

MARKET

AT EDITION®

CHEESE & CHARCUTERIE

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

Drunken Goat
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	Summer Gazpacho, Fresh Raspberry Cucumber, Micro Basil & Black Pepper	18
Burrata & Strawberry, Griddled Sourdough Black Pepper, Micro Basil	24	Parmesan-Lemon Arancini Calabrian Chili Aioli	19

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
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SALADS

Endive Caesar, Sourdough Croûtons Parmesan, Micro Basil	22	Kale Salad with Sunburst Tomato Vinaigrette Fresh Mint & Jalapeño	21
Summer Heirloom Tomato Salad Shaved Red Onion, Basil & Sherry Vinaigrette	23	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	Three Grain Bowl, Summer Vegetables Red Wine Vinaigrette & Feta	31
Black Truffle & Fontina Cheese Pizza Frisée Salad, Chive	28	Roasted Chicken, Lemon Potato Confit Frizzled Onions, Herbs, Black Pepper & Serrano	39
Gold Bar Squash & Chorizo Pizza Garlic Oil, Lemon & Chili	27	Corn Nut Crusted Salmon Fragrant Lime-Corn Broth, Basil, Fresh Corn & Chili	42
Campanelle Pasta, Basil-Pistachio Pesto Summer Wax Beans, Cherry Tomato Parmesan & Chili Flake	29		

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers