

# TRADEMARK

taste + grind

## BREAKFAST

### FRUIT & CEREAL

<b>AÇAI BOWL</b> almond milk, berries, peanut butter, banana, cocoa nibs	13	<b>ORGANIC STEEL-CUT OATMEAL</b> add red walnuts & apricot preserves	11 +3
<b>SEASONAL FRUIT SMOOTHIE</b> almond milk, cocoa nibs, yogurt, agave add soy or whey protein	9 +3	<b>SWEET N' SALTY GRANOLA WITH SEASONAL FRUIT</b> choice of milk add greek yogurt	12 +3
<b>SEASONAL FRUIT &amp; BERRIES</b>	12	<b>GRIND COLD BREW COFFEE SMOOTHIE</b>	9
<b>GRAPEFRUIT BRÛLÉE</b> with caramelized brown sugar	8	banana, oats, cocoa, flaxseeds, honey, almond milk	

### CLASSICS

<b>CLASSIC BREAKFAST</b> 2 eggs any style, bacon, rosemary fried potatoes, choice of toast	16	<b>CINNAMON ROLL PANCAKES</b> cream cheese glaze add caramelized banana	15 + 3
<b>TRADEMARK OMELETTE</b> seasonal vegetables, aged cheddar, choice of toast	16	<b>WHOLE WHEAT WAFFLE</b> vermont maple syrup add cultured butter & spiced almonds seasonal fruit & berries	14 + 3 + 5
<b>BREAKFAST SANDWICH</b> applewood-smoked bacon, egg, american cheese, special sauce #1	14	<b>HOUSE-MADE BAKERY BASKET</b> jams & butter	16
<b>THE NEW YORKER</b> smoked salmon, new york bagel, cream cheese, capers, tomato	17	<b>SEASONAL VEGETABLE FRITTATA</b> served with a nice little salad	15

### SIDES

<b>BACON</b>	7	<b>NYC BAGEL</b>	4
<b>TURKEY SAUSAGE</b>	6	<b>DAILY LOAF</b>	4
<b>ROSEMARY POTATOES</b>	6	<b>DAILY MUFFIN</b>	4
<b>TOAST</b>	4		

@TRADEMARKNYC  
#tmtaste | #ingoodco

jeff haskell culinary director | adrienne guttieri executive chef  
matthew rankin general manager

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness