

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 or Black & Tan	7	Mocha	7
Panatea Matcha Latte	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, 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, Patatas Bravas, Tomato and Arugula Salad* <i>add Spinach 4, Ham 5, Smoked Salmon 7</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	10
Muffin, Croissant, Cheese Danish		Pastelitos	6
Guava Cream Cheese Donut	4	Cheddar Biscuit	3

MARKET

AT EDITION®

BY THE GLASS		COCKTAILS & BEER	
CHAMPAGNE & SPARKLING			
Prosecco, La Gioiosa	14	Lillet Fresco	
Moët & Chandon Brut Imperial	19	Lillet Rosé, Lemon, Grapefruit Bitters	16
Ruinart Brut Rosé	30	Moscow Mule	
		Absolut Elyx, Ginger Beer, Lime & Bitters	18
WHITE		Besito	
		Aperol, Pimms, Apricot Liqueur	
		Lemon, Bitters	16
		Bright Bison	
Albariño, Torre La Moreira, Rias Baixas, SP	15	Zubrowka Vodka, Suze Liqueur	
Chardonnay, BonAnno, Napa, CA	15	Lime, Mint	16
Pinot Grigio, Tommasi “Le Rosse”, Venezie, IT	16	Market Negroni	
Riesling, Vinum Autmundis, GER	16	Plymouth Gin, Campari	
Sauvignon Blanc, Cape Mentelle, AU	13	Cocchi Torino Vermouth & Orange Bitters	16
Vermentino, Agriolas “Costamolino”, IT	14	Eldersour	
		Plymouth Gin, Gran Classico, St. Germain	
		Lemon	16
RED		Napoli Sour	
		Rittenhouse Rye, Gran Classico	
Cabernet Sauvignon, Stonestreet, Sonoma, CA	17	Cocchi Di Torino	16
Dolcetto, d’Alba, Bruno Giocosa, Piedmont, IT	16		
Malbec, Graffigna Reserve, San Juan, AR	15	BEER 8	
Merlot, Prisoner Wine Co “Thorn”, Napa, CA	19	Peroni Nastro Azzurro	
Pinot Noir, Smoke Tree, Sonoma, CA	18	Stella Artois	
Sangiovese, Bossi “Berardo” Riserva, IT	18	Wynwood La Rubia	
Tempranillo, Ysios, Rioja, SP	21	Estrella Damm	
		Funky Buddha Floridian Hefeweizen	
		Funky Buddha Hop Gun IPA	
		Heineken, Heineken Light	
		Amstel Light	
		MIA Mega Mix Pale Ale	
		MIA Sparkling HRD WTR, Blueberry & Cucumber Lime	
		Draft MIA 305 Golden Ale	
ROSÉ			
Whispering Angel, Cotes de Provence, FR	17		

RAW BAR			
Daily Selection of Oysters*	4	Chilled Lobster Cocktail	20
Stone Crab Claws with Mustard Sauce*	MP	Florida Red Snapper Ceviche	
Seafood Tower*	MP	Citrus, Serrano Pepper, Avocado & Cilantro*	16
Lobster, Shrimp, Oyster, Stone Crab, Ceviche		Tuna Tartare, Avocado, Spicy Radish	
Florida Jumbo Shrimp Cocktail	25	Ginger Marinade & Chili Oil*	20

APPETIZERS & SALADS			
Broccoli Soup with Thai Flavors, Coconut & Lime	9	Kale Salad, Serrano Pepper	
Crispy Calamari, Basil Salt		Croutons, Mint & Parmesan Dressing	12
Citrus Chili Dipping Sauce	17	Warm Shrimp Salad	
Selection of Cheeses, Fruit & Nut Bread	18	Mixed Greens, Enoki Mushrooms, Avocado	24
Artisanal Salumi, Fruit & Nut Bread	18	Broccoli & Kale Salad, Soft Boiled Egg	
Board of Artisanal Salumi & Cheeses		Croutons, Parmesan*	14
Pickles, Fruit & Nut Bread	26	Escarole & Citrus Salad	
Crispy Salmon Sushi, Chipotle Emulsion*	14	Gorgonzola Dolce Cheese & Basil	15
Burrata with Heirloom Tomatoes & Basil	18	<i>Add to any salad - Chicken 9, Salmon 12, Shrimp 15</i>	

