

# MARKET

## AT EDITION®

### COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	9	Draft Latte	10
French Press Seasonal Roasts	11	Matcha Latte	10
Draft Cold Brew	10	Latte, Cappuccino, Mocha or Macchiato	9
Espresso	Single 6 / Double 8	Milk Selection: Whole, Non-Fat	
Americano	9	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	Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee	22
Blue Elixir Almond Milk, Vanilla, Banana, Dates Blue Spirulina, Vegan Cream	16	JG Bloody Mary Grey Goose Vodka House Made Bloody Mary Mix	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.

### 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 Back Figs, Vanilla & Cinnamon	24

### MARKET TABLE

Seasonal Fruit, Breakfast Pastries, Yogurt Parfait & Chia Seed Pudding
Organic Scrambled Eggs, Frittata of the Day, Applewood Smoked Bacon & Chicken Sausage
Belgian Waffles & Assorted Berries, Breakfast Potatoes, Steel-Cut Oatmeal, Sliced Meat & Cheese
Smoked Salmon & Whitefish Spread, Bagels & Cream Cheese
Seasonal Salads & Dressings
Juices, Tea or Coffee
52 Adult - 29 Kids (ages 2-10yrs)