



# BRUNCH

## TO BEGIN

<b>AÇAI BOWL</b> almond milk, berries, peanut butter, banana, cocoa nibs	13	<b>WARM OLIVES</b> lemon, chili peppers	7
<b>FRUIT SMOOTHIE</b> almond milk, cocoa nibs, yogurt, agave add soy or whey protein	9 +3	<b>BURRATA &amp; KNOTS</b> tomato jam, roasted garlic	16
<b>SEASONAL FRUIT &amp; BERRIES</b>	12	<b>EVERYTHING SPICED LATKES</b> smoked salmon, crème fraiche, dill	16
<b>GRAPEFRUIT BRÛLÉE</b> with caramelized brown sugar	8	<b>TUNA POKÉ</b>	16   32
<b>SEASONAL DOUGHNUTS</b>	10	<b>AVOCADO TOAST</b> spicy pickled shrimp	15
		<b>MEATBALLS</b> ricotta, crushed tomato, lemon	12

## EGGS

<b>HANGOVER HASH</b> fennel sausage, poached eggs, cholula hollandaise, duck fat onions	17	<b>VEGETABLE FRITTATA</b> nice little salad	15
<b>HAM &amp; CHEESE OMELETTE</b> speck, triple cream brie, shallots	17	<b>STEAK &amp; EGGS</b> hanger steak, 2 eggs any style, rosemary fried potatoes, herb aioli ribeye substitution	24 +15
<b>CLASSIC BREAKFAST</b> 2 eggs any style, bacon, rosemary fried potatoes, choice of toast	16	<b>TRADEMARK OMELETTE</b> nice little salad	16
<b>CRISPY MORTADELLA SANDWICH</b> egg & cheese, spicy mayo	16	<b>BRUNCH BURGER</b> double patty, fried egg, cheese, black pepper mayo, pickles	21

## SWEETS & CEREAL

<b>WHOLE WHEAT WAFFLE</b> nh maple syrup cultured butter & spiced almonds seasonal fruit & berries	14 + 3 + 5	<b>SWEET N' SALTY GRANOLA WITH SEASONAL FRUIT</b> choice of milk add greek yogurt	12 +3
<b>BANANAS FOSTER FRENCH TOAST</b> brown sugar caramel, vanilla sauce, sea salt	16	<b>ORGANIC STEEL-CUT OATMEAL</b> add red walnuts & apricot preserves	11 +3

## LUNCH

salad add ons: chicken 9 | salmon 12 | hanger steak 12 | shrimp 12

<b>FRIED CHICKEN SANDWICH</b> spicy honey, soppressata, aioli, slaw	18	<b>BABY GREENS &amp; CHARRED CARROTS</b> almonds, feta, honey tahini	13
<b>TM BURGER</b> bacon, jalapeno jack, fried pickled onions, special sauce	19	<b>MARKET LETTUCE SALAD</b> soft herbs, creamy italian, aged provolone	13
<b>THE NEW YORKER</b> smoked salmon, new york bagel, cream cheese, capers, tomato	17	<b>KALE &amp; QUINOA SALAD</b> aioli, crispy chickpeas, golden raisins, citrus, parm	14

## SIDES

<b>BACON</b>	7	<b>DAILY MUFFIN</b>	4
<b>TURKEY SAUSAGE</b>	6	<b>AVOCADO BAKED EGG</b>	6
<b>ROSEMARY POTATOES</b>	6	<b>NYC BAGEL</b>	4
<b>DAILY LOAF</b>	4		

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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