



business lunch

a two-course taste of new york

\$21

FIRST

SOUP OF THE DAY

SHISHITOS

miso duck sauce

WARM OLIVES

lemon, chili peppers

SHAVED BROCCOLI CAESAR

cured egg

MARKET GREENS

soft herbs, red wine vinaigrette

SECOND

KALE & QUINOA SALAD

aioli, crispy chickpeas,
golden raisins, citrus, parm

BABY GREENS & CHARRED CARROTS

almonds, feta, honey tahini

GRILLED TURKEY SANDWICH

caponata, arugula, sweet pepper mayo

DOUBLE PATTY BURGER

black pepper mayo,
american, pickles

FRIED CHICKEN SANDWICH

spicy honey, soppressata, aioli, slaw

ADRIENNE'S RIGATONI BOLOGNESE

house-made pasta, soft ricotta, grana padano

DESSERT

\$10 supplement

COOKIES TO GO - 3 PER ORDER

order now, and have the cookies
hot and ready to go with you

@TRADEMARKNYC
trademarktaste.com

adrienne guttieri executive chef
jeff haskell culinary director



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