

TRADEMARK

bar + kitchen

- lunch -

to begin

ARANCINI 14

spinach + artichoke, saffron crema

MEATBALLS 14

ricotta, crushed tomato, lemon

TUNA CRUDO 22

castelvetro, radish, cucumber,
chili + citrus

BURRATA + KNOTS 18

tomato jam, roasted garlic

FENNEL SAUSAGE FLATBREAD 19

caramelized onion, taleggio,
calabrian chili romesco

WHIPPED FETA 17

shishito, hot honey, crusty flatbread

salads

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

FRISÉE 16

pancetta, pickled onions, cherry tomatoes,
gorgonzola, creamy balsamic

LITTLE GEMS 16

crostini, castelvetro, provolone,
italian vinaigrette

ARUGULA + FENNEL 14

grana padano, lemon vinaigrette

FARRO 15

baby arugula, market vegetables,
yogurt aioli

entrées

THE BURGER 19

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

FRIED CHICKEN SANDWICH 18

heirloom tomato, baby arugula,
nueske's bacon, spicy aioli

LAMB MERGUEZ SANDWICH 19

shaved red onion, watercress,
smoked labneh, raisin pesto

SHORT RIB FRENCH DIP 21

cherry pepper jam, aged cheese, au jus

HANGER STEAK FRITES 36

hand cut fries, arugula, herb butter

TRUE NORTH SALMON 28

asparagus, tarragon + lemon caper, frisée

RAVIOLI 24

ricotta, wild mushroom

sides

CRISPY LEMON YUKONS 10

rosemary + parm

HAND CUT FRIES 8

BROCCOLI RABE 12

garlic + oil, calabrian chili

GRILLED ASPARAGUS 10

charred lemon

SHISHITO PEPPERS 11

aioli, maldon

WILD MUSHROOMS 11

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

