



# BREAKFAST

## FRUIT & CEREAL

|   |         |   |          |
|---|---------|---|----------|
| <b>GRAPEFRUIT BRÛLÉE</b><br>with caramelized brown sugar  | 8       | <b>ORGANIC STEEL-CUT OATMEAL</b><br>add red walnuts<br>& apricot preserves    | 11<br>+3 |
| <b>AÇAÍ BOWL</b><br>almond milk, berries, banana, cocoa nibs  | 13      | <b>SWEET N' SALTY GRANOLA</b><br>WITH <b>SEASONAL FRUIT</b><br>choice of milk | 12       |
| <b>SEASONAL FRUIT SMOOTHIE</b><br>almond milk, cocoa nibs, yogurt, agave<br>add soy or whey protein | 8<br>+3 | add greek yogurt  | +3       |

## BAKERY

|  |     |  |    |
|--|-----|--|----|
| <b>WHOLE WHEAT WAFFLE</b><br>vermont maple syrup | 14  | <b>HOUSE-MADE BAKERY BASKET</b><br>jams & butter | 16 |
| add cultured butter & spiced almonds             | + 3 |  |    |
| seasonal fruit & berries                         | + 5 |  |    |

## CLASSICS

|  |    |  |    |
|--|----|--|----|
| <b>CLASSIC BREAKFAST</b><br>2 eggs any style, bacon,<br>rosemary fried potatoes, choice of toast | 16 | <b>BREAKFAST SANDWICH</b><br>applewood-smoked bacon, egg,<br>american cheese, special sauce #1 | 14 |
| <b>TRADEMARK OMELETTE</b><br>seasonal vegetables, aged cheddar,<br>choice of toast               | 16 |  |    |

## SIDES

|                          |   |                                     |   |
|--------------------------|---|-------------------------------------|---|
| <b>BACON</b>             | 7 | <b>DAILY LOAF</b>                   | 4 |
| <b>TURKEY SAUSAGE</b>    | 6 | <b>DAILY MUFFIN</b>                 | 4 |
| <b>ROSEMARY POTATOES</b> | 6 | <b>SEASONAL FRUIT &amp; BERRIES</b> | 9 |
| <b>TOAST</b>             | 4 |                                     |   |

@TRADEMARKNYC | #tmtaste | #ingoodco

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

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