

**TRADEMARK**  
taste + grind

# business lunch

\$21

## FIRST

**SHISHITO PEPPERS**

romesco aioli

**SMASHED BEETS**

tahini, feta yogurt, house naan

**WARM OLIVES**

lemon, chili peppers

**LITTLE GEMS CAESAR**

cured egg

**MARKET GREENS**

red wine vinaigrette, shallots,  
soft herbs

## SECOND

**KALE & QUINOA SALAD**

aioli, crispy chickpeas,  
golden raisins, citrus, parm

**CHARRED CARROT SALAD**

greens, almonds, feta, honey tahini

**TM BURGER**

bacon, jalapeno jack,  
fried pickled onions, special sauce

**DOUBLE PATTY BURGER**

black pepper mayo,  
american, pickles

**FRIED CHICKEN SANDWICH**

spicy honey, soppressata, aioli, slaw

**ENGLISH PEA RAVIOLI**

mascarpone, pancetta,  
ricotta salata, tendrils

## DESSERT

**COOKIES TO GO - 3 PER ORDER \$10**

place your order to go while ordering  
and the cookies will be hot and ready  
to go when you are

@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