

DRINKS

SOFT DRINKS

BOXED WATER IS BETTER	5	SPARKLING & SODA	5
JUICE BY LIQUITERIA	9	pellegrino limonata	
royal flush		pellegrino aranciata	
grasshopper		pellegrino aranciata rossa	
killer xx		fenteman's curiosity cola	
mr. b		dr. brown's root beer	
orange		coca-cola	
ALL HEALTH-ADE KOMBUCHA	9	diet coke	
pink lady apple		ginger ale	
ginger lemon			

COFFEE

PITCHER OF COFFEE	12	COLD BREW	1 lg. 4.75
sweetleaf coffee roasters		sweetleaf coffee roasters	
brooklyn ny		brooklyn ny	

TEA 4.75

BLACK	OOLONG	HERBAL
ceylon estate	iron goddess of mercy	turmeric ginger
lavender earl grey	tropical coconut	chamomile
	tung ting	
GREEN	WHITE	
jasmine pearls	silver needles	
orange blossom	peony	
sencha fukamushi		

BREAKFAST

MONDAY - FRIDAY : 7 - 11 A.M. | SATURDAY & SUNDAY: 8:30 AM - 11 A.M.

FRUIT & CEREAL

AÇAÍ BOWL	15	ORGANIC STEEL-CUT OATMEAL	13
almond milk, berries, peanut butter, banana, cocoa nibs		add red walnuts & apricot preserves	+4
SEASONAL FRUIT SMOOTHIE	11	SWEET N' SALTY GRANOLA WITH SEASONAL FRUIT	14
almond milk, cocoa nibs, yogurt, agave add soy or whey protein	+3	choice of milk add greek yogurt	+3
SEASONAL FRUIT & BERRIES	14	GRIND COLD BREW COFFEE SMOOTHIE	11
GRAPEFRUIT BRÛLÉE	10	banana, oats, cocoa, flaxseeds, honey, almond milk	

CLASSICS

CLASSIC BREAKFAST	18	CINNAMON ROLL PANCAKES	17
2 eggs any style, bacon, rosemary fried potatoes, choice of toast		cream cheese glaze add caramelized banana	+ 4
TRADEMARK OMELETTE	18	WHOLE WHEAT WAFFLE	16
seasonal vegetables, aged cheddar, choice of toast		vermont maple syrup add cultured butter & spiced almonds seasonal fruit & berries	+ 3 + 5
BREAKFAST SANDWICH	16	HOUSE-MADE BAKERY BASKET	17
applewood-smoked bacon, egg, american cheese, special sauce #1		jams & butter	
THE NEW YORKER	19	SEASONAL VEGETABLE FRITTATA	17
smoked salmon, new york bagel, cream cheese, capers, tomato		served with a nice little salad	

SIDES

BACON	9	NYC BAGEL	5
TURKEY SAUSAGE	8	DAILY LOAF	5
ROSEMARY POTATOES	8	DAILY MUFFIN	5
TOAST	5		

LUNCH & DINNER

SERVED MONDAY THROUGH FRIDAY : 11 A.M. - 11 P.M. | SATURDAY & SUNDAY : 4 - 11 P.M.

TO BEGIN

SHISHITO PEPPERS romesco aioli	12	CRISPY GNOCCHI & CHEESE aged provolone, white balsamic	14
SMASHED BEETS tahini, feta yogurt, house naan	14	FLATBREAD zucchini, goat cheese, squash blossom, lemon crema	17
MEATBALLS ricotta, crushed tomato, lemon	14	FRESH MOZZARELLA hand-pulled to order, foccacia, evoo	18
WARM OLIVES lemon, chili peppers	9		
SCOTCH OLIVES lamb sausage, feta	12		

TOASTS

'GRILLED CHEESE' fresh mozzarella, chorizo, cider	16	PICKLED SHRIMP crispy chickpeas, saffron	17
BOQUERONES & RICOTTA	15	PRETZEL STEAK TARTARE cherry pepper, egg, pickled mustard	18

SANDWICH

all but our grilled cheese served with a "nice little salad" or fries

TM BURGER bacon, jalapeno jack, fried pickled onions, special sauce	22	FRIED CHICKEN SANDWICH spicy honey, sopressata, aioli, slaw	19
PRAIRIE BREEZE GRILLED CHEESE served with heirloom tomato salad	19	DOUBLE PATTY BURGER black pepper mayo, american, pickles	20
		JUICY LAMB DIP comte, tomato jam, lamb broth	21

