

# MARKET

## AT EDITION®

### COFFEE by La Colombe

Drip Brew	9	Espresso	Single 6 / Double 8
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
		Orange, Grapefruit, Apple	
Kale, Spinach, Chard, Parsley	15	Fresh Squeeze Orange Juice	16
Celery, Bok Choy			

### SMOOTHIES & COCKTAILS

Energy	15	Raspberry Lychee Bellini	22
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	
Strawberry Jewel	15		
Coconut Yogurt, Strawberries, Lemon			
Vanilla, Honey			
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
Coconut Milk 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.