EGGS & SANDWICHES			
Egg Sandwich		Crispy Grouper Sandwich	
Smoked Ham & Gruyere*	17	Black Olive, Tartare Sauce, Chili & Arugula*	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 Peppers, Mayonnaise & Yuzu Pickles	18
		Cheeseburger, Russian Dressing & Yuzu Pickles*	22

PIZZA		PASTA & ENTREE	
Tomato, Fresh Mozzarella & Basil Pizza	16	Fresh Tagliatelle, Sauted Mushrooms	
Spinach & Three Cheese Pizza	17	Garlic, Jalapeños & Herbs	24
Mushroom & Farm Egg Pizza		Orecchiette, Tomato Sauce	
Three Cheese, Parsley Oil*	17	Fresh Mozzarella & Basil	25
Black Truffle & Fontina Pizza	24	Rigatoni & Meatballs	
Spring Pea Pizza		Smoked Chili Tomato Sauce	26
Smoked Mozzarella, Pickled Chilies & Mint	15	Veal Milanese with Tomato & Arugula Salad	
		Red Wine Vinaigrette	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”, Venezia, IT	16
Riesling, Vinum Autmundis, GER	16
Sauvignon Blanc, Cape Mentelle, AU	13
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
Merlot, Prisoner Wine Co “Thorn”, Napa, CA	19
Pinot Noir, Smoke Tree, Sonoma, CA	18
Sangiovese, Bossi “Berardo” Riserva, IT	18
Tempranillo, Ysios, Rioja, SP	21
ROSÉ	
Whispering Angel, Cotes de Provence, FR	17

COCKTAILS & BEER

Lillet Fresco	
Lillet Rosé, Lemon, Grapefruit Bitters	16
Moscow Mule	
Absolut Elyx, Ginger Beer, Lime & Bitters	18
Besito	
Aperol, Pimms, Apricot Liqueur	
Lemon, Bitters	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	
Funky Buddha Floridian Hefeweizen	
Funky Buddha Hop Gun IPA	
Heineken, Heineken Light	
Amstel Light	
MIA Mega Mix Pale Ale	
MIA Sparkling HRD WTR, Blueberry & Cucumber Lime	
Draft MIA 305 Golden Ale	

RAW BAR

Daily Selection of Oysters*	4	Chilled Lobster Cocktail	20
Stone Crab Claws with Mustard Sauce*	MP	Florida Red Snapper Ceviche	
Seafood Tower*	MP	Citrus, Serrano Pepper, Avocado & Cilantro*	16
Lobster, Shrimp, Oyster, Stone Crab, Ceviche		Tuna Tartare, Avocado, Spicy Radish	
Florida Jumbo Shrimp Cocktail	25	Ginger Marinade & Chili Oil*	20

APPETIZERS & SALADS

Broccoli Soup with Thai Flavors, Coconut & Lime	9	Kale Salad, Serrano Pepper	
Crispy Calamari, Basil Salt		Croutons, Mint & Parmesan Dressing	12
Citrus Chili Dipping Sauce	17	Burrata with Heirloom Tomatoes & Basil	18
Selection of Cheeses, Fruit & Nut Bread	18	Broccoli & Kale Salad, Soft Boiled Egg	
Artisanal Salumi, Fruit & Nut Bread	18	Croutons, Parmesan*	14
Board of Artisanal Salumi & Cheeses		Escarole & Citrus Salad	
Pickles, Fruit & Nut Bread	26	Gorgonzola Dolce Cheese & Basil	15
Crispy Salmon Sushi, Chipotle Emulsion*	14	<i>Add to any salad - Chicken 9, Salmon 12, Shrimp 15</i>	

PIZZA & PASTA

Tomato, Fresh Mozzarella & Basil Pizza	16	Fresh Tagliatelle, Sauted Mushrooms	
Spinach & Three Cheese Pizza	17	Garlic, Jalapeños & Herbs	24
Mushroom & Farm Egg Pizza		Orecchiette, Tomato Sauce	
Three Cheese, Parsley Oil*	17	Fresh Mozzarella & Basil	25
Black Truffle & Fontina Pizza	24	Rigatoni & Meatballs	
Spring Pea Pizza		Smoked Chili Tomato Sauce	26
Smoked Mozzarella, Pickled Chilies & Mint	15		

