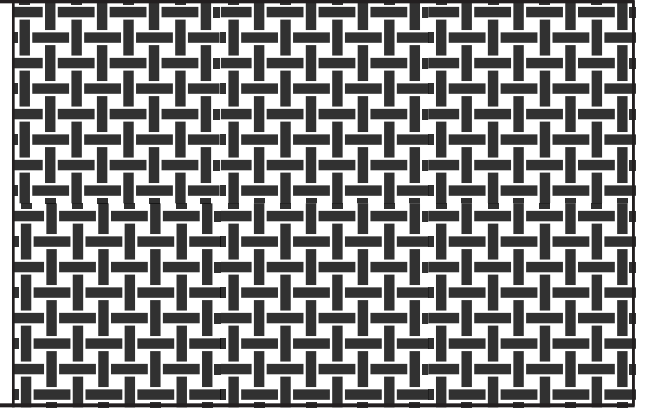


# TRADEMARK

bar + kitchen



@trademarknyc • www.trademarktaste.com • 38 w 36th street, new york, ny 10018

## appetizers

### WHIPPED FETA

shishitos, hot honey, crusty bread 14.

### HUMMUS

pickled chiles, radish, cucumber, naan 12.

### ARANCINI

spinach, artichoke, saffron sauce 12.



### BURRATA + GARLIC KNOTS

tomato jam 18.

### ESPRESSO RUBBED CHICKEN WINGS

espresso bourbon glazed, blue cheese 17.

### MEATBALLS

ricotta, crushed tomato, lemon, basil 14.

### SHISHITOS

citrus zest 12.

### CRISPY CALAMARI

sweet + sour sauce, pickled fresnos, preserved lemon aioli 16.

### PASTRAMI SLIDERS

coffee-onion jam, gruyère, b+b pickles 15.

## flatbreads

### MARGHERITA

san marzano tomato, mozzarella, basil 16.



### PROSCIUTTO

whipped ricotta, arugula, hot honey, roasted grapes 18.

### MUSHROOM

soft feta, shishitos, confit shallots, aged cheese 15.

## salads

upgrades:

shrimp +12 | chicken +10

salmon +12 | steak +12

### COBB

blue cheese, hard cooked egg, avocado, bacon, market lettuce, red wine + roasted shallot vinaigrette 18.

### BABY KALE CAESAR

parmesan croutons, watermelon radish 17.

### QUINOA BOWL

arugula, hummus, asparagus, dried raisins, pepitas, lemon vinaigrette 16.

### HOUSE

market lettuce, house vinaigrette 15.

## sandwiches + burgers

with house chips or market salad

### FRIED CHICKEN SANDWICH

pickled fresnos, hot honey, slaw, remoulade, brioche bun 18.

### TUNA BURGER

wasabi aioli, lettuce, tomato, b+b pickles 20.



### DOUBLE PATTY BURGER

american, caramelized onions, house sauce, b+b pickles, brioche bun 19.

### SHORT RIB FRENCH DIP

cherry pepper jam, aged cheese, au jus 19.

## mains

### CRISPY FISH TACOS

avocado salsa, pickled shaved cabbage, watermelon radish 25.



### ESPRESSO RUBBED STEAK FRITES

8oz ny strip, herb butter, fries 34.

### COFFEE BRAISED SHORT RIB RAGÚ

house-made paccheri, stracciatella 26.

### GRILLED PORK CHOP

grilled broccolini, garlic confit, truffle au jus, charred lemon 32.

### PAN SEARED SALMON

asparagus, lemon butter, capers, tarragon 28.



### CHEF A'S BOLOGNESE

house made pasta, parmesan, soft ricotta 26.

### BRICK CHICKEN

lemon butter, cherry peppers 28.

### HOUSE-MADE WILD MUSHROOM + RICOTTA RAVIOLI

parmesan, truffle oil 22.

## sides

FRIES 8. add truffle + parmesan 2

CRISPY YUKONS 8.

GRILLED ASPARAGUS 9. lemon

GRILLED BROCCOLINI 8. garlic oil

CRISPY SPROUTS 8. maple

MAC AND CHEESE 8.



for those of us  
with allergies

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

executive chef  
alex mixcoatl

