

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	Sm 5 Lg 6	Espresso & Specialty Coffees Flavors Available - Vanilla, Hazelnut, Caramel	
French Press Selection of Regional & Seasonal Roasts	10	Single Shot	4
Pour Over Coffee Selection of Regional & Seasonal Roasts	7	Double Shot	8
Draft Pure Black Cold Brew	7	Americano	6
Draft Latte	7	Latte or Cappuccino	7
Draft Black & Tan	7	Mocha	7
		Macchiato	7

COLD PRESSED & FRESH JUICES

Kale, Spinach, Silver Beet, Apple Parsley, Celery, Romaine Lettuce, Lime	13	Carrot, Apple, Lemon, Ginger	13
Pineapple, Pear, Apple, Mint	13	Orange Juice	8
Watermelon, Ruby Red Grapefruit Red Apple, Lime	13	Grapefruit Juice	8

SMOOTHIES & COCKTAILS

Fitness & Protein Omega Seed Butter, Raw Almond Milk Wild Blueberries, Hemp, Chia, Dates	10	Bloody Mary Vodka, House Bloody Mary Mix	15
Yogurt & Berries Yogurt, Mixed Berries, Honey, Bee Pollen	10	Raspberry Lychee Bellini Prosecco La Gioiosa, Lychee, Raspberry	15
		Mimosa Prosecco La Gioiosa, Orange Juice	15

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

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

EGGS

Market Egg Sandwich, Smoked Ham and Gruyere, Patatas Bravas Tomato and Arugula Salad*	17
Sunny Side Up Frittata, Corn, Bacon, Cheddar Cheese, Pickled Chili, Croutons*	15
Poached Farm Eggs, Wild Mushrooms, Parmesan, Herbs*	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

BREAKFAST

Seasonal Fruit, Yogurt, Pollen, Crispy Oats and Seeds	12
Wild Blueberry Bowl, Peanut Butter, Crispy Oats, Fresh and Dried Fruits	12
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Fruit	14
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
Avocado Toast on Seven Grain	15
add Two Poached Eggs*	5
add Smoked Salmon	7
add Smoked Salmon & Poached Eggs*	10

PASTRIES

Assorted Pastry Basket	10	Cinnamon Bun	6
Muffin, Croissant, Cheese Danish		Pastelitos	6
Guava Cream Cheese Donut	4	Cheddar Biscuit	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", Venetie, 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	17
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COCKTAILS & BEER

Lillet Fresco	
Lillet Blanc, Lemon, Grapefruit Bitters	16
Mellow Yellow	
Suze Liqueur, Italicus, Prosecco, Lemon	16
Besito	
Aperol, Pimms, Apricot Liqueur	
Lemon, Bitters	16
Aperol Spritz	
Aperol, Prosecco	16
Bright Bison	
Zubrowka Vodka, Suze Liqueur	
Lime, Mint	16
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Eldersour	
Plymouth Gin, Gran Classico, St. Germain	
Lemon	16
Napoli Sour	
Rittenhouse Rye, Gran Classico	
Cocchi Di Torino	16

BEER 7

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

RAW BAR

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

APPETIZERS & SALADS

Tomato Gazpacho, Summer Berries, Olive Oil	9	Kale Salad	
Fresh Ricotta with Strawberry Compote		Lemon, Serrano & Mint	12
Olive Oil & Grilled Ciabatta	14	Warm Shrimp Salad	
Crispy Calamari, Basil Salt		Mixed Greens, Enoki Mushrooms, Avocado	18
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Burrata, Meyer Lemon Jam		Tomatoes & Goat Cheese	14
Pumpernickel Bread & Basil	17	Baby Sucrine & Arugula Salad	
Selection of Cheeses, Fruit & Nut Bread	18	Avocado, Cherry Tomato, Spicy Corn Vinaigrette	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

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
Avocado Toast on Seven Grain	15	Crispy Chicken Sandwich	
add Smoked Salmon	7	Cherry Pepper Mayonnaise & Yuzu Pickles	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
Mushroom, Three Cheese		Rigatoni & Meatballs	
Garlic-Parsley Oil & Farm Egg Pizza*	17	Smoked Chili Tomato Sauce	26
Black Truffle & Fontina Pizza	24		

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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", Venetie, 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	17
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COCKTAILS & BEER

Lillet Fresco	
Lillet Blanc, Lemon, Grapefruit Bitters	16
Mellow Yellow	
Suze Liqueur, Italicus, Prosecco, Lemon	16
Besito	
Aperol, Pimms, Apricot Liqueur	
Lemon, Bitters	16
Aperol Spritz	
Aperol, Prosecco	16
Bright Bison	
Zubrowka Vodka, Suze Liqueur	
Lime, Mint	16
Market Negroni	
Plymouth Gin, Campari	
Cocchi Torino Vermouth & Orange Bitters	16
Eldersour	
Plymouth Gin, Gran Classico, St. Germain	
Lemon	16
Napoli Sour	
Rittenhouse Rye, Gran Classico	
Cocchi Di Torino	16

