



# TO BEGIN

**BURRATA & KNOTS** 16  
tomato jam, roasted garlic

**WARM OLIVES** 7  
lemon, chili peppers

**CHARRED OCTOPUS** 18  
korean bbq, smashed cucumber, chilies

**MEATBALLS** 12  
ricotta, crushed tomato, lemon

**FLATBREAD** 15  
calabrese salami, ricotta, fresh mozz,  
caramelized onion, chili oil

**SALAD** **add ons:**  
chicken 9 | salmon 12 | hanger steak 12 | shrimp 12

**LITTLE GEMS CAESAR** 14  
cured egg

**BABY GREENS & CHARRED CARROTS** 14  
almonds, feta, honey tahini

**KALE & QUINOA** 14  
aioli, crispy chickpeas,  
golden raisins, citrus, parm



# THE SECRET BLEND BURGER 9

## ADD ONS:

- cheddar 2
- pickle guys spicy pickles 1.50
- fried pickled onions 1.50
- nueske's bacon 2.50
- duck fat-caramelized onions 2
- fries 6
- nice lil salad 6
- wild mushrooms 3
- house-made english muffin substitution 2  
(available in limited quantities)

# ENTRÉES

**HANGER STEAK FRITES** 34  
**BRICK CHICKEN** 27  
cherry peppers, lemon, fingerlings

**TRUE NORTH SALMON** 29  
parsnips, pancetta, soft herbs  
**SOFT POLENTA**  
**WITH TRUFFLED WILD MUSHROOMS** 23

# DESSERT

**THE BIG BANANA** 14  
banana pudding for two,  
toasted marshmallow fluff,  
brown butter wafer

**CHEF ADRIENNE'S SUNDAE** 9

@TRADEMARKNYC  
#tmtaste | #ingoodco

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

