

MARKET

AT EDITION®

BY THE GLASS

COCKTAILS & BEER

CHAMPAGNE & SPARKLING					
Prosecco, La Gioiosa, NV, IT	14		Mission Fig Bellini		
Vueve Clicquot Yellow Label Brut NV, FR	22		Fig Infused Belvedere Vodka, Crémant d’Alsace		
Vueve Clicquot Brut Rosé, NV, FR	26		Scarborough Bitters	16	
Ruinart, Rosé, NV, FR	30		Thyme Lemonade		
WHITE			Grey Goose Le Citron Vodka		
Albariño, Torre La Moreira, Rias Baixas, SP	15		Thyme, Lemon	16	
Chardonnay, BonAnno, Napa, USA	16		Autumn Breeze		
Pinot Grigio, Tommasi “Le Rosse”, Venezia, IT	16		Absolut Elyx Vodka, Apple Cider, Cinnamon		
Riesling, Vinum Autmundis, GER	16		Clove, Nutmeg	16	
Sauvignon Blanc, Cloudy Bay, Malborough, NZ	19		Root to Wellness		
Verdejo, Menade Nasso Rueda, SP	17		Turmeric Infused Plymouth Gin, Himalayan Salt		
Sauvignon Blanc, Honig, Napa, USA	14		Lemon, Bitters	16	
RED			Heat Wave		
Cabernet Sauvignon, Turnbull, Napa, USA	23		Volcan Blanco Tequila, Pineapple, Agave		
Cabernet Sauvignon, Stonestreet, Sonoma, USA	17		Lime, Hellfire Bitters	16	
Malbec, Terrazes “Las Compertas” Mendoza, AR	24		Spiced Pear Daiquiri		
Malbec, Clos de los Siete, Valle de Uco, AR	15		Ron Zacapa Rum, Ancho Reyes		
Merlot, Prisoner Wine Co “Thorn”, Napa, USA	19		Pear, Elemakule Tiki Bitters, Lime	16	
Pinot Noir, White Hart, Santa Lucia, USA	18		Ocean & Sand		
Pinot Noir, Gran Moraine, Yamhill, OR	24		Glenlivet Founders Reserve Single Malt		
Tempranillo, Roda Corimbo, Ribera del Duero, SP	23		Carpano Antica Formula Vermouth		
Barbera D’Asti, Vigne Marina Coppi, Peidmont, IT	17		Cherry Heering, Orange, Lemon	16	
ROSÉ			Cold Brew Martini		
Chateau Minuty “M”, Cotes de Provence, FR	17		Kahlua, Cold Brew Coffee		
Hampton Water by Bon Jovi, Languedoc, FR	19		Amaro Averna, Sambuca, Milk	16	
			BEER 9		
			Peroni		
			Wynwood La Rubia		
			Estrella Damm		
			Funky Buddha Floridian Hefeweizen		
			Funky Buddha Hop Gun IPA		
			Draft MIA Golden Ale 305		

RAW BAR			
Daily Selection of Oysters*	4	Florida Jumbo Shrimp Cocktail	26
Stone Crab Claws with Mustard Sauce*	MP	Florida Red Snapper Ceviche	
Seafood Plateau*	MP	Crushed Olives, Lemon & Chili*	16
Shrimp, Oyster, Ceviche		Tuna Tartare, Avocado, Spicy Radish	
Chilled Lobster Cocktail	MP	Ginger Marinade & Chili Oil*	20

APPETIZERS & SALADS

Selection of Cheese, Fruit & Nut Bread	18	Kale Salad, Serrano Pepper	
Artisanal Salumi, Ciabatta Bread	18	Croutons, Mint & Parmesan Dressing	12
Board of Artisanal Salumi & Cheese		Shallot Labneh, Fava Beans, Mint, Nigella	
Pickles, Fruit & Nut Bread, Ciabatta Bread	26	Radish & Cucumber	9
Crispy Salmon Sushi, Chipotle Emulsion*	14	Beet Greek Salad, Feta, Black Olives	
Roasted Carrots, Nut & Seed Butter, Chilies & Dill	9	Red Wine Vinaigrette	18
Cream of Tomato Soup, Sourdough		Escarole & Apple Salad	
Basil & Cheddar	9	Fresh Mozzarella & Basil	15
Crispy Calamari, Basil Salt		Warm Shrimp Salad	
Citrus Chili Dipping Sauce	17	Mixed Greens, Enoki Mushrooms, Avocado	24
Add to any salad - Chicken 9, Salmon 12, Shrimp 15			

EGGS & SANDWICHES

Egg Sandwich		Crispy Grouper Sandwich	
Smoked Ham & Gruyere*	17	Black Olive Tartar 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 Bread	15	Crispy Chicken Sandwich	
add Smoked Salmon	7	Cherry Peppers, Mayonnaise & Yuzu Pickles	18
add Two Eggs any style	5	Cheeseburger, Russian Dressing & Yuzu Pickles*	22

MAINS

Tomato, Fresh Mozzarella & Basil Pizza	16	Ricotta Ravioli, Herbs & Tomato Sauce	23
Spinach & Three Cheese Pizza	17	Orecchiette, Tomato Sauce	
Mushroom & Farm Egg Pizza		Fresh Mozzarella & Basil	24
Three Cheese, Parsley Oil*	17	Rigatoni & Meatballs	
Brussels Sprouts Pizza		Smoked Chili Tomato Sauce	26
Ricotta Cheese, Jalapeño	20	Mushroom Crusted Salmon	
Black Truffle & Fontina Cheese Pizza	24	Lemon Emulsion & Herbs	34