

MARKET

AT EDITION

COFFEE & TEA

Café Latte	6	Espresso	3	Earl Grey	5
Pumpkin Spice Latte	6	Americano	5	English Breakfast	5
Cappuccino	6	Drip, Regular or Decaf	5	Jasmine Green	5
Macchiato	5	Chamomile Medley	5	Peppermint	5
				Turmeric Ginger	5

JUICES & SMOOTHIES

Locally Sourced Orange Juice	7	Cold Pressed Beet Juice	12
Locally Sourced Grapefruit Juice	7	Apples, beets, lime	
Cold Pressed Green Juice	12	Mango & Berries Smoothie	12
Cucumber, kale, lime, ginger, agave nectar		Mango, blueberry, banana, orange, strawberries	

BREAKFAST COCKTAILS

Italicus Spritz	24	Garibaldi Spritz	25
Aloe, jalapeño, cucumber, prosecco		Campari, fresh orange juice, Rocky's botanical liqueur, rhubarb bitters	
Market Spritz	21	Salted Coffee Negroni	25
Strawberry-basil Aperol, soda, prosecco		Cold brew, Diplomatico rum, Montenegro sweet vermouth	
Beer Spritz	25	Bloody Caesar	16
Magnanimous lager, Montenegro, Ramazotti Cointreau, prosecco		Ketel One vodka, Clamato juice, horseradish hot sauce, brine, tail on shrimp	
Marmalade Spritz	24		
Milagro tequila, orange marmalade chamomile-steeped Lillet, prosecco			

BAKERY

Seasonal Poundcake	5	Glazed Cinnamon Bun	9
Butter Croissant	7	Italian Cake	7
Chocolate Croissant	7	Pear Clafoutis	7
Almond Croissant	8	Bacon or Vegetable Quiche	10

LIGHT START

Tropical Fruit	13	Overnight Oats	14
Limoncello syrup		Blueberries, banana chips, pistachios	
Greek Yogurt + Housemade Granola	14	Avocado Toast	19
		Sourdough, six-minute egg, market greens	
Passionfruit Smoothie Bowl	14	Smoked Salmon Bagel	23
Cardamom cashews, coconut, kiwi, mango		Scallion cream cheese, cucumber, wild arugula caper and tomato vinaigrette	

EGGS

Two Egg Breakfast	24	The Market Egg Sandwich	19
Choice of meat + toast, rosemary potatoes		Fennel sausage, Fontina cheese, Calabrian chili aioli	
Organic Three Egg Omelet (select three)	27	Eggs Benedict	23
Wild mushroom, spinach, tomato, onion, avocado squash, roasted peppers, choice of protein and cheese		Thyme muffin, mortadella, classic hollandaise	
Additional toppings + 3		Eggs in Purgatory	21
		Preserved tomatoes, capers, Kalamata olives rosemary focaccia	
Sicilian Breakfast	26	Manzo é Patata	42
Six-minute egg, prosciutto + melon, caprese caponata, marinated beets		5 oz. skirt steak, rosemary potatoes, prosciutto salsa verde + 2 eggs	
Signature Egg White Scramble	24		
Spinach, goat cheese, maitake mushrooms tarragon-pistachio pesto			
Market Cast-Iron Scramble	24		
Zucchini, roasted peppers, eggplant, feta cheese, torn basil			

All eggs come with your choice of toast or an English muffin. Substitute with a bagel for +2.

SWEETS

Sweet Ricotta Pancakes	22	Tiramisu French Toast	21
Limoncello custard, citrus marmalade toasted hazelnuts		Whipped mascarpone, fresh berries, cocoa dust	

SIDES

Bacon	6	English Muffin	4
Grilled Sausage	6	Toast	5
Chicken, pork, or vegan		Egg	5
Rosemary Potatoes	6		

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.

BREAKFAST