

TRADEMARK

bar + kitchen

- lunch -

to begin

SQUID INK ARANCINI 13
calabrian chili aioli

MEATBALLS 15
pomodoro, stracciatella, crusty bread

SHISHITO PEPPERS 12
aioli, maldon

BURRATA + KNOTS 18
tomato jam, roasted garlic

PROSCIUTTO FLATBREAD 19
fig jam, squash ricotta, mozzarella

WHITE BEAN SOUP 11
pancetta + fall vegetables

salads add ons: hanger +15, salmon +14, shrimp +14, chicken +10

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

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

ARUGULA + FENNEL 14
grana padano, lemon vinaigrette

ROASTED BEETS 15
escarole, whipped feta,
toasted walnut vinaigrette

entrées

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

HOT FRIED CHICKEN 18
calabrian chili, creamy gorgonzola, celery

SHORT RIB FRENCH DIP 21
cherry pepper jam, aged cheese, au jus

SHRIMP GRAIN BOWL 21
mkt vegetables, lemon pesto

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

TRUE NORTH SALMON 27
cauliflower, brussels,
caper brown butter

CAMPANELLE 24
roasted squash, pangrattato,
crispy sage

sides

CAULIFLOWER 9
pickled raisin, coriander aioli

ROASTED FINGERLINGS 10
rosemary + parm

HAND CUT FRIES 8

GRILLED BROCCOLINI 12
romesco, charred lemon

BRUSSELS 10
pancetta + mustard

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

