

TRADEMARK

bar + kitchen

to begin

ARANCINI 14

spinach + artichoke, saffron crema

GRILLED OCTOPUS 19

chickpea puree, frisée,
oregano vinaigrette

MEATBALLS 14

ricotta, crushed tomato, lemon

BURRATA + KNOTS 18

tomato jam, roasted garlic

LITTLE GEMS SALAD 16

crostini, castelvetro, provolone,
italian vinaigrette

TM®

FRESH MOZZARELLA 19

hand pulled to order - focaccia, evoo

WHIPPED FETA 17

shishito, hot honey, crusty flatbread

TUNA CRUDO 22

castelvetro, radish, cucumber,
chili + citrus

FENNEL SAUSAGE FLATBREAD 19

caramelized onion, taleggio,
calabrian chili romesco

entrées

LUMACHE 30

lamb merguez, smoked labneh,
raisin pesto

RAVIOLI 26

ricotta, wild mushroom

TORCHIETTI 28

veal bolognese, whipped ricotta

TRUE NORTH SALMON 28

asparagus, tarragon + lemon caper, frisée

BRICK CHICKEN 28

lemon, cherry pepper

HANGER STEAK FRITES 36

hand cut fries, arugula,
herb butter

THE BURGER 19

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

MARKET FISH MP

add burrata to pasta +5

sides

WILD MUSHROOMS 11

CRISPY LEMON YUKONS 10

rosemary + parm

HAND CUT FRIES 8

ARUGULA + LEMON 8

BROCCOLI RABE 12

garlic + oil, calabrian chili

GRILLED ASPARAGUS 10

charred lemon

SHISHITOS 11

aioli, maldon

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

