

MARKET AT EDITION

— LITE & FRESH MENU —

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| Seasonal Fruit Plates, Berries | 21 |
| Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread | 21 |
| Smoked Salmon Plate, Bagel, Cream Cheese Capers Onions & Sliced Tomato | 25 |

APPETIZERS & SALADS

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| Green Chickpea Hummus Thai Basil, Crudit  | 18 |
| Escarole & Apple, Goat Cheese, Basil | 23 |
| Endive Caesar Salad, Sourdough Cro tons Parmesan, Micro Basil | 23 |

RAW BAR

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| East & West Coast Oysters* (half dozen) | 39 |
| Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil* | 28 |
| Florida Jumbo Shrimp Cocktail | 29 |

CHEESE & CHARCUTERIE

Selection of Cheese & Artisanal Meat with Raisin Walnut
Choice of 2 for 18, 3 for 25, 5 for 39

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 food borne illness especially if you have certain medical conditions.

Chef Jean-Georges Vongerichten
Executive Sous Chef Nyitre Rodgers