



TO BEGIN

AÇAI BOWL almond milk, berries, peanut butter, banana, cocoa nibs	14	BURRATA & KNOTS tomato jam, roasted garlic	16
SWEET N' SALTY GRANOLA seasonal fruit, greek yogurt	16	TUNA POKÉ avocado, macadamia, spicy crackers	17 34
ORGANIC STEEL-CUT OATMEAL cherry and apricot jam	13	AVOCADO TOAST jammy egg, pepperonata	14
SEASONAL DOUGHNUTS	10	MEATBALLS ricotta, crushed tomato, lemon	12
WARM OLIVES lemon, chili peppers	7		

AND NOW, DRINKS TM

CEREAL MILK WHITE RUSSIAN 14 manhattan moonshine, cocoa puffs, almond milk, mr. black coffee liqueur	BLOODY MARY 15 spring 44 vodka, trademark bloody mary mix, pickled veggies, speck	PEAR BASIK COLLINS 14 spring 44 vodka, basil, pear, tm limoncello, seltzer
CASSIS ROYAL 15 grey goose, lejay cassis, prosecco, lemon	GARDEN MARGARITA 15 igc barrel-select patrón, avocado, bell pepper, ancho verde, cilantro	TM ESPRESSO MARTINI 15 spring 44 honey vodka, espresso, salted honey, mr. black coffee liqueur

BRUNCH

HANGOVER HASH fennel sausage, poached eggs, cholula hollandaise, duck fat onions	18	TRADEMARK OMELETTE roasted vegetables, aged cheddar, nice lil salad	17
CLASSIC BREAKFAST 2 eggs any style, bacon, rosemary fried potatoes, choice of toast	17	WHOLE WHEAT WAFFLE nh maple syrup, cultured butter seasonal fruit & berries	15 + 5
CRISPY MORTADELLA SANDWICH egg & cheese, spicy mayo	16	BANANAS FOSTER FRENCH TOAST brown sugar caramel, vanilla sauce, sea salt	17
FRITTATA speck, roasted vegetables, fingerlings	17	BRUNCH BURGER double patty, fried egg, cheese, black pepper mayo, pickles	21
STEAK & EGGS hanger steak, 2 eggs any style, rosemary fried potatoes, herb aioli ribeye substitution	26 +15		

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	18	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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#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