

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew	9	Espresso	Single 6 / Double 10
Selection of Dark or Blonde Roasts		Americano	9
French Press	11	Mocha	9
Draft Cold Brew	10	Macchiato	9
Draft Latte	10	Latte or Cappuccino	9
Matcha Latte	10	Milk Selection: Whole, Non-Fat	
		Non Dairy: Almond, Coconut, Oat, Soy 1	
		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	15	Orange, Grapefruit, Apple	
Celery, Bok Choy			

SMOOTHIES & COCKTAILS

Energy	15	Raspberry Lychee Bellini	20
Banana, Coconut Water, Cacao Nibs		Franzie & Cratzi Prosecco Treviso	
Cinnamon & Organic Strawberries		Raspberry, Lychee	
Yogurt & Organic Berries	15	JG Bloody Mary	24
Yogurt, Mixed Berries, Honey, Bee Pollen		Grey Goose Vodka	
		House Made Bloody Mary Mix	
Rhubarb Crush	15		
Rhubarb, Strawberries, Banana, Coconut Yogurt,			
Honey & Bee Pollen			
Add to any Smoothie:			
Organic Plant Based Protein Powder 4			

EGGS

Sunny Side-Up Frittata with Asparagus, Cheddar Cheese, Bacon & Sourdough Croutons	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*	26
Choice of 2 - Tomato, Onion, Spinach, Cheddar Cheese, Peppers	
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad*	24
add Spinach 5, Ham 6, Smoked Salmon 9	
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 Bowl with Rhubarb Compote, Mixed Berries & 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	21
add Two Poached Eggs* 8 or Smoked Salmon 11	
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 Strawberries & 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 Nyltre Rodgers

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.