

TRADEMARK
taste + grind

business lunch \$21

FIRST

SHISHITO PEPPERS

romesco aioli

SMASHED BEETS

tahini, feta yogurt, house naan

KABOCHA SQUASH SOUP

sausage, kale & white bean

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

PORK SHOULDER RAVIOLI

wild mushrooms, burnt onion broth

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