & Mint	12
Burrata, Meyer Lemon Jam		Three Grain Salad, Baby Spinach	
Pumpernickel Bread & Basil	17	Tomatoes & Goat Cheese	14
Charcuterie & Cheese Plate	18	<i>Add to any salad- Chicken 9, Salmon 12, Shrimp 15</i>	

PIZZA

Tomato, Fresh Mozzarella & Basil Pizza	16
Spinach & Three Cheese Pizza	17
Prosciutto & Gruyere Pizza	20
Mushroom, Three Cheese	
Garlic-Parsley Oil & Farm Egg Pizza	17
Black Truffle & Fontina Pizza	24

PASTA & ENTREE

Angel Hair, Asparagus & Shitake Mushroom	20
Orecchiette, Tomato Sauce	
Fresh Mozzarella & Basil	25
Rigatoni & Meatballs	
Smoked Chili Tomato Sauce	26
Seared Salmon, Corn Pudding	
Cherry Tomato Salad*	32
Grilled Beef Tenderloin	
Sauteed Spinach & Buttery Hot Sauce*	49

DESSERT

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

BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, La Gioiosa	14
Moet & 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”, Venezia, IT	16
Riesling, Darting, Pfalz, GER	16
Sauvignon Blanc, Brancott, NZ	12
Vermentino, Agriolas “Costamolino”, IT	14

RED

Cabernet Sauvignon, Stonestreet, Sonoma, 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 Angel, Cotes de Provence, FR	15
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COCKTAILS

Lillet Fresco	
Lillet Blanc, Fresh Lemon, Grapefruit Bitters	16
Americana	
Campari, Cocchi Di Torino, Peroni Beer	16
Mellow Yellow	
Suze Liqueur, Italicus, Prosecco, Fresh Lemon	16
Besito	
Aperol, Pimms, Apricot Liqueur	
Fresh Lemon, Mint	16
Aperol Spritz	
Aperol, Prosecco	16
Bright Bison	
Zubrowka Vodka, Suze Liqueur	
Fresh Lime, Mint	16
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Eldersour	
Plymouth Gin, Gran Classico, St. Germain	
Fresh Lemon	16
Cureoni	
Aperol, Altos Reposado Tequila	
Dry Vermouth	16
Siciliano Picante	
Flor de Cana Rum, Tuaca, Ancho Reyes	
Fresh Lime, Bitters	16
Napoli Sour	
Rittenhouse Rye, Gran Classico	
Cocchi Di Torino	16

BEER

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

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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 COCKTAILS

Lillet Fresco	16
Lillet Blanc, Fresh Lemon, Grapefruit Bitters	
Americana	16
Campari, Cocchi Di Torino, Peroni Beer	
Mellow Yellow	16
Suze Liqueur, Italicus, Prosecco, Fresh Lemon	
Besito	16
Aperol, Pimms, Apricot Liqueur, Fresh Lemon, Mint	
APEROL SPRITZ	16
Aperol, Prosecco	
Bright Bison	16
Zubrowka Vodka, Suze Liqueur, Fresh Lime, Mint	
MARKET NEGRONI	16
Plymouth Gin, Campari, Cocchi Di Torino	
Orange Bitters	
Eldersour	16
Plymouth Gin, Gran Classico, St. Germain, Fresh Lemon	
Cureoni	16
Aperol, Altos Reposado Tequila, Dry Vermouth	
Siciliano Picante	16
Flor de Cana Rum, Tuaca, Ancho Reyes	
Fresh Lime, Bitters	
NAPOLI SOUR	16
Rittenhouse Rye, Gran Classico, Cocchi Di Torino	

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
Amarone Della Valpolicella, Tedeschi		130
Veneto, IT		
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, Stonestreet, Sonoma, CA	17	77
Cabernet Sauvignon, Faust, Napa, CA		125
Cabernet Sauvignon, Turnbull, Napa, CA		91
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		140
Pinot Noir, Smoke Tree, Sonoma, CA	18	70
Sangiovese, Castagnoli Chianti Classico, Tuscany, IT	19	81
Tempranillo, Ysios, Rioja, SP	21	84
Zinfandel, Chateau Montelena, Napa, CA		87

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

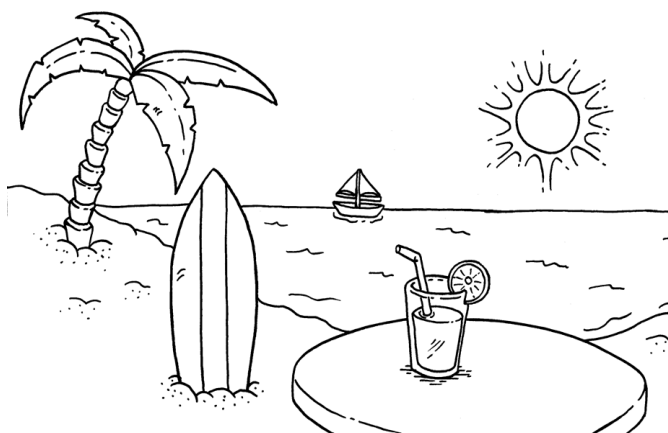
Americano	6
Cappuccino	7
Café Latte	7
Espresso	4
Extra Shot	2
Coffee	5
Whole Leaf Teas	6
Green, Earl Grey, Peppermint, Chamomile, English Breakfast	

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KIDS MENU

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



MARKET

AT EDITION

BREAKFAST TABLE

PASTRY STATION

Fresh Fruits

Croissants & Assorted Pastries

Yogurt Parfaits, Chia Seed Pudding

Granola & Berries

MAIN BAR

Sliced Meats & Cheeses, Guava & Strawberry Jam
Spicy Deli Mustard, Sweet Pickles, Marinated Olives

Organic Scrambled Eggs, Bacon, Smoked Salmon

Quiche of the Day, Steel-Cut Oatmeal

Greek Salad, Three Grain Salad

Roasted Beet Salad & Cranberries

Tomato & Arugula Salad

BEVERAGES

\$12 Bloody Mary

\$10 Prosecco, Bellini or Mimosas

\$32 Adult - \$16 Kids

Available Friday-Sunday, and Special Holidays from 8am to 11am