

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew	9	Espresso	Single 6 / Double 8
French Press	11	Americano	9
Draft Cold Brew	10	Mocha	9
Draft Latte	10	Macchiato	9
Matcha Latte	10	Latte or Cappuccino	9
		Milk Selection: Whole, Non-Fat	
		Non Dairy: Almond, Coconut, Oat, Soy	1
		Flavors Available-Vanilla, Hazenut, Caramel	

COLD PRESSES & JUICES

Pineapple, Mango, Apple, Mint	16	Ginger Shot, Lemon, Agave	12
Beet, Apple, Celery, Lemon	16	Turmeric Shot, Orange, Lemon	12
Carrot, Apple, Lemon, Ginger	16	Juice Selections Orange, Grapefruit, Apple	10
Kale, Spinach, Chard, Parsley Celery, Bok Choy	16	Fresh Squeeze Orange Juice	16

SMOOTHIES & COCKTAILS

Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	15	Matcha Green Smoothie Banana, Matcha, Spinach, Pineapple, Vanilla, Avocado, Coconut Water	16
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	15	JG Bloody Mary Grey Goose Vodka House Made Bloody Mary Mix	24
Blue Elixir Almond Milk, Vanilla, Banana, Dates Blue Spirulina, Vegan Cream	16	Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee	22
Add to any Smoothie: Organic Plant Based Protein Powder	4		

EGGS

Soft Scrambled Eggs, Broccoli, Aged Cheddar Cheese, Red Chili & Dill	25
Poached Farm Eggs, Wild Mushrooms, Parmesan Cheese, Herbs*	26
Bacon, Avocado & Egg Sandwich with Tomato Salsa & Patatas Bravas	28
Egg White Omelet, Spinach & Goat Cheese, Patatas Bravas, Tomato & Arugula Salad*	28
Three Egg Omelet, Patatas Bravas, Tomato & Arugula Salad* Choice of 2 - Tomato, Onion, Spinach, Cheddar Cheese, Peppers	27
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad* add Spinach 5, Ham 6, Smoked Salmon 9	26
Huevos Rancheros, Two Farm Eggs, Black Beans Sofrito, Avocado, Fresh Corn Tortilla, Roasted Salsa*	26
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	44

BREAKFAST

Coconut or Greek Yogurt Bowl with Amaranth Granola, Fresh Fruit, Fig & Grape Compote	24
Coconut Milk Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries	24
Seasonal Fruit Plate	24
Avocado Toast with Toasted Sunflower Seed, Chili & Basil, Sourdough Bread add Two Poached Eggs* 8 or Smoked Salmon 11	24
Smoked Salmon Plate, Bagel, Cream Cheese, Capers, Onions & Sliced Tomato	26
Steel Cut Oatmeal, Berries & Spiced Brown Sugar	16
Buttermilk Pancakes, Bananas, Berries & Maple Syrup	24
French Toast with Roasted Black Figs, Vanilla & Cinnamon	24

PASTRIES

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

Chef Jean-Georges Vongerichten
Chef Daniel Gordillo

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