



TO BEGIN

BURRATA & KNOTS 17
tomato jam, roasted garlic

WARM OLIVES 7
lemon, chili peppers

CHARRED OCTOPUS 18
korean bbq, smashed cucumber, chilies

MEATBALLS 13
ricotta, crushed tomato, lemon

FLATBREAD 16
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

ENTRÉES

HANGER STEAK FRITES 34

BRICK CHICKEN 28
cherry peppers,
lemon, fingerlings

TRUE NORTH SALMON 29
squash, toasted emmer, pancetta

WILD MUSHROOM RISOTTO 25
squash, burrata, herb pesto

DESSERT

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

CHOCOLATE CHIP COOKIE SKILLET 14
salted caramel ice cream,
milk chocolate

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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

