



TO BEGIN

WARM OLIVES lemon, chili peppers	7	MEATBALLS ricotta, crushed tomato, lemon	12
SHISHITO PEPPERS romesco aioli	9	OCTOPUS CARPACCIO little potatoes, warm chorizo vinaigrette, olives	18
BURRATA & KNOTS tomato jam, roasted garlic	16	TUNA POKÉ avocado, macadamia, spicy crackers	16 32
SMASHED BEETS tahini, feta yogurt, house naan	12	COUNTRY-FRIED BEEF SHORT RIB SLIDERS red wine shallots, spicy orange aioli	6 ea
KABOCHA SQUASH SOUP sausage, kale & white bean	10	EAST & WEST COAST OYSTERS horseradish ice	mp
OLIVE OIL FLATBREAD pancetta, melted leeks, fresh mozz, squash ricotta	15		

ENTRÉES

HANGER STEAK herb butter, grilled potato salad	28	SPAGHETTI & CLAMS nduja, pork crumbs, garlic	25
16oz RIBEYE salsa verde, heirloom carrots	38	PORK SHOULDER RAVIOLI wild mushrooms, burnt onion broth	14 26
BRAISED LAMB SHANK castelvetroano olives, apricot, polenta	31	WILD SALMON celery root, bordelaise vinaigrette, brussels sprouts	29
PORK PORTERHOUSE apple maple mustard, winter salad, figs, crispy yukon	29	SEA SCALLOPS chowder sauce, uni butter, applewood bacon, fingerlings	34
BRICK CHICKEN cherry peppers, lemon, fingerlings	26	ROASTED CAULIFLOWER STEAK smoked squash, crispy potato, chanterelle brown butter	24

SALAD

add ons: chicken 9 | salmon 12 | hanger steak 12 | shrimp 12

LITTLE GEMS CAESAR cured egg	14	BABY GREENS & CHARRED CARROTS almonds, feta, honey tahini	14
KALE & QUINOA aioli, crispy chickpeas, golden raisins, citrus, parm	14	MARKET GREENS soft herbs, creamy italian dressing, shaved provolone	13

SANDWICH

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

TM BURGER bacon, jalapeno jack, fried pickled onions, special sauce	19	DOUBLE PATTY BURGER black pepper mayo, american, pickles	18
PRAIRIE BREEZE GRILLED CHEESE served with a cup of winter soup	17	JUICY LAMB DIP comte, tomato jam, lamb broth	19
FRIED CHICKEN SANDWICH spicy honey, soppressata, aioli, slaw	17		

SIDES

SAUTÉED GREENS ginger & soy dressing	8	SPAGHETTI "SQUASHIO PEPE" cultured butter, black pepper	9
FRENCH FRIES	7	BLACKENED BABY CARROTS pimenton, labne	9
YUKON GOLD POTATO PURÉE	9		

@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