

MARKET

AT EDITION®

COFFEE *by La Colombe*

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

COLD PRESSED & FRESH JUICES

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

SMOOTHIES & COCKTAILS

Energy Banana, Maca, Coconut Water Cacao Nibs, Cinnamon & Strawberries	10	Bloody Mary Vodka, Housemade 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

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, Broccoli, Bacon, Cheddar Cheese, Pickled Chilli, 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, Patatas Bravas, Tomato and Arugula Salad* <i>add Spinach 4, Ham 5, Smoked Salmon 7, Lobster 12</i>	18
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*	22

BREAKFAST

Seasonal Fruit, Yogurt, Bee 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 <i>add Two Poached Eggs* 5, Smoked Salmon 7, Smoked Salmon & Poached Eggs* 10</i>	15

PASTRIES

Assorted Pastry Basket	10	Cinnamon Bun	6
Muffin, Croissant, Cheese Danish		Pastelitos	6
Guava Cream Cheese Donut	4	Cheddar Biscuit	3

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BY THE GLASS		COCKTAILS & BEER	
CHAMPAGNE & SPARKLING			
Prosecco, La Gioiosa	14	Lillet Fresco	
Moët & Chandon Brut Imperial	19	Lillet Blanc, Lemon, Grapefruit Bitters	16
Ruinart Brut Rosé	30	Mellow Yellow	
		Suze Liqueur, Italicus, Prosecco, Lemon	16
WHITE		Besito	
		Aperol, Pimms, Apricot Liqueur	
		Lemon, Bitters	16
		Aperol Spritz	
		Aperol, Prosecco, Soda	16
Albariño, Torre La Moreira, Rias Baixas, SP	15	Bright Bison	
Chardonnay, BonAnno, Napa, CA	15	Zubrowka Vodka, Suze Liqueur	
Pinot Grigio, Tommasi “Le Rosse”, Venezie, IT	16	Lime, Mint	16
Riesling, Darting, Pfalz, GER	16	Market Negroni	
Sauvignon Blanc, Brancott, NZ	12	Plymouth Gin, Campari	
Vermentino, Agriolas “Costamolino”, IT	14	Cocchi Torino Vermouth & Orange Bitters	16
		Eldersour	
		Plymouth Gin, Gran Classico, St. Germain	
		Lemon	16
		Napoli Sour	
Cabernet Sauvignon, Stonestreet, Sonoma, CA	17	Rittenhouse Rye, Gran Classico	
Dolcetto, d’Alba, Bruno Giocosa, Piedmont, IT	16	Cocchi Di Torino	16
Malbec, Graffigna Reserve, San Juan, AR	15		
Nero d’Avola, Don Antonio Morgante, Sicily, IT	22	BEER 8	
Pinot Noir, Smoke Tree, Sonoma, CA	18	Peroni Nastro Azzurro	
Sangiovese, Castagnoli Chianti Classico, IT	19	Stella Artois	
Tempranillo, Ysios, Rioja, SP	21	Wynwood La Rubia	
		Estrella Damm	
		Newcastle Brown Ale	
		Funky Buddha Floridian Hefeweizen	
		Funky Buddha Hop Gun IPA	
		Heineken, Heineken Light	
		Amstel Light	
ROSÉ			
Whispering Angel, Cotes de Provence, FR	17		

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

APPETIZERS & SALADS			
Butternut Squash Soup, Mushroom & Chives	9	Kale Salad	
Fresh Ricotta with Roasted Figs		Serrano Pepper, Mint & Parmesan Dressing	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	
Selection of Cheeses, Fruit & Nut Bread	18	Tomatoes & Goat Cheese	14
Artisanal Salumi, Grilled Bread	18	Watercress & Arugula	
Board of Artisanal Salumi & Cheeses		Avocado, Spicy Herbal Dressing & Horseradish	15
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	18
		Cheeseburger, Russian Dressing & Yuzu Pickles*	22

PIZZA		PASTA & ENTREE	
Tomato, Fresh Mozzarella & Basil Pizza	16	Roasted Pumpkin Ravioli	
Spinach & Three Cheese Pizza	17	Parmesan, Crushed Amaretti, Balsamic Dressing	20
Prosciutto & Gruyere Pizza	20	Orecchiette, Tomato Sauce	
Mushroom, Three Cheese		Fresh Mozzarella & Basil	25
Garlic-Parsley Oil & Farm Egg Pizza*	17	Rigatoni & Meatballs	
Black Truffle & Fontina Pizza	24	Smoked Chili Tomato Sauce	26
		Veal Milanese, Escarole & Lemon	30

