

TRADEMARK

taste + grind

BREAKFAST

FRUIT & CEREAL

AÇAÍ BOWL almond milk, berries, peanut butter, banana, cocoa nibs	13	GRAPEFRUIT BRÛLÉE with caramelized brown sugar	8
add trademark granola	+ 3	ORGANIC STEEL-CUT OATMEAL add red walnuts & apricot preserves	11 +3
SEASONAL FRUIT SMOOTHIE almond milk, cocoa nibs, yogurt, agave add soy or whey protein	9 +3	SWEET N' SALTY GRANOLA WITH SEASONAL FRUIT choice of milk add greek yogurt	12 +3
SEASONAL FRUIT & BERRIES	12		

AVOCADO
TOAST 11

+

TWO POACHED EGGS 7
SHRIMP
WITH **HOUSE-MADE HOT SAUCE** 9
APPLEWOOD-SMOKED BACON 6

GRILLED CHORIZO 6
WILD MUSHROOMS 7
TURKEY SAUSAGE 5

CLASSICS

CLASSIC BREAKFAST 2 eggs any style, bacon, choice of toast, & rosemary fried potatoes	16	BANANAS FOSTER FRENCH TOAST brown sugar caramel, vanilla sauce, sea salt	16
TRADEMARK OMELETTE seasonal vegetables, aged cheddar, choice of toast	16	WHOLE WHEAT WAFFLE nh maple syrup add cultured butter & spiced almonds seasonal fruit & berries	14 + 3 + 5
BREAKFAST SANDWICH applewood-smoked bacon, egg, american cheese, special sauce #1	14	SEASONAL VEGETABLE FRITTATA served with a nice little salad	15
THE NEW YORKER smoked salmon, new york bagel, cream cheese, capers, tomato	17		

SIDES

BACON	7	NYC BAGEL	4
AVOCADO BAKED EGG	7	DAILY LOAF	4
TURKEY SAUSAGE	6	DAILY MUFFIN	4
ROSEMARY POTATOES	6	SALTED HONEY CROISSANT	5
TOAST	4		

GRIND

DOUBLE ESPRESSO seasonal blend	4	LOOSE LEAF TEA black, oolong, green, or herbal	4.5
ESPRESSO & MILK grass-fed cow's milk	5 5.5 6	ICED TEA cold brewed black tea	4.5
HOT COFFEE seasonal single origin	4	JUICE BY LIQUITERIA	11
COLD BREW	4	FRESH-SQUEEZED ORANGE JUICE	6
		FRESH-SQUEEZED GRAPEFRUIT JUICE	6

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jeff haskell culinary director
adrienne guttieri executive chef

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