

# 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, Griddled Sourdough Bread	25	Parmesan-Lemon Arancini Calabrian Chili Aioli	20
Summer Squash Quesadilla, Oaxacan Cheese, Jalape�o Salsa	22	Pea Soup with Carrots, Chilis & Mint	20

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

### RAW BAR

Coastal Oysters* Shrimp Cocktail, Lemon	Half Dozen 39 / Dozen 29	76	Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	28
			Seafood Plateau* Shrimp, Oysters, Tuna Tartare	96

### SALADS

Arugula & Fennel, Mushroom Parmesan Cheese, Lemon Vinaigrette	24	Warm Shrimp, Truffle Vinaigrette Mixed Greens, Mushroom & Avocado	34
Kale Salad, Avocado, Chili, Croutons, Sunflower Seeds, Lemon, Mint	24	Castelfranco Fris�e & Strawberries Gorgonzola, Basil, Lemon Vinaigrette	24

Add - Chicken 12 Salmon 19 Shrimp 21

### EGGS & SANDWICHES

Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread Add Smoked Salmon Add Two Eggs any Style	24 11 8	Grilled Florida 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*	28	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Mayonnaise	29
Three Egg Omelet, French Fries Tomato & Arugula Salad*	27	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	Faroe Island Salmon Crusted with Herbs, Fragrant Lemon - Chili Emulsion, Macadamia, Caramelized Fennel	44
Black Truffle & Fontina Cheese Pizza Fris�e Salad, Chive	29	Campanelle Pasta Summer Beans, Cherry Tomatoes, Basil Pistachio Pesto	36
Mushroom Pizza, Farm Egg, Garlic Oil, Mozzarella, Parmesan & Fontina Cheese	28	Lumache Pasta, Basil, Florida Shrimp Fennel Infused Spicy Tomato Sauce	42
Pepperoni, Tomato & Mozzarella Pizza	28		
Spinach & Herb Pizza, Parsley Garlic Oil, Serrano Chili, Parmesan, Fontina & Goat Cheese	27	Parmesan Crusted Chicken Breast Artichokes, Basil and Lemon Butter	42