

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, arugula salad

HANGER STEAK FRITES 36
fries, arugula, herb butter

THE BURGER 19
taleggio, pickled red onion, arugula,
aioli, 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

FRIES 8

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

