

TRADEMARK

bar + kitchen

- brunch -

to begin

SQUID INK ARANCINI 13
calabrian chili aioli

SMOKED SALMON 19
cucumber, crispy caper, sesame cracker

AVOCADO TOAST 14
pepperonata, poached egg

LITTLE GEMS SALAD 15
crostini, castelvetro, provolone,
italian vinaigrette

MEATBALL SLIDERS 15
stracciatella, pesto aioli

SHAVED SPROUTS 15
pepitas, asian pear, creamy goat cheese,
mustard vinaigrette

BURRATA + KNOTS 18
tomato jam, roasted garlic

PROSCIUTTO FLATBREAD 19
fig jam, squash ricotta, mozzarella

entrées

EGGS BENEDICT 19
rosemary ham, hollandaise

BROWN BUTTER WAFFLE 17
warm apple compote, cider maple,
mascarpone

OMELETTE 17
swiss chard + goat cheese

SHORT RIB HASH 19
poached eggs, duck fat onions,
hollandaise

MORTADELLA SANDWICH 16
egg + cheese, spicy mayo

HANGER STEAK FRITES 31
hand cut fries, arugula,
black garlic butter

THE BURGER 19
taleggio, pickled red onion, arugula,
aioli, hand cut fries

CAMPANELLE 24
roasted squash, pangrattato,
crispy sage

sides

ROASTED FINGERLINGS 10
rosemary + parm

FRUIT + BERRIES 12

BACON 9

TWO EGGS 10

7 GRAIN SOURDOUGH 5

GRILLED BROCCOLINI 12
romesco, charred lemon

for those of us
with allergies

all pasta is made in house

executive chef
adrienne guttieri

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consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

