

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
Crispy Artichokes lemon aioli	16

MAINS

Brick Oven Burger brisket blend, fontina cheese, prosciutto	26
Blackened Grouper Sandwich cherry bomb tartar sauce, heirloom tomato	23
Meatball Parm Sandwich dry aged beef, San Marzano tomatoes basil pesto, fior di latte	20
Fusilli spicy vodka sauce, stracciatella	24
Fettuccine alfredo sauce, Cape Canaveral shrimp	32
Carbonara Pizza guanciale, béchamel, sunny side up	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
Chicken Milanese & Waffle rosemary waffle, cherry bomb butter, honey	26
The Sicilian six-minute egg, prosciutto & melon caponata, heirloom tomato & burrata	26
Limoncello Pancakes limoncello anglaise, blueberry jam white chocolate & hazelnut crumble	24

SALADS

Water Street Caesar castelfranco, little gem, rosemary croutons	21
Italian Chopped little gem, mortadella, provolone ditalini, red wine vinaigrette	28
Burrata & Heirloom Tomato basil, aged balsamic	22
Wild Arugula sundried tomato, parmesan, balsamic vinaigrette	16
Add-Ons Chicken +9, Shrimp +12, New York Strip [5oz] +14	

EGGS

*Two Egg Breakfast eggs any style & choice of meat or make it an omelet [select three] wild mushroom, spinach, tomato onion, squash, avocado, roasted peppers mozzarella, cheddar or goat cheese additional toppings +3	26
*Manzo é Patata New York strip [5oz], prosciutto salsa verde, 2 eggs	42
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 English muffin, mortadella, classic hollandaise	23

**Served with rosemary potatoes & choice of toast
or an English muffin. Substitute with a bagel for +2.*

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
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness
especially if you have certain medical conditions.
Operation Charges: For parties of 6 or more guests, a 20% Staff Service Charge will be added to your check.
This is distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to
applicable taxes. Please note, we are a cashless venue.

BRUNCH