



BRUNCH

TO BEGIN

AÇAI BOWL almond milk, berries, peanut butter, banana, cocoa nibs	14	TUNA POKÉ avocado, macadamia, spicy crackers	17 34
SEASONAL DOUGHNUTS	10	AVOCADO TOAST Jammy Egg, Pepperonata	14
WARM OLIVES lemon, chili peppers	7	MEATBALLS ricotta, crushed tomato, lemon	12
BURRATA & KNOTS tomato jam, roasted garlic	16		

EGGS

HANGOVER HASH fennel sausage, poached eggs, cholula hollandaise, duck fat onions	18	STEAK & EGGS hanger steak, 2 eggs any style, rosemary fried potatoes, herb aioli ribeye substitution	26 +15
CLASSIC BREAKFAST 2 eggs any style, bacon, rosemary fried potatoes, choice of toast	17	TRADEMARK OMELETTE roasted vegetables, aged cheddar, nice lil salad	17
CRISPY MORTADELLA SANDWICH egg & cheese, spicy mayo	16	BRUNCH BURGER double patty, fried egg, cheese, black pepper mayo, pickles	21
FRITTATA speck, roasted vegetables, fingerlings	17		

SWEETS & CEREAL

WHOLE WHEAT WAFFLE nh maple syrup, cultured butter seasonal fruit & berries	15 + 5	SWEET N' SALTY GRANOLA seasonal fruit, greek yogurt	16
BANANAS FOSTER FRENCH TOAST brown sugar caramel, vanilla sauce, sea salt	17	ORGANIC STEEL-CUT OATMEAL cherry and apricot jam	13

LUNCH

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

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

SIDES

BACON	8	AVOCADO BAKED EGG	7
TURKEY SAUSAGE	7	NYC BAGEL	5
ROSEMARY POTATOES	7	SEASONAL FRUIT & BERRIES	12

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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