BEER 7

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

APPETIZERS & SALADS

Daily Selection of Oysters*	MP	Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	20
Tomato Gazpacho, Summer Berries, Olive Oil	9	Kale Salad	
Burrata, Meyer Lemon Jam		Lemon, Serrano & Mint	12
Pumpernickel Bread & Basil	17	Three Grain Salad, Baby Spinach	
Board of Artisanal Salumi & Cheeses		Tomatoes & Goat Cheese	14
Pickles, Fruit & Nut Bread	26		
Crispy Calamari, Basil Salt			
Citrus Chili Dipping Sauce	17		

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

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 with Market Berries	9	Sundae with Salted Caramel Ice Cream	
Vanilla Raspberry Cake		Candied Peanuts & Popcorn	
Raspberry Cream Frosting	9	Whipped Cream, Chocolate Sauce	10
Chocolate Marshmallow Cake	9	Ice Cream & Sorbets	
Almond Cake with Glazed Peaches	8	Assorted Toppings	3 per scoop
Carrot Cake	8		
Key Lime Pie	6		

BEER

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

MARKET

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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	
Pineapple, Pear, Apple, Mint	
Watermelon, Ruby Red Grapefruit, Red Apple, Lime	
Carrot, Apple, Lemon, Ginger	
Orange, Grapefruit Juice	8
Cold Brew	7
Red Bull	7
Water	
Source Still	Small 5 Large 10
Source Sparkling	Small 5 Large 10

HOT BEVERAGE

Americano	6
Cappuccino	7
Café Latte, Mocha, Macchiato	7
Espresso	Single 4 Double 8
Drip Brew	Small 5 Large 6
French Press	10
Pour Over Coffee	7
On Draft – Pure Black Cold Brew, Latte, Black & Tan	7
Whole Leaf Teas	6
Green, Earl Grey, Peppermint, Chamomile, English Breakfast	

MARKET COCKTAILS

Lillet Fresco	16
Lillet Blanc, Lemon, Grapefruit Bitters	
Mellow Yellow	16
Suze Liqueur, Italicus, Prosecco, Lemon	
Besito	16
Aperol, Pimms, Apricot Liqueur, Lemon, Mint	
Aperol Spritz	16
Aperol, Prosecco	
Bright Bison	16
Zubrowka Vodka, Suze Liqueur, Lime, Mint	
Market Negroni	16
Plymouth Gin, Campari, Cocchi Di Torino Orange Bitters	
Eldersour	16
Plymouth Gin, Gran Classico, St. Germain, Lemon	
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	17	65
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 Veneto, IT		130
Barbera d'Alba, G.D. Vajra, Piedmont, IT		69
Barolo, Massolino Serralunga d'Alba, Piedmont, IT		117
Brunello di Montalcino, Antinori Pian Della Vigne Tuscany, IT		160
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

MARKET AT EDITION™

DESSERT

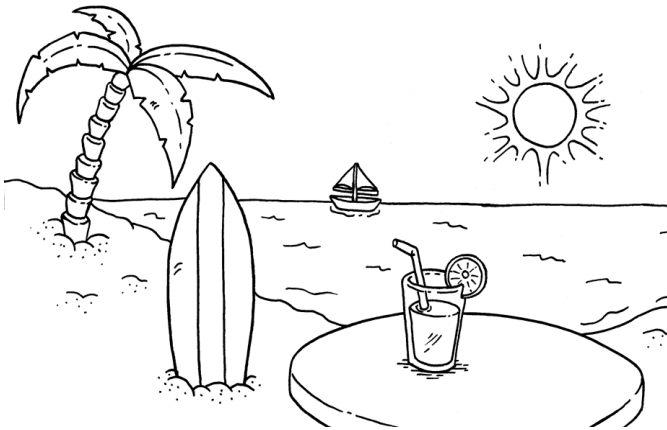
Ricotta Cheesecake with Market Berries	9
Vanilla Raspberry Cake Raspberry Cream Frosting	9
Chocolate Marshmallow Cake	9
Almond Cake with Glazed Peaches	8
Sundae with Salted Caramel Ice Cream Candied Peanuts & Popcorn Whipped Cream, Chocolate Sauce	10
Ice Cream & Sorbets Assorted Toppings	3 per scoop
Carrot Cake	8
Key Lime Pie	6

MARKET

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KIDS MENU

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



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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

Chef's Seasonal Salad

BEVERAGES

\$12 Bloody Mary

\$10 Prosecco, Bellini or Mimosas

\$32 Adult - \$16 Kids

Available Friday-Sunday, and Special Holidays

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COFFEE

by La Colombe

Drip Brew Sm 5 Lg 6

Selection of Dark or Blonde Roasts

French Press 10

Pour Over Coffee 7

Selection of Regional & Seasonal Roasts

On Draft 7

Pure Black Cold Brew

Draft Latte

Black & Tan

Espresso & Specialty Coffees

Flavors Available – Vanilla, Hazelnut, Caramel

Single Espresso	4	Double Espresso	8
Americano	6	Macchiato	7
Latte	7	Cappuccino	7
Mocha	7		