ENTREES & SIDES

Poppy Seed Crusted Salmon		Sautéed Brussels Sprouts, Chilis	
Sweet & Sour Carrot Sauce, Quinoa & Basil*	32	Mint & Aged Pecorino Cheese	9
Roasted Grouper, Spring Onion		Roasted Cauliflower	
Pea, Carrot & Saffron Stew	35	Grain Mustard & Herbs	9
Parmesan Crusted Organic Chicken		Spring Peas, Sugar Snaps	
Artichoke, Basil & Lemon Butter	29	Poblano Vinaigrette, Parmesan	9
Veal Milanese with Tomato & Arugula Salad		Potato Puree	9
Red Wine Vinaigrette	30	French Fries	5
Beef Tenderloin, Roasted & Smooth Asparagus			
Jalapeños, Grainy Mustard Butter*	49		
Cheeseburger, Russian Dressing & Yuzu Pickles*	22		

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
MIA Mega Mix Pale Ale	8
MIA Sparkling HRD WTR, Blueberry & Cucumber Lime	8
Draft MIA 305 Golden Ale	8

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COLD BEVERAGE

Soft Drinks	5
Jarritos Lime, Mandarin, Tamarind, Pineapple	6
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
On Draft – Pure Black Cold Brew, Latte, Black & Tan	7
Red Bull	7
Coconut Water	7
Source Still/Sparkling Water	Small 7 Large 10

HOT BEVERAGE

Americano	6
Cappuccino, Café Latte, Chai Latte, Mocha, Macchiato	7
Espresso	Single 4 8
Drip Brew	5
French Press	10
Pour Over Coffee	7
Tea Forte	6
English Breakfast, Earl Grey, Moroccan Mint, Jasmine Green	
Bombay Chai, White Ginger Pear, Chamomile, Blueberry	

A service charge of 18% will be added to your check

MARKET COCKTAILS

Lillet Fresco	16
Lillet Rose, Lemon, Grapefruit Bitters	
Moscow Mule	18
Absolut Elyx, Ginger Beer, Lime & Bitters	
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		525
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		425
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
Chablis, Roland Lavantureux, Burgundy, FR		72
Chardonnay, BonAnno, Napa, CA	15	60
Chardonnay, Gary Farrell, Russian River, CA		91
Chardonnay, Paul Hobbs "Crossbarn", Sonoma, CA		69
Cortose, Pio Cesare Gavi, Piedmont, IT		65
Grüner Veltliner, Rudi Pichler, Wachau, AU		70
Pinot Grigio, Tommasi "Le Rosse", Venezie, IT	16	60
Pinot Grigio, Venica Jesera, Collio, IT		65
Riesling, Vinum Autmundis, GER	16	64
Sancerre, J.M. Reverdy, Loire, FR		73
Sauvignon Blanc, Cape Mentelle, AU	13	55
Fume Blanc, R. Mondavi, Oakville, CA		67
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
Merlot, Prisoner Wine Co "Thorn", Napa, CA	19	87
Montepulciano, Binomio Riserva, Abruzzo, IT		107
Pinot Noir, Gran Moraine, Yamhill, OR		93
Pinot Noir, Smoke Tree, Sonoma, CA	18	70
Sangiovese, Bossi "Berardo" Riserva, Tuscany, IT	18	81
Tempranillo, Ysios, Rioja, SP	21	84
Zinfandel, Chateau Montelena, Napa, CA		87

COFFEE by La Colombe

Drip Brew	5
Selection of Dark or Blonde Roasts	
French Press	10
Selection of Regional & Seasonal Roasts	
Pour Over Coffee	7
Selection of Regional & Seasonal Roasts	
Draft Pure Black Cold Brew	7
Draft Latte	7
Draft Black & Tan	7
Espresso	8
Americano	6
Latte	7
Cappuccino	7
Chai Latte	7
Mocha	7
Macchiato	7

JUICES

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

SMOOTHIES

Energy	10
Banana, Maca, Coconut Water, Cacao Nibs Cinnamon & Strawberries	
Yogurt & Berries	10
Yogurt, Mixed Berries, Honey, Bee Pollen	

COCKTAILS

Bloody Mary	15
Vodka, Housemade Bloody Mary Mix	
Raspberry Lychee Bellini	15
Prosecco La Gioiosa, Lychee, Raspberry	
Mimosa	15
Prosecco La Gioiosa, Orange Juice	