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

SALAD

add ons:

chicken 11 | salmon 14 | hanger steak 14 | shrimp 14

LITTLE GEMS CAESAR cured egg	16	CHOPPED SALAD pepperoncini, sopressata, olives, provolone, creamy italian	16
KALE & QUINOA aioli, crispy chickpeas, golden raisins, citrus, parm	16	MARKET GREENS red wine vinaigrette, shallots, soft herbs	15
BABY GREENS & CHARRED CARROTS almonds, feta, honey tahini	16		

ENTRÉES

SQUASH MILANESE pinzimonio salad, parmesan vegetable jus	25	BRICK CHICKEN cherry peppers, lemon	27
16 oz PORK PORTERHOUSE apple maple mustard	28	SPAGHETTI & CLAMS nduja, pork crumbs, garlic	27
8 oz HANGER STEAK herb butter	26	HOT SMOKED WILD SALMON citrus, cucumber, beet yogurt, rye berries	31

SIDES

SAUTÉED GREENS ginger & soy dressing	10	BLACKENED BABY CARROTS	10
SNAP PEAS harissa, fried onions	10	WILD MUSHROOMS	11
FRENCH FRIES	9	CRISPY YUKONS	10
YUKON GOLD POTATO PURÉE	10	QUINOA TABOULEH	10
		SOFT POLENTA	10

FOR THE KIDS

GRILLED CHEESE SANDWICH served with french fries	15	CHEESEBURGER served with french fries	16
SPAGHETTI WITH BUTTER & PARMESAN	14		

@TRADEMARKNYC | #tmtaste | #ingoodco

jeff haskell culinary director | adrienne guttieri executive chef
matthew rankin general manager

WINE

SPARKLING + ROSÉ

	gls	bt1
PROSECCO primaterra it	12	54
CHAMPAGNE moët & chandon nv fr	26	117
ROSÉ michelle brut ca	13	58
ROSÉ #ingoodco ca	11	50
GRENACHE ROSÉ notorious pink fr		58
CHAMPAGNE gosset brut excellence nv fr		135
CHAMPAGNE ROSÉ gosset grand brut nv fr		170
CHAMPAGNE dom perignon cuvee 2006 fr		495

WHITE

	gls	bt1
VINHO BLANCO orison pipa alentejo, pt	10	45
PINOT GRIGIO maso canali trentino, it	15	68
CHARDONNAY pere & fils macon villages, fr	15	68
SAUVIGNON BLANC fleur di cap south africa	13	59
CHARDONNAY BLEND caymus conundrum 2014 ca		74
SOAVE tamellini 2014 it		60
ALBARIÑO granbazan 2014 sp		64
SAUVIGNON BLANC cade 2014 napa valley, ca		68
SANCERRE domain la barbotaine 2015 fr		80
CHABLIS domain d'henri fourchaume 2012 cru, fr		84
MEURSAULT bouchard pere & fils 2011 fr		105
CHARDONNAY flowers 2014 sonoma coast, ca		110

RED

	gls	bt1
MALBEC colores del sol ar	10	45
CHIANTI CLASSICO badia a coltibouno it	14	63
PINOT NOIR cherry pie 'cherry tart' ca	16	72
CABERNET SAUVIGNON #ingoodco ca	13	48
MERLOT columbia crest h3 2012 wa		50
PINOT NOIR cultivate 2014 santa barbara, ca		70
PINOT NOIR gothic nevermore 2013 or		72
BOURDEAUX chateau la grangere 2012 saint-emilion, fr		78
GIGONDAS oratorio 2011 fr		84
ZINFANDEL the prisoner 2015 napa valley, ca		90
MONTEPULCIANO D'ABRUZZO marina cvetic 2011 it		95
CHASSAGNE-MONTRACHET domaine paul pillot 2010 fr		105
CABERNET SAUVIGNON br cohen 2015 sonoma, ca		68
CABERNET SAUVIGNON ramey 2012 napa valley, ca		125
CABERNET SAUVIGNON silver oak 2012 alexander valley, ca		185

