

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	6
French Press Seasonal Roasts	11
Draft Cold Brew	9
Draft Latte	9
Matcha Latte	9
Espresso	Single 4 / Double 7
Americano	9
Latte, Cappuccino, Mocha or Macchiato	9
Milk Selections - Whole, Non-Fat, Almond Soy, Coconut, Oat	
Flavors Available-Vanilla, Hazenut, Caramel	

COLD PRESSES & JUICES

Kale, Spinach, Chard, Parsley Celery, Bok Choy	14
Pineapple, Mango, Apple, Mint	14
Beet, Apple, Celery, Lemon	14
Carrot, Apple, Lemon, Ginger	14

SMOOTHIES

Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	13
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	13

MARKET TABLE

44 Adult - 22 Kids
Fresh Fruit Juices, Tea or Coffee
Seasonal Fruit
Breakfast Pastries
Selection of Cheese & Charcuterie
Waffles, Eggs, Smoked Salmon Sausage, Bacon & Potatoes

COCKTAILS

Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee Vodka	20
JG Bloody Mary Grey Goose Vodka House Made Bloody Mary Mix	24
Espresso Martini Choice of: Volcan Reposado Tequila or Ketel One Vodka House Made Coffee Liqueur, Tahitian Vanilla Bean, Espresso	24

EGGS

Sunny Side-Up Eggs with Summer Corn, Bacon, Cheddar & Sourdough Croûtons	23
Soft Scramble Eggs, Broccoli, Aged Cheddar, Red Chili & Dill	19
Poached Farm Eggs, Wild Mushrooms, Parmesan Cheese, Herbs*	21
Bacon, Avocado & Egg Sandwich with Tomato Salsa	24
Egg White Omelet, Spinach & Goat Cheese, Patatas Bravas, Tomato & Arugula Salad*	25
Three Egg Omelet, Patatas Bravas, Tomato & Arugula Salad* Choice of 2, Tomato, Onion, Spinach, Cheddar Cheese, Peppers	24
Eggs Benedict, Patatas Bravas, Tomato & Arugula Salad* add Spinach 5, Ham 6, Smoked Salmon 9	21
Huevos Rancheros, Two Farm Eggs, Fresh Corn Tortilla, Fire Roasted Salsa*	23
Steak & Eggs, 2 Eggs Any Style, Patatas Bravas, Spicy Tangy Sauce*	39

BREAKFAST

Coconut or Greek Yogurt, Tropical Fruit, Macadamia Granola & Rum Roasted Pineapple	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries	19
Seasonal Fruit Plate	21
Avocado Toast with Chili, Cumin on Seven Grain Bread add Two Poached Eggs* 6 or Smoked Salmon 9	19
Smoked Salmon Plate, Bagel, Cream Cheese, Capers, Onions & Sliced Tomato	25
Steel Cut Oatmeal, Berries & Spiced Brown Sugar	15
Buttermilk Pancakes, Bananas, Berries & Maple Syrup	22
French Toast with Caramelized Stone Fruit & Maple Syrup	24

PASTRIES

Pain au Chocolat	8	Muffin	5
Croissant	7	Pastelitos	8
Seasonal Assorted Croissant	9	Donut	6
Dulce de Leche Croffin	9	Cinnamon Bun	12

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

*If you have chronic illness, there is a greater risk associated with consuming raw oysters. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.