TEA FORTE

Exceptional Tea Experience 6

English Breakfast

- organic, black tea, robust -

A robust full-bodied cup with a concentrated character of malt and deep undertones that welcome a bit of milk and sugar. Satisfying and delicious, this tea is a great english breakfast cup that can be enjoyed throughout the day

Earl Grey

- organic, black tea, robust -

A symphony of robust Assam leaves with a light liquoring of cold-pressed, Italian Bergamot citrus. Our blend of this classic tea has been carefully crafted to define how an Earl Grey should taste. Deeply aromatic with a bold flavor

Moroccan Mint

- organic, green tea, moderate caffeine -

2017 Global Tea Champion winner! Cooling and aromatic, this tea blends fragrant moroccan nana mint leaves and hand-rolled rare gunpowder green tea for a refreshing and heady cup. This steep is delicious hot or as an iced tea.

Jasmine Green

- organic, green tea, moderate caffeine -

Rare and exceptional Yin Hao green tea is married with intoxicatingly fragrant jasmine tea blossoms. The scenting of the tea is a meticulous process taking several days, resulting in an exquisite cup of sublime, sweet flavor

Bombay Chai

- organic, black tea, moderate caffeine -

Deliciously aromatic and flavorful blend of black tea and spices found in a traditional Indian masala chai; cardamom, ginger, clove, cinnamon and a hint of anise

White Ginger Pear

- white tea, low in caffeine -

Rarest Pai Mu Tan white tea is plucked in early spring from a special varietal tea bush called "chaicha". Blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger for a delicate and delighting infusion

Chamomile Citron

- organic, herbal tea, naturally caffeine-free -

A relaxing and rejuvenating blend of sun golden Egyptian chamomile blossoms and rose hips, balanced with meadow-sweet scents of lemongrass and mint. A delicate and soothing infusion for a delightful chamomile tea

Blueberry Merlot

- organic, herbal tea, naturally caffeine-free -

Deep taste of succulent summer-sweet blueberries with a wisp of sage to heighten an excellent cup of blueberry tea

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

Chef's Seasonal Salad

BEVERAGES

\$12 Bloody Mary

\$10 Prosecco, Bellini or Mimosas

\$33 Adult - \$17 Kids

A service charge of 18% will be added to your check

"We are proudly supporting Children's Miracle Network (Hospitals)
with a \$1.00 donation with every Breakfast Table sold."

Available Friday-Sunday, and Special Holidays

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DESSERT

Ricotta Cheesecake	9
Cranberry Orange Preserves	
Vanilla Raspberry Cake	9
Raspberry Cream Frosting	
Chocolate Marshmallow Cake	9
Almond Cake with Caramelized Apple	8
Green Apple Sorbet	
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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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

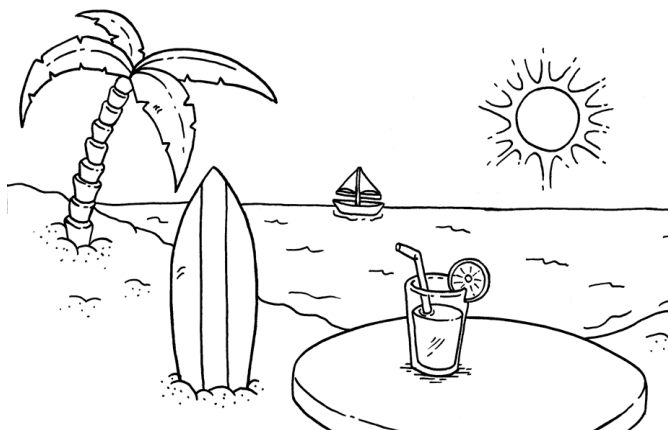
Americano	6	Espresso	8
Latte	7	Macchiato	7
Chai Latte	7	Cappuccino	7
Mocha	7		

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KIDS MENU

Tomato, Fresh Mozzarella & Basil Pizza	16
Organic Crispy Chicken Tenders	12
Fries	
Spaghetti	12
Butter or Tomato Sauce	
Grilled Cheese on Multi Grain Bread	10
Fries	
Seared Salmon with Steamed Spinach	16
Grilled Beef Strips, Mac & Cheese	24
Sautéed Spinach	
Side Fruit	5



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