

MARKET

AT EDITION®

RAW BAR

East & West Coast Oysters	6 Ea	Florida Red Snapper Ceviche	
Fresh Clams	6	Thomcord Grapes, Chili & Lime	21
Lobster Cocktail	31	Faroe Island Salmon Carpaccio	
Florida Jumbo Shrimp Cocktail	29	Extra Virgin Olive Oil & Pink Peppercorn	22
Stone Crab Claws	MP	Spicy Tuna Roll	24
Paprika Mustard Sauce		Avocado & Mushroom Roll	20
Tuna Tartare, Avocado, Spicy Radish		Crab Roll	23
Ginger Marinade & Chili Oil*	24	Salmon Roll	22
1/2 Crab & Avocado	24	Shrimp Tempura Roll	25
Seafood Plateau*	MP		
Shrimp, Oysters, Ceviche		Choice Of: Nigiri Sauce, Spicy Mayo, Wasabi Mayo	
Crispy Salmon Sushi, Soy Glaze, Chipotle Emulsion*	17	Wasabi Soy Sauce	

CHEESE & CHARCUTERIE

Choice of 1 for 10, 3 for 22, 5 for 32

Burrata
Taleggio
Manchego
Goat Cheese
Aged Cheddar
Truffled Pecorino
Blue Cheese

*served with chutney, sweet pickles &
raisin walnut bread*

Black Forest Ham
Pastrami
Prosciutto
Spicy Coppa
Chorizo
Pata Negra

*served with spicy mustard
& grilled bread*

APPETIZERS

Crushed Beets, Lemon Yogurt, Pink Lady Apples	23	Kale Salad, Roasted Pumpkin, Red Apple	
Burrata with Pomegranate, Hibiscus		Mustard Vinaigrette	17
Grilled Sourdough	23	Warm Shrimp Salad	
Smokey Eggplant Dip, Tomato Chutney,		Mixed Greens, Enoki Mushroom, Avocado	28
Fresh Pita or Crudite	11	Heart of Lettuces, Yuzu Ranch Dressing	
Crispy Calamari, Yuzu Dipping Sauce, Sesame	19	Avocado & Crispy Potatoes	17
Three Grain Salad, Baby Spinach, Apple			
Pear & Goat Cheese	22		

Add to any salad: Chicken 11, Salmon 20, Shrimp 19

VEGAN & VEGETARIAN

Shaved Brussels Sprouts Salad		Sucrene and Arugula Salad with Fine Herbs	
Golden Raisins, Apple Sesame Vinaigrette	17	Mustard Vinaigrette	16
Beluga Lentils, Chili Oil & Black Vinegar		Green Chickpea Hummus, Thai Basil	
Sweet Potato, Broccoli & Cilantro Stems	17	Fresh Pita or Crudite	11
Slowly Roasted Fall Vegetables		Wood Roasted Cauliflower with Red Zhug	
Brown Rice & Salsa Verde	22	Turmeric Tahini, Pomegranate, Pistachio	
Chicory Salad, Pomegranate		Date Molasses	23
Molasses Vinaigrette, Toasted Walnuts	17	Tender Fall Vegetables & Green Curry	22
		Roasted Carrots	
		Stoneground Nut & Seed Butter, Chili & Dill	14

PIZZA & PASTA

Tomato, Fresh Mozzarella & Basil Pizza	17
Spinach & Three Cheese Pizza	19
Fig & Prosciutto Pizza	18
Rigatoni with Meatballs	
Smoked Chili Tomato Sauce	29
Fresh Linguine with Cockles	
Grated Broccoli Rabe, Black Pepper & Mint	28
Pan Roasted Grouper with Brussels Sprouts	
Warm Bacon Vinaigrette & Silky Celeriac	44
Berkshire Pork Chop Roasted with Bacon	
Apple Compote, Cauliflower and Horseradish	35

ENTREES

Parmesan Crusted Chicken Breast, Artichokes	
Basil & Lemon Butter	35
Grass Fed Beef Sirloin, Spinach, Basil	
Sesame & Chili	59
Baked Main Lobster	
Bechamel Gruyere Sauce, Espelette Pepper	60
Cheeseburger, Frizzled Onions, Yuzu Pickles	
Russian Dressing, French Fries	26
Choice of Pepper Jack, American or Cheddar Cheese	