

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	9	Espresso	Single 6 / Double 10
French Press	11	Americano	9
Draft Cold Brew	10	Mocha	9
Draft Latte	10	Macchiato	9
Matcha Latte	10	Latte or Cappuccino	9
		Milk Selections - Whole, Non-Fat, Almond Soy, Coconut, Oat	
		Flavors Available-Vanilla, Hazenut, Caramel	

COLD PRESSES & JUICES

Pineapple, Mango, Apple, Mint	15	Ginger Shot, Lemon, Agave	11
Beet, Apple, Celery, Lemon	15	Turmeric Shot, Orange, Lemon	11
Carrot, Apple, Lemon, Ginger	15	Juice Selections	9
Kale, Spinach, Chard, Parsley Celery, Bok Choy	15	Orange, Grapefruit, Apple	

SMOOTHIES & COCKTAILS

Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	14	Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee	20
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	14	JG Bloody Mary Grey Goose Vodka House Made Bloody Mary Mix	24
Blood Orange Julius Coconut Yogurt, Blood Orange, Honey, Vanilla Bean	14		
Add to any Smoothie: Organic Plant Based Protein Powder	4		

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.

EGGS

Sunny Side-Up Frittata with Shitake Mushrooms, Butternut Squash & Goat Cheese	24
Soft Scrambled Eggs, Broccoli, Aged Cheddar Cheese, Red Chili & Dill	24
Poached Farm Eggs, Wild Mushrooms, Parmesan Cheese, Herbs*	24
Bacon, Avocado & Egg Sandwich with Tomato Salsa	26
Egg White Omelet, Spinach & Goat Cheese, Patatas Bravas, Tomato & Arugula Salad*	27
Three Egg Omelet, Patatas Bravas, Tomato & Arugula Salad* Choice of 2 - Tomato, Onion, Spinach, Cheddar Cheese, Peppers	26
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad* add Spinach 5, Ham 6, Smoked Salmon 9	24
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*	24
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	41

BREAKFAST

Coconut or Greek Yogurt, Meyer Lemon Compote, Winter Citrus, Pistachio Granola	22
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries	21
Seasonal Fruit Plate	21
Avocado Toast with Toasted Sunflower Seed, Chili & Basil, Sourdough Bread add Two Poached Eggs* 8 or Smoked Salmon 11	21
Smoked Salmon Plate, Bagel, Cream Cheese, Capers, Onions & Sliced Tomato	25
Steel Cut Oatmeal, Berries & Spiced Brown Sugar	16
Buttermilk Pancakes, Bananas, Berries & Maple Syrup	22
French Toast with Caramelized Apple & Maple Syrup	24

PASTRIES

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

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers