

# 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	Crispy Salmon Sushi, Chipotle Emulsion Soy Glaze*	22
Beet Carpaccio, Avocado, Chili Aioli Capers, Cornichons & Herbs	24	Sweet Pea Soup, Parmesan Foam	18
Burrata with Strawberry Compote Basil, Griddled Sourdough Bread	25	Parmesan-Lemon Arancini Calabrian Chili Aioli	20

### 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 28
Florida Stone Crab Claws, Mustard Aioli	MP		

### SALADS

Endive and Sugar Snap Pea Salad Parmesan Dressing, Fine Herbs	23	Spring Lettuce Salad, Artichoke Strawberry-Lemon Vinaigrette, Radish Parmesan Cheese, Macadamia Nuts	23
Green Asparagus & Avocado Salad Sicilian Pistachio, Pecorino Fresco Cheese Lime	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	21 11 8	Grilled Grouper Sandwich Chipotle Mayonnaise, Yuzu Pickles Roasted Turkey Sandwich, Arugula Herb Mayonnaise, Bacon, Pickled Jalapeño	34 29
Egg White Omelet, Spinach & Goat Cheese French Fries, Tomato & Arugula Salad*	27	Crispy Chicken Sandwich, Yuzu Pickles Iceberg Lettuce, Cherry Pepper Mayonnaise	29
Three Egg Omelet, French Fries Tomato & Arugula Salad*	26	Cheeseburger, Frizzled Onions, Yuzu Pickles Russian Dressing	31
Choice of 2 - Tomato, Onion, Spinach Cheddar Cheese, Peppers			

### MAINS

Tomato, Mozzarella & Basil Pizza Olive Oil, Chili Flakes	27	Lumache Pasta, Florida Shrimp Spicy Tomato Sauce, Oregano, Fennel Pollen Bread Crumbs	34
Black Truffle & Fontina Cheese Pizza Frisée Salad, Chive	29	Herb Crusted with Faroe Island Salmon Lemon-Chili Emulsion, Caramelized Fennel Macadamia Nuts	44
Spring Pea Pizza Smoked Mozzarella, Pickled Chillies, Mint	28	Roasted Organic Chicken Three Peppercorn, Chicken Jus Lemon Confit Mashed Potatoes	42
Pepperoni, Tomato, Fresh Mozzarella Pizza	28		

Chef Jean-Georges Vongerichten  
Executive Sous Chef Nyitre Rodgers

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.