

MARKET

AT EDITION

CHEESE & CHARCUTERIE

Choice of 2 for 18, 3 for 25, 5 for 39

Drunken Goat
Manchego
Aged Cheddar
Truffled Pecorino
Maytag Blue Cheese

Prosciutto di Parma
Spicy Coppa
Chorizo
Salami
Spicy Salami

Served with Raisin Walnut Bread, Chutney, Grapes, Almonds
Cornichons, Olives & Spicy Mustard

APPETIZERS

Green Chickpea Hummus Thai Basil, Fresh Pita or Crudit�	18	Crispy Salmon Sushi, Chipotle Emulsion Soy Glaze*	22
Burrata with Strawberry Compote Basil, Griddled Sourdough Bread	25	Corn Soup, Lime, Chili and Basil	20

Chef Jean-Georges Vongerichten
Senior Sous Chef Daniel Gordillo

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.

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 28
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SALADS

Market Lettuce and Summer Squash Cucumber, Feta Cheese, Candied Hazelnut Lemon Verbena Vinaigrette	24	Warm Shrimp, Truffle Vinaigrette Mixed Greens, Mushroom & Avocado	34
Heirloom Tomatoes and Basil Shaved Red Onions, Sherry Vinaigrette	23	Add to any Salad- Chicken 12 Salmon 19 or Shrimp 21	

EGGS & SANDWICHES

Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread Add Smoked Salmon Add Two Eggs any Style	21 11 8	Grilled Grouper Sandwich Chipotle Mayonnaise, Yuzu Pickles Roasted Turkey Sandwich, Arugula Herb Mayonnaise, Bacon, Pickled Jalape�o	34 29
Egg White Omelet, Spinach & Goat Cheese French Fries, Tomato & Arugula Salad*	27	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Mayonnaise	29
Three Egg Omelet, French Fries Tomato & Arugula Salad*	26	Cheeseburger, Frizzled Onions, Yuzu Pickles Russian Dressing	31
Choice of 2 - Tomato, Onion, Spinach Cheddar Cheese, Peppers			

MAINS

Tomato, Mozzarella & Basil Pizza Olive Oil, Chili Flakes	27	Lumache Pasta, Basil, Florida Shrimp Fennel Infused Spicy Tomato Sauce	42
Black Truffle & Fontina Cheese Pizza Fris�e Salad, Chive	29	Herb Crusted Faroe Island Salmon Lemon-Chili Emulsion, Caramelized Fennel Macadamia Nuts	44
Summer Squash Pizza, with Sicilian Chili Oil	28	Parmesan Crusted Chicken Breast Summer Squash, Basil and Lemon Butter	42
Pepperoni, Tomato & Mozzarella Pizza	28		