

MARKET

AT EDITION[®]

ANTIPASTI

CHARCUTERIE

Choice of:

1 for \$10 | 3 for \$25 | 5 for \$45

Mortadella
Prosciutto
Salame Al Finocchio
Hot Sopressata
Capocollo
Speck

FORMAGGIO

Choice of:

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Parmigiano Reggiano
Pecorino di Montalcino Vinacce
Strabocco
SardoMagno
Gorgonzola Dolce
Caciotta Tartufo
La Tur

VERDURE

Choice of:

1 for \$10 | 3 for \$25 | 5 for \$45

Sweet + Spicy Olives
Eggplant Caponata
Marinated Beets
Balsamic Mushrooms
Roasted Cauliflower
Broccoli Rabe

One Big Meatball 17

Dry aged beef, San Marzano tomatoes, Parmigiano, torn basil

FRITTI

Vidalia Onion Petal 10
Calabrian chili aioli

Breaded Provolone 10
Marinara

Rhode Island Calamari 14
Lemon aioli

CRUDI

Tuna Tartare 18
Marinated white beans, fennel pollen *

Swimming Shrimp 18
Tomato water, avocado, jalapeño *

Filet Carpaccio 20
Capers, Calabrian chili oil, Parmesan *

INSALATE

Red Gazpacho 14
Kirby cucumbers, shaved summer squash
Burrata 19
Grilled radicchio, tomato jam, foccacia
Escarole 16
White balsamic, avocado, gorgonzola
guanciale vinaigrette

Tri Colore 16
Florida citrus, shaved fennel, Castelvetrano olives
toasted pine nuts
Water Street Caesar 16
Castelfranco, little gem, rosemary breadcrumbs
Add ons
Chicken + 7, Shrimp + 13, Skirt Steak + 15

PASTA

Spaghetti Pomodoro 18
Marinated tomatoes, extra virgin olive oil
Squid Ink Tonnarelli 29
Blue crab, calabrian chili, meyer lemon

Orecchiette 20
Sweet Italian sausage, fine herb pesto
Rigatoni 25
Spicy pork ragu, whipped ricotta, basil

PIZZA

Margherita 18 / 20
Fior di latte or buffalo mozzarella

Spicy Sausage 22
Broccoli rabe, fresno chilis

Carnivore 22
Pepperoni, finocchiona, sweet Italian sausage
prosciutto

Four Cheeses 22
Mozzarella, gorgonzola, provolone, parmesan

Truffles & Maitake Mushroom 32
Parmesan, fior de latte, fried rosemary

Brussels Sprouts 24
Smoked cheddar, breadcrumb, bagna cauda

Add ons + 5
Pepperoni, Anchovies, Meatball

ENTRÉES

Chopped Salad 23
Little gem, arugula, mortadella, provolone
ditalini, red wine vinaigrette

Cauliflower Milanese 22
Raw baby vegetables, citrus vinaigrette

Blackened Grouper Sandwich 24
Cherry bomb tartar sauce, heirloom tomato
brioche bun

Grilled Snapper 32
Baby artichokes, heirloom tomato
market salad

Eggplant Parmesan 25
Fresh mozzarella, seeded brioche bun
french fries

Half Roasted Chicken 31
Polenta, shitake mushrooms, pearl onions

Brick Oven Burger 28
Fontina, prosciutto, roasted garlic aioli *

Porchetta Sandwich 24
Whole grain mustard + pine nut pesto
sourdough

CONTORNI

Market Vegetables 10
Spicy Broccoli Rabe 10

Rosemary Potatoes 10
French Fries, Cacio e Pepe 10

Chefs John Fraser & Rudolph Scarlett

An automatic gratuity of 20% will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.

ALL DAY