

TRADEMARK
taste + grind

family style brunch
please select three from each course

HOUSE-MADE BAKERY BASKET

with jams & butter

TO BEGIN

SEASONAL FRUIT & BERRIES

BURRATA & KNOTS

tomato jam, roasted garlic

AVOCADO TOAST

pepperonata, soft herbs

MEATBALLS

ricotta, crushed tomato, lemon

WARM OLIVES

lemon, chili peppers

LEMON MERINGUE STICKY BUNS 16

cardamom sugar, lemon curd,
torched meringue

FLATBREAD 17

speck, potato, caciocavallo, ricotta,
arugula

MAIN COURSE

BANANAS FOSTER FRENCH TOAST

brown sugar caramel,
vanilla sauce, sea salt

VEGETABLE FRITTATA

nice little salad

HANGOVER HASH

fennel sausage, poached eggs,
cholula hollandaise, duck fat onions

WHOLE WHEAT WAFFLE

vermont maple syrup, brown butter,
blueberry

HANGER STEAK

bordelaise sauce

KALE & QUINOA SALAD

aioli, crispy chickpeas,
golden raisins, citrus, parm

ARUGULA SALAD

lemon preserves, grana padano

SIDES

BACON

TURKEY SAUSAGE

ROSEMARY POTATOES

CACIO PEPE TOTS

MARKET VEGETABLE

@TRADEMARKNYC
trademarktaste.com

jeff haskell culinary director | adrienne guttieri executive chef

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