

APPETIZERS

- Tuna Tartare*
Avocado, Spicy Radish
Ginger Marinade
15
- Crispy Calamari, Sesame Salt
Sweet Chili Dipping Sauce
10
- Pumpkin Ravioli
Parmesan, Crusted Amaretti
10
- Bacon Wrapped Shrimp
Passion Fruit Mustard, Cilantro
13

PIZZA & SANDWICHES

- Mozzarella, Tomato, Basil Pizza
8
- Spicy Sausage Pizza
Tomato and Ricotta
11
- Black Truffle Pizza
with Fontina Cheese
13
- Grilled Tuna Burger*
Shiso and Yuzu Pickles
15
- Grilled MARKET Burger*
Black Truffle Dressing, Brie
15
- Grilled Chicken Sandwich
Chipotle Mayonnaise
12

SOUPS & SALADS

- Butternut Squash Soup
Ginger and Pumpkin Seeds
8
- Parsnip Soup, Coconut Foam
Lime and Mint
8
- Heart of Romaine
Caesar Salad
9
- Market Vegetable Salad
Red Wine Vinaigrette
8
- Steamed Shrimp Salad
Avocado and Mushroom
Champagne Vinaigrette
14
- Chopped Lettuce
Avocado, Apple, Blue Cheese
7
with Grilled Chicken Paillard
10
with Grilled Shrimp
12

EGGS

- Two Eggs Any Style
Crispy Potatoes, Toast
Tomato Salad
11
- Egg White Omelette
Fines Herbes, Crispy Potatoes
Toast, Tomato Salad
11
- Eggs Benedict
Crispy Potatoes, Tomato Salad
14
- Goat Cheese and Spinach
Omelette, Crispy Potatoes
Toast, Tomato Salad
13

BRUNCH

- Pastry Basket
12
- Home Made Granola
Crushed Raspberry
Yogurt Parfait
12
- Buttermilk Pancakes
with Bananas and Mixed Berries
14
- French Toast with Sautéed Peaches
14
- Waffle with Blueberries
12

SIDES

- Sautéed Spinach
7
- Roasted Brussels Sprouts
Pecans
7
- French Fries
6
- Home Fries
5
- Applewood Smoked Bacon
5
- Chicken or Pork Sausage
5
- Smoked Ham
5



CHEF DE CUISINE – David Gross

EXECUTIVE CHEF – Jean-Georges Vongerichten

BRUNCH COCKTAILS

7

Available after 12:30pm

Blood Orange Mimosa
Charles de Fère ‘Jean-Louis’ NV Sparkling Wine
Grand Marnier, Blood Orange

Passion Fruit Sangria
Gewürztraminer, Gran Gala, Raspberry, Lime

MARKET Bloody Mary

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.