

# MARKET

## AT EDITION™

### COFFEE by La Colombe

Drip Brew "La Colombe" 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:	1
		Almond, Coconut, Oat, Soy, Pistachio	
		Flavors Available - Vanilla, Hazelnut, 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	Freshly Squeezed Florida 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 Franzise & Cratzi Prosecco Treviso Raspberry, Lychee	22
Protein Smoothie Banana, Cherry, Cacao, Blueberry, Almond Butter	18	JG Bloody Mary Grey Goose Vodka	24
Add to any Smoothie: Plant-Based Protein, Collagen	4	House Made Bloody Mary Mix	
Cowboy Colostrum	5		

### PASTRIES

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

Chef Jean-Georges Vongerichten  
Chef Daniel Gordillo

Operations Charge: A taxable 20% Staff Service Charge is added to all checks and distributed entirely to service staff performing the service. 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. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult a physician.

### 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 Bean Sofrito, Avocado, Fresh Corn Tortillas, Roasted Salsa*	26
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	44

### BREAKFAST

Coconut or Greek Yogurt Bowl, Mixed Berry Compote, Sorghum Granola, Honey	24
Vegan 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, Fresh Strawberries, Cinnamon Sugar	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)