



# TO BEGIN

- BURRATA & KNOTS** 16  
tomato jam, roasted garlic
- SALT & VINEGAR SHISHITO PEPPERS** 10  
caramelized onion dip
- SMASHED BEETS** 12  
tahini, feta yogurt, house naan
- BBQ PORK BELLY SLIDERS** 14  
gochujang, cucumber, spicy mustard
- MEATBALLS** 12  
ricotta, crushed tomato, lemon

- WARM OLIVES** 7  
lemon, chili peppers
- CRISPY GNOCCHI & CHEESE** 12  
aged provolone, white balsamic
- FLATBREAD** 15  
calabrese salami, ricotta, fresh mozz, caramelized onion, chili oil
- FRESH MOZZARELLA** 16  
hand-pulled to order, foccacia, evoo

# TOASTS

- 'GRILLED CHEESE'** 14  
fresh mozzarella, chorizo, cider
- SQUASH RICOTTA** 11  
mike's hot honey, pepitas, provolone
- SHAVED BRUSSELS** 12  
soft mozzarella, lemon, grana, aleppo
- PRETZEL STEAK TARTARE** 16  
cherry pepper, egg, pickled mustard

# SEAFOOD

- EAST & WEST COAST OYSTERS** mp  
horseradish ice
- OCTOPUS CARPACCIO** 18  
little potatoes, warm chorizo vinaigrette, olives
- TUNA POKÉ** 16 | 32  
avocado, macadamia, spicy crackers

# ENTRÉES

- 16 oz PORK PORTERHOUSE** 25  
apple maple mustard
- 8 oz HANGER STEAK** 23  
herb butter
- 16 oz RIBEYE** 38  
salsa verde
- MARKET FISH** mp
- 18 oz BONE-IN DRY-AGED NY STRIP** 48
- BRICK CHICKEN** 24  
cherry peppers, lemon
- LAMB OSSO BUCO** 31  
polenta, castelvetro olive gremolata

- ROASTED CAULIFLOWER** 23  
rye spaetzle, gruyère, vegetable demi glaze
- SPAGHETTI & CLAMS** 25  
nduja, pork crumbs, garlic
- WHOLE GRAIN TRUMPET PASTA** 12 | 24  
fennel sausage, squash, kale, grana-padano
- TRUE NORTH SALMON** 29  
parsnips, pancetta, soft herbs
- CIOPPINO** 34  
scallops, clams, shrimp, fish, potatoes, uni butter, fennel

# SIDES

- SAUTÉED GREENS** 8  
ginger & soy dressing
- SQUASHIO E PEPE** 8
- FRENCH FRIES** 7
- YUKON GOLD POTATO PURÉE** 8
- BLACKENED BABY CARROTS** 8
- WILD MUSHROOMS** 9
- CRISPY YUKONS** 8
- PASTRAMI BRUSSELS SPROUTS** 8
- SOFT POLENTA** 8

# SANDWICH

- all but our grilled cheese served with a "nice little salad" or fries
- TM BURGER** 19  
bacon, jalapeno jack, fried pickled onions, special sauce
  - PRAIRIE BREEZE GRILLED CHEESE** 17  
cup of daily soup
  - FRIED CHICKEN SANDWICH** 17  
spicy honey, sopressata, aioli, slaw
  - DOUBLE PATTY BURGER** 18  
black pepper mayo, american, pickles
  - JUICY LAMB DIP** 19  
comte, tomato jam, lamb broth

# SALAD

- add ons:  
chicken 9 | salmon 12 | hanger steak 12 | shrimp 12
- 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
  - BABY GREENS & CHARRED CARROTS** 14  
almonds, feta, honey tahini
  - MARKET GREENS** 13  
red wine vinaigrette, shallots, soft herbs

@TRADEMARKNYC | #tmtaste | #ingoodco

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

