

MARKET

AT EDITION

LIGHT START

Tropical Fruit limoncello syrup	13
Smoked Salmon scallion cream cheese, cucumber heirloom tomato toasted bagel or whole grain toast	23
Yogurt Parfait Greek yogurt, almond biscotti granola fresh berries	16
Overnight Oats blueberries, banana chips, pistachios	14
Avocado Toast sourdough, six-minute egg market greens, Calabrian chili	19
Limoncello Pancakes limoncello anglaise, blueberry jam white chocolate & hazelnut crumble	24

EGGS

*Two Egg Breakfast choice of meat & toast, rosemary potatoes	24
*Organic Three Egg Omelet (select three) wild mushroom, spinach, tomato onion, squash, avocado, roasted peppers mozzarella, cheddar or goat cheese additional toppings + 3	27
Sicilian Breakfast six-minute egg, prosciutto & melon caponata, heirloom tomato & burrata	26
*Signature Egg White Scramble spinach, goat cheese maitake mushrooms, tarragon-pistachio pesto	24
The Market Egg Sandwich pork sausage, fontina cheese Calabrian chili aioli	19
Eggs Benedict thyme muffin, mortadella, classic hollandaise	23
Eggs in Purgatory San Marzano tomatoes, capers Kalamata olives, rosemary focaccia	21
Manzo é Patata 5 oz. New York strip, rosemary potatoes prosciutto, salsa verde, 2 eggs	42
Biscuits & Gravy Italian housemade pork sausage & broccoli rabe gravy	24

**Eggs come with your choice of toast or an English muffin. Substitute with a bagel for +2.*

SALADS

Water Street Caesar castelfranco, little gem, rosemary croutons	21
Italian Chopped little gem, mortadella, provolone, ditalini red wine vinaigrette	28
Add-Ons Chicken + 9, Shrimp + 12, 5oz New York Strip + 14	

MAINS

Brick Oven Burger brisket blend, fontina cheese, prosciutto	26
Pork Sandwich broccoli rabe, garlic butter, spicy garlic aioli	23
Italian Beef Hero prime rib, giardiniera, provolone	23
Blackened Grouper Sandwich cherry bomb tartar sauce, heirloom tomato	23
Mortadella & Burrata Panuozzo pistachio pesto, roasted red peppers prosciutto	24
One Big Meatball dry aged beef, San Marzano tomatoes torn basil	18
Fusili spicy vodka sauce, stracciatella	24
Fetuccini alfredo sauce, Cape Canaveral shrimp	32
Carbonara Pizza guancile, béchamel, egg yolk	28
Margherita Pizza fior di latte or mozzarella di bufala	21
Hot Honey Pizza spicy soppressata, local Tampa honey mozzarella di bufala, chili oil	28

CONTORNI

Bacon	6
Chicken Sausage	6
French Fries, Cacio é Pepe	10
Wood Fired Mushrooms	12
Roasted Heirloom Carrots Pistachio & Dill	12
Rosemary Potatoes	13

Chefs John Fraser & Joselin Mierez
Please note, we are a cashless venue. An automatic gratuity of 20% will be added to all parties of 6 or more 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.

BRUNCH