



BRUNCH

TO BEGIN

SEASONAL DOUGHNUTS	10	TUNA POKÉ	16 32
		avocado, macadamia, spicy crackers	
WARM OLIVES	7	AVOCADO TOAST	15
lemon, chili peppers		spicy pickled shrimp	
BURRATA & KNOTS	15	MEATBALLS	12
tomato jam, roasted garlic		ricotta, crushed tomato, lemon	

EGGS

STEAK & EGGS	24	BRUNCH BURGER	21
hanger steak, 2 eggs any style, rosemary fried potatoes, romesco aioli ribeye substitution	+15	double patty, fried egg, cheese, black pepper mayo, pickles	
HAM & CHEESE OMELETTE	17	CRISPY MORTADELLA SANDWICH	16
speck, triple cream brie, shallots		egg & cheese, spicy mayo	
SEASONAL VEGETABLE OMELETTE	16		
nice little salad			

SWEETS

WHOLE WHEAT WAFFLE	14	SWEET N' SALTY GRANOLA	12
vermont maple syrup		WITH SEASONAL FRUIT	
cultured butter & spiced almonds	+ 3	choice of milk	
seasonal fruit & berries	+ 5	add greek yogurt	+3
BANANAS FOSTER FRENCH TOAST	16		
brown sugar caramel, vanilla sauce, sea salt			

LUNCH

FRIED CHICKEN	18	BABY GREENS & CHARRED CARROTS	13
spicy honey, soppressata, aioli, slaw		almonds, feta, honey tahini	
TM BURGER	19	MARKET LETTUCE SALAD	13
bacon, jalapeno jack, fried pickled onions, special sauce		soft herbs, creamy italian, aged provolone	

SIDES

BACON	7	DAILY MUFFIN	4
TURKEY SAUSAGE	6	AVOCADO BAKED EGG	6
ROSEMARY POTATOES	6	SEASONAL FRUIT & BERRIES	9
DAILY LOAF	4		

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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