

# MARKET

## AT EDITION®

### CHEESE & CHARCUTERIE

Choice of 2 for 16, 3 for 24, 5 for 36

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	16	Crispy Salmon Sushi, Chipotle Emulsion Soy Glaze*	20
Beet Carpaccio, Avocado, Chili Aioli Capers, Cornichons & Herbs	24	Lentil Soup, Shaved Parmesan Cheese Herb Oil	18
Burrata, Pumpkin Seed Gremolata Delicata Squash, Griddled Sourdough Bread	23	Parmesan-Lemon Arancini Calabrian Chili Aioli	19

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of  
foodborne illness, especially if you have certain medical conditions.

### RAW BAR

Coastal Oysters* Seafood Plateau* Jumbo Shrimp, Oysters, Tuna Tartare	Half Dozen 39 /Dozen 76 96	Jumbo Shrimp Cocktail Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	29 26
Florida Stone Crab Claws, Mustard Aioli	MP		

### SALADS

Endive Caesar, Sourdough Croûtons Parmesan Cheese, Basil	23	Heart of Lettuce, Avocado Yuzu Ranch Dressing & Crispy Potatoes	23
Escarole & Apple, Goat Cheese, Basil	23	Warm Shrimp, Truffle Vinaigrette Mixed Greens, Mushroom & Avocado	34
Add to any Salad- Chicken 12, Salmon 19 or Shrimp 21			

### EGGS & SANDWICHES

Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread Add Smoked Salmon Add Two Eggs any Style	20 9 6	Grilled Grouper Sandwich Chipotle Mayonnaise, Yuzu Pickles Roasted Turkey Sandwich, Arugula Herb Mayonnaise, Bacon, Pickled Jalapeño	32 27
Egg White Omelet, Spinach & Goat Cheese French Fries, Tomato & Arugula Salad*	25	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Mayonnaise	27
Three Egg Omelet, French Fries Tomato & Arugula Salad*	24	Cheeseburger, Frizzled Onions, Yuzu Pickles Russian Dressing	29
Choice of 2 - Tomato, Onion, Spinach Cheddar Cheese, Peppers			

### MAINS

Tomato, Mozzarella & Basil Pizza Olive Oil, Chili Flakes	21	Fusilli with Mushroom Bolognese Pecorino Romano Cheese & Chili Oil	29
Black Truffle & Fontina Cheese Pizza Frisée Salad, Chive	28	Mushroom Crusted Salmon, Potato Purée Lemon Emulsion, Chervil & Mint	44
Brussels Sprouts Pizza Taleggio Cheese, Lemon, Dill, Salsa Verde	26	Roasted Organic Chicken Three Peppercorn, Chicken Jus Lemon Confit Mashed Potatoes	42

Chef Jean-Georges Vongerichten  
Executive Sous Chef Nyitre Rodgers