

**TRADEMARK**

taste + grind

*a New York favorite!*

# Sunday Menu

## First

BURRATA & KNOTS.....	16
tomato jam, roasted garlic	
WARM OLIVES.....	7
lemon, chili peppers	
SEASONAL FLATBREAD.....	mp
TUNA POKÉ.....	16   32
avocado, macadamia, spicy crackers	
MEATBALLS.....	12
ricotta, crushed tomato, lemon	

## Entrées

HANGER STEAK FRITES.....	34
BRICK CHICKEN.....	24
cherry peppers, lemon	
SPAGHETTI & CLAMS.....	25
nduja, pork crumbs, garlic	
MARKET FISH.....	mp

## Salad

LITTLE GEMS CAESAR cured egg....	14
KALE & QUINOA.....	14
aioli, crispy chickpeas, golden raisins, citrus, parm	
CHOPPED SALAD.....	14
pepperoncini, sopressata, olives, provolone, creamy italian	
MARKET GREENS.....	13
red wine vinaigrette, shallots, soft herbs	

## Add Ons

Chicken.....	9
Salmon.....	12
Hanger Steak.....	12
Shrimp.....	12



## SECRET BLEND BURGER \$9

*the city's best!*

### Add Ons

Cheddar.....	2	Nueske's Bacon.....	2	Nice Lil Salad.....	6
Pickle Guys Spicy Pickles...1		Duck Fat Caramelized Onions..	2		
Fried Pickled Onions.....	1	Fries.....	6		

*our famous*

**BANANA SPLIT \$7**

seasonal il laboratorio del gelato

*"worth a month on the treadmill"*

*- Shannon from Brooklyn*