

MARKET

AT EDITION®

COFFEE by La Colombe

Drip Brew Selection of Dark or Blonde Roasts	8	Espresso	Single 6 / Double 10
French Press	11	Americano	9
Draft Cold Brew	10	Latte or Cappuccino	9
Draft Latte	10	Mocha	9
Matcha Latte	10	Macchiato	9

COLD PRESSES & JUICES

Pineapple, Mango, Apple, Mint	14	Ginger Shot, Lemon, Agave	10
Beet, Apple, Celery, Lemon	14	Turmeric Shot, Orange, Lemon	10
Carrot, Apple, Lemon, Ginger	14	Fresh Juice	9
Kale, Spinach, Chard, Parsley Celery, Bok Choy	14	Selections - Orange, Grapefruit, Apple	

SMOOTHIES & COCKTAILS

Energy Banana, Coconut Water, Cacao Nibs Cinnamon & Organic Strawberries	13	Raspberry Lychee Bellini Franzie & Cratzi Prosecco Treviso Raspberry, Lychee	20
Yogurt & Organic Berries Yogurt, Mixed Berries, Honey, Bee Pollen	13	JG Bloody Mary Grey Goose Vodka House Made Bloody Mary Mix	24
Add to any Smoothie: Organic Plant Based Protein Powder	4		

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.

EGGS

Sunny Side-Up Frittata with Shitake Mushrooms, Butternut Squash & Goat Cheese	23
Soft Scrambled Eggs, Broccoli, Aged Cheddar Cheese, Red Chili & Dill	21
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, Fig & Grape Compote, Fresh Berries, Thai Basil	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp, Seasonal Fruit & Berries	19
Seasonal Fruit Plate	21
Avocado Toast with Toasted Sunflower Seed, Chili & Basil, Sourdough Bread add Two Poached Eggs* 6 or Smoked Salmon 9	20
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 Apple & 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

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers