

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 Crudité	18	Summer Gazpacho Soup, Ripe Tomato Cucumber, Raspberry, Olive Oil	20
Burrata with Heirloom Tomato & Basil, Griddled Sourdough Bread	25	Summer Squash Quesadilla, Oaxacan Cheese, Jalapeño Salsa	22

RAW BAR

Coastal Oysters* Half Dozen 39 / Dozen	76	Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	28
Shrimp Cocktail, Lemon	29		
Crispy Salmon Sushi, Chipotle Emulsion Soy Glaze*	22	Seafood Plateau* Shrimp, Oysters, Tuna Tartare	96

SALADS

Heirloom Tomato & Basil Salad Onion, Serrano Chili, Olive Oil & Sherry Vinaigrette	24	Warm Shrimp, Truffle Vinaigrette Mixed Greens, Mushrooms & Avocado	34
Kale Salad, Avocado, Chili, Croutons, Sunflower Seeds, Lemon, Mint	24	Watermelon & Goat Cheese Salad Olive Oil, Salt, Black Pepper	20

Add Protein: Chicken +12 | Salmon +19 | Shrimp +21

EGGS & SANDWICHES

Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread	24	Grilled Florida Grouper Sandwich Chipotle Aioli, Yuzu Pickles	34
Add Smoked Salmon Add Two Eggs any Style	11 8	Roasted Turkey Sandwich, Arugula Herb Mayonnaise, Bacon, Pickled Jalapeño	29
Egg White Omelet, Spinach & Goat Cheese French Fries, Tomato & Arugula Salad*	28	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Aioli	29
Three Egg Omelet, French Fries Tomato & Arugula Salad*	27	Cheeseburger, Frizzled Onions, Yuzu Pickles, Russian Dressing	31
Choice of Two: Tomato, Onion, Spinach Cheddar Cheese, Peppers			

MAINS

Tomato, Mozzarella & Basil Pizza Olive Oil, Chili Flakes	27	9oz Roasted Beef Tenderloin, Tangy-Spicy Stewed Peppers, Onions & Potatoes	82
Black Truffle & Fontina Cheese Pizza Frisée Salad, Chive	29	Faroe Island Salmon, Crusted Corn Nut, Scallions, Serrano Chili, Lemongrass & Ginger-Corn Broth	44
Pepperoni, Tomato & Mozzarella Pizza	28	Parmesan Crusted Chicken Breast Artichokes, Basil and Lemon Butter	42
Spinach & Herb Pizza, Parsley Garlic Oil, Serrano Chili, Parmesan, Fontina & Goat Cheese	27	Lumache Pasta, Basil, Florida Shrimp Fennel-Infused Spicy Tomato Sauce	42

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.