

MARKET

AT EDITION®

CHEESE & CHARCUTERIE

Choice of 2 for 16, 3 for 24, 5 for 36

Burrata
Manchego
Aged Cheddar
Truffled Pecorino
Blue Cheese

Prosciutto
Spicy Coppa
Chorizo
Salami
Spicy Salami

Served with Chutney, Sweet Pickles
Raisin Walnut Bread, Olives & Spicy Mustard

APPETIZERS

Green Chickpea Hummus Thai Basil, Fresh Pita or Crudité	16	Crispy Salmon Sushi, Chipotle Emulsion Soy Glaze*	19
Broccoli & Herb Dip Everything Crusted Pita Micro Chervil, Olive Oil, Pepper	18	Spring Pea Soup, Sourdough Croûtons Parmesan Foam	18
Burrata with Meyer Lemon Jam Toasted Sourdough, Micro Basil	24	Spicy Crab Lettuce Cups Nasturtium Vinaigrette Sugar Snap Peas, Avocado	25

An automatic service charge of 18% will be applied to your check
but can be adjusted at your discretion.

*If you have chronic illness, there is a greater risk associated with consuming raw oysters. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

RAW BAR

Coastal Oysters* Seafood Plateau* Jumbo Shrimp, Oysters, Tuna Tartare	Half Dozen 39 /Dozen 76 96	Jumbo Shrimp Cocktail Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	29 26
Stone Crab	MP		

SALADS

Endive Caesar, Sourdough Croûtons Parmesan, Micro Basil	22	Kale Salad with Spring Peas Soft Boiled Egg, Green Chili-Mint Dressing*	22
Asparagus & Gem Lettuce Pistachio, Avocado, Pecorino	22	Warm Shrimp, Truffle Vinaigrette Mixed Greens, Mushroom & Avocado	32

Add to Any Salad- Chicken 12, Salmon 19, Shrimp 21

EGGS & SANDWICHES

Avocado Toast with Chili, Cumin Seven Grain Bread Add Smoked Salmon Add Two Eggs any Style	19 9 6	Crispy Grouper Sandwich Shredded Lettuce & Celeriac Remoulade Turkey Burger, Roasted Peppers Balsamic Onion, Smokey Aioli	29 26
Egg White Omelet, Spinach & Goat Cheese Fries, Tomato & Arugula Salad*	25	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Mayonnaise	27
Three Egg Omelet, Fries Tomato & Arugula Salad*	24	Cheeseburger, Frizzled Onions, Yuzu Pickles Russian Dressing	29
Choice of 2 - Tomato, Onion, Spinach, Cheddar Cheese Peppers		Choice of - Pepper Jack, American or Cheddar Cheese	

MAINS

Tomato, Mozzarella & Basil Pizza Olive Oil, Chili Flakes	21	Ancient Grains & Spring Vegetables Sesame-Chipotle Emulsion, Shiso, Lime	29
Black Truffle & Fontina Cheese Pizza Frisée Salad, Chive	28	Roasted Chicken with Artichoke Shitake Mushroom, Parmesan Jus	36
Asparagus & Spring Onion Pizza Garlic Oil, Lemon Cracked Pepper	27	Griddled Sea Bass with Black Bean Vinaigrette Snap Peas, Snow Peas & Mint	44
Angel Hair Pasta & Asparagus Pesto Shitake Mushrooms, Parmesan Cheese	27		

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers