

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	6	Espresso	Single 4 / Double 7
French Press Seasonal Roasts	11	Americano	9
Draft Cold Brew	9	Latte or Cappuccino	9
Draft Latte	9	Mocha	9
Matcha Latte	9	Macchiato	9

Milk Selections - Whole, Non-Fat, Almond, Soy, Coconut, Oat

Flavors Available-Vanilla, Hazenut, Caramel

COLD PRESSES & JUICES

Kale, Spinach, Chard, Parsley Celery, Bok Choy	14	Ginger Shot, Lemon, Agave	10
Pineapple, Mango, Apple, Mint	14	Turmeric Shot, Orange, Lemon	10
Beet, Apple, Celery, Lemon	14	Orange Juice	8
Carrot, Apple, Lemon, Ginger	14	Grapefruit Juice	8
		Apple Juice	8

SMOOTHIES

Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	13
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	13

COCKTAILS

Blood Orange Bellini	20
Blanc de Blanc, Cointreau, Blood Orange	
JG Bloody Mary	24
Grey Goose Vodka	
House Made Bloody Mary Mix	
Espresso Martini	24
Choice of: Volcan Reposado Tequila or Ketel One Vodka House Made Coffee Liqueur, Tahitian Vanilla Bean, Espresso	

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers

EGGS

Sunny Side-Up Frittata, Asparagus, Sourdough Croûtons, Cheddar & Bacon*	23
Soft Scramble Eggs, Spring Pea, Green Chili & Mint	21
Poached Farm Eggs, Wild Mushrooms, Parmesan Cheese, Herbs*	21
Bacon, Avocado & Egg Sandwich with Tomato Salsa	24
Egg White Omelet, Spinach & Goat Cheese, Patatas Bravas, Tomato & Arugula Salad*	25
Three Egg Omelet, Patatas Bravas, Tomato & Arugula Salad* Choice of 2, Tomato, Onion, Spinach, Cheddar Cheese, Peppers	24
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad* add Spinach 5, Ham 6, Smoked Salmon 9	21
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*	23
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	39

BREAKFAST

Coconut or Greek Yogurt, Rhubarb Jam, Fresh Strawberries, Honey & Pistachio-Granola	23
Wild Blueberry Bowl, Peanut Butter, Crispy Oats, Seasonal Fruit & Berries	19
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries	19
Seasonal Fruit Plate	21
Avocado Toast with Chili, Cumin on Seven Grain Bread add Two Poached Eggs* 6 or Smoked Salmon 9	19
Smoked Salmon Plate, Bagel, Cream Cheese, Capers, Onions & Sliced Tomato	25
Steel Cut Oatmeal, Berries & Spiced Brown Sugar	15
Buttermilk Pancakes, Bananas, Berries & Maple Syrup	21
French Toast with Caramelized Mango & Maple Syrup	24

PASTRIES

Pain au Chocolat	8	Muffin	5
Croissant	7	Pastelitos	8
Filled Croissant	9	Donut	6
Dulce de Leche Croffin	9	Cinnamon Bun	12

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