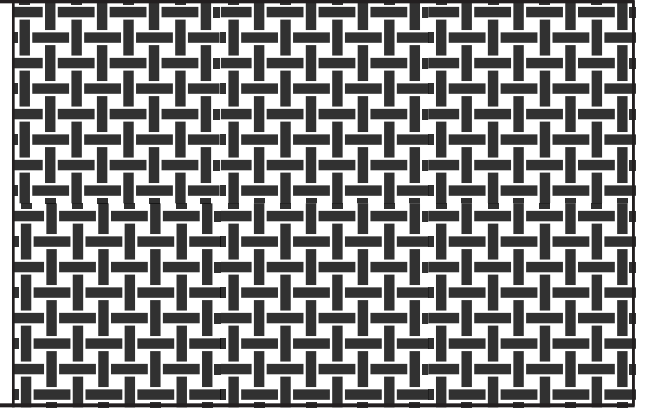


# TRADEMARK

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 14.

**TM**

### BURRATA + GARLIC KNOTS

tomato jam 18.

### ESPRESSO RUBBED CHICKEN WINGS

espresso bourbon glazed, blue cheese 17.

### MEATBALLS

ricotta, crushed tomato, lemon, basil 16.

### SHISHITOS

citrus zest 12.

### CRISPY CALAMARI

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

### PASTRAMI SLIDERS

coffee-onion jam, gruyère, b+b pickles 16.

## flatbreads

### MARGHERITA

san marzano tomato, mozzarella, basil 16.

**TM**

### PROSCIUTTO

whipped ricotta, arugula, hot honey, roasted grapes 20.

### MUSHROOM

soft feta, shishitos, confit shallots, aged cheese 18.

## salads

upgrades:

shrimp +14 | chicken +10

salmon +10 | steak +14

### 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 20.

### TUNA BURGER

wasabi aioli, lettuce, tomato, b+b pickles 22.

**TM**

### DOUBLE PATTY BURGER

american, caramelized onions, house sauce, b+b pickles, brioche bun 22.

### SHORT RIB FRENCH DIP

cherry pepper jam, aged cheese, au jus 20.

## mains

### CRISPY FISH TACOS

avocado salsa, pickled shaved cabbage, watermelon radish 25.

**TM**

### ESPRESSO RUBBED STEAK FRITES

8oz ny strip, herb butter, fries 36.

### COFFEE BRAISED SHORT RIB RAGÚ

house-made paccheri, stracciatella 28.

### GRILLED PORK CHOP

grilled broccolini, garlic confit, truffle au jus, charred lemon 34.

### PAN SEARED SALMON

asparagus, lemon butter, capers, tarragon 28.

**TM**

### CHEF A'S BOLOGNESE

house made pasta, parmesan, soft ricotta 26.

### BRICK CHICKEN

lemon butter, cherry peppers 29.

### HOUSE-MADE WILD MUSHROOM + RICOTTA RAVIOLI

parmesan, truffle oil 24.

## sides

FRIES 9. add truffle + parmesan 2

CRISPY YUKONS 8.

GRILLED ASPARAGUS 10. lemon

GRILLED BROCCOLINI 8. garlic oil

CRISPY SPROUTS 8. maple

MAC AND CHEESE 10.



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