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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	17

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, Soda	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 8	
Peroni Nastro Azzurro	
Stella Artois	
Wynwood La Rubia	
Estrella Damm	
Newcastle Brown Ale	
Funky Buddha Floridian Hefeweizen	
Funky Buddha Hop Gun IPA	
Heineken, Heineken Light	
Amstel Light	

RAW BAR

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

APPETIZERS & SALADS

Butternut Squash Soup, Mushrooms & Chives	9	Kale Salad, Lemon	
Fresh Ricotta with Roasted Figs		Serrano Pepper, Mint & Parmesan Dressing	12
Olive Oil & Grilled Ciabatta	14	Roasted Fennel Salad	
Crispy Calamari, Basil Salt		Goat Cheese & Black Olives	14
Citrus Chili Dipping Sauce	17	Three Grain Salad, Baby Spinach	
Board of Artisanal Salumi & Cheeses		Tomatoes & Goat Cheese	14
Pickles, Fruit & Nut Bread	26	Watercress & Arugula	
		Avocado, Spicy Herbal Dressing & Horseradish	15
Add to any salad - Chicken 9, Salmon 12, Shrimp 15			

PIZZA & PASTA

Tomato, Fresh Mozzarella & Basil Pizza	16	Roasted Pumpkin Ravioli	
Spinach & Three Cheese Pizza	17	Parmesan, Crushed Amaretti, Balsamic Dressing	20
Prosciutto & Gruyere Pizza	20	Orecchiette, Tomato Sauce	
Mushroom, Three Cheese		Fresh Mozzarella & Basil	25
Garlic-Parsley Oil & Farm Egg Pizza*	17	Rigatoni & Meatballs	
Black Truffle & Fontina Pizza	24	Smoked Chili Tomato Sauce	26

ENTREES & SIDES

Seared Salmon, Brussels Sprouts		Sautéed Brussels Sprouts	
Truffle Mashed Potato*	32	Smoked Bacon & Chili	9
Parmesan Crusted Organic Chicken		Roasted Cauliflower, Grain Mustard & Herbs	9
Artichoke, Basil & Lemon Butter	29	Steamed Vegetables	9
Veal Milanese, Escarole & Lemon	30	Potato Puree	9
Crispy Beef Short Ribs		French Fries	5
Citrus Chili Glaze & Polenta Fries*	49		
Cheeseburger, Russian Dressing & Yuzu Pickles*	22		

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DESSERT

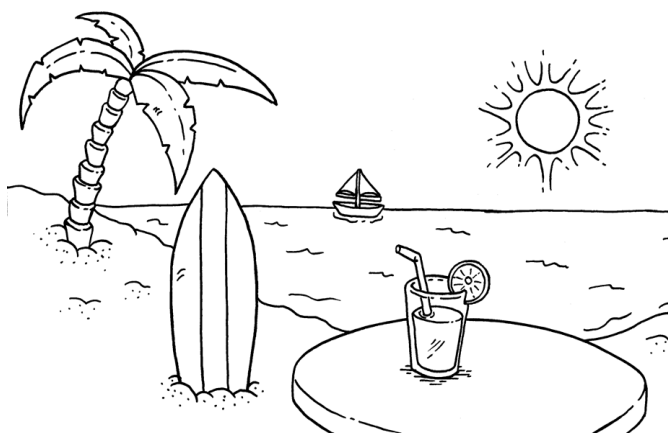
Ricotta Cheesecake with Market Berries	9
Vanilla Raspberry Cake	9
Raspberry Cream Frosting	
Chocolate Marshmallow Cake	9
Almond Cake with Glazed Peaches	8
Sundae with Salted Caramel Ice Cream	10
Candied Peanuts & Popcorn	
Whipped Cream, Chocolate Sauce	
Ice Cream & Sorbets	3 per scoop
Assorted Toppings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

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KIDS MENU

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



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AT EDITION[®]

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

Americano	6	Double Espresso	8
Latte	7	Macchiato	7
Chai Latte	7	Cappuccino	7
Mocha	7		

BEER

Peroni Nastro Azzurro	8
Stella Artois	8
Wynwood La Rubia	8
Estrella Damm	8
Funky Buddha Floridian Hefeweizen	8
Funky Buddha Hop Gun IPA	8
Heineken, Heineken Light	8
Amstel Light	8
New Castle	8

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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
Coconut Water	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 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		130
Veneto, IT		
Barbera d'Asti, Di Gresy, Piedmont, IT		63
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