

# TRADEMARK

bar + kitchen

## - brunch -

### to begin

**ARANCINI** 14

spinach + artichoke, saffron crema

**AVOCADO TOAST** 16

pepperonata, poached egg

**LITTLE GEMS SALAD** 16

crostini, castelvetro, provolone,  
italian vinaigrette

**MEATBALLS** 14

ricotta, crushed tomato, lemon

**WHIPPED FETA** 17

shishito, hot honey, crusty flatbread

**BURRATA + KNOTS** 18

tomato jam, roasted garlic

**LAMB MERGUEZ SLIDERS** 18

smoked labneh, shaved red onion,  
raisin pesto

**FENNEL SAUSAGE FLATBREAD** 19

caramelized onion, taleggio,  
calabrian chili romesco

### entrées

**EGGS BENEDICT** 19

rosemary ham, hollandaise

**BROWN BUTTER WAFFLE** 17

berry compote, mascarpone

**OMELETTE** 18

wild mushroom, aged cheeses, spinach

**SHORT RIB HASH** 21

poached eggs, duck fat onions,  
hollandaise

**MORTADELLA SANDWICH** 17

egg + cheese, spicy mayo

**HANGER STEAK FRITES** 36

hand cut fries, arugula,  
herb butter

**THE BURGER** 19

taleggio, pickled red onion, arugula,  
aioli, hand cut fries

**SMOKED SALMON BAGEL** 21

shaved cucumber + fennel,  
lemon caper cream cheese

**EGGS IN HELL** 21

spicy sausage, tomato + burrata,  
crusty bread

### sides

**CRISPY LEMON YUKONS** 10

rosemary + parm

**FRUIT + BERRIES** 12**NUESKE'S BACON** 10**TWO EGGS** 10**7 GRAIN SOURDOUGH** 5**GRILLED ASPARAGUS** 10

charred lemon

for those of us  
with allergies

all pasta is made in house

executive chef  
alex mixcoatl



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

