

*First Bites*

BACON CANDY \$4  
PUFFED CORN \$2  
DEEP-FRIED PICKLES \$3

STARTERS & SHARERS

SPINACH & ARTICHOKE DIP \$8

Crisp golden crackle

SOFT WARM PRETZEL BITES \$8

Maple apple and onion mustard, chipotle cheese

BBQ CHICKEN & BACON FLATBREAD \$10

Spinach, sweet corn, onions, peppers

SHORT RIB RAVIOLI \$9

Roasted eggplant and tomato, parmesan

CRISPY CALAMARI \$9

Kalamata aioli, fresno pepper, pea shoots

POT OF MUSSELS \$12

Chorizo, shallots, white wine and garlic, grilled herb baguette

BBQ BEEF BITES \$9

Braised brisket, sautéed kale, sharp cheddar

BASKET OF SWEET POTATO FRIES \$6

Oregonzola dip, garlic sea salt

FLOCK OF GRILLED SPICED WINGS \$9

Tarragon ranch

ROASTED TOMATO BISQUE \$7

Infused with fennel and basil

TRADEMAC & CHEESE

\$12

#1 THE CUBAN

Ham, bacon, mustard-crusting,  
deep-fried pickle

#2 EASTERN SHORE

Crab, lobster and mascarpone

CHEESE COLLECTION

3 for \$14 OR 5 for \$19

Selection of the season's finest artisanal  
American and international cheeses  
paired with the perfect accompaniments

SALADS

TRADEMARK CHOPPED SALAD \$10

Chopped romaine, tomatoes, egg, sweet  
corn, cheddar cheese, black-eyed peas,  
cucumber, tarragon ranch dressing  
with BUTTERMILK FRIED CHICKEN \$12  
with JUMBO LUMP CRAB \$14

BABY FIELD GREENS \$8

Shaved radish, fennel, carrots  
sweet potato vinaigrette

CAESAR SALAD \$8

Warm cornmeal burrata croutons,  
white anchovies, shaved parmesan  
with CHICKEN \$10

## SANDWICHES

SERVED WITH A CHOICE OF FRIES OR COLESLAW

### *trademark burger\** \$12

Lettuce, tomato, onion, pickle  
cheddar, swiss, provolone, or gorgonzola

ADD FOR \$1 EACH: smoked bacon, sautéed  
mushrooms, caramelized onions

### CHICKEN SANDWICH \$11

Basil shallot aioli, swiss cheese, field greens  
and tomato, multi-grain roll

### CRAB CAKE SANDWICH \$15

Citrus mustard, micro greens, brioche roll

## *entrees*

### PORK 'N' BEANS \$26

Grilled pork chop, baked beans,  
sautéed greens, crispy onions

### MEAT AND POTATOES\* \$28

Grilled rib eye steak, seasonal vegetables,  
parmesan leek potatoes

### CHESAPEAKE POT PIE \$23

Crab, rockfish, shrimp, roasted corn,  
peas, potatoes, pinch of the bay

### BASS ALE FISH & CHIPS \$18

Beer-battered haddock, thick fries  
tartar sauce

### GRILLED SALMON\* \$26

Mashed potato, asparagus, roasted corn and  
poblano cream, candied bacon nuggets

### BEER CAN CHICKEN \$21

Mashed potato, sautéed greens

## SIDES

\$6 EACH

CHARRED BROCCOLINI  
SAUTEED KALE & CARAMELIZED ONIONS  
GRILLED ASPARAGUS with PARMESAN

MASHED POTATOES  
BAKED BEANS  
PARMESAN LEEK POTATOES

\*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

## Wines

BY THE GLASS

### SPARKLING/CHAMPAGNE

Torresella/Prosecco Veneto,  
Italy/NV \$9

Charles de Fere/Blanc de Blanc,  
Vin Mousseux, France/NV \$9



### WHITES

Placido/Pinot Grigio  
Tuscany, Italy \$9

Barboursville/Sauvignon Blanc  
Barboursville, Virginia \$9

White Hall/Viognier  
Crozet, Virginia \$11

Lucas & Lewellen/Chardonnay  
Santa Barbara, California \$10



### REDS

Lucas & Lewellen/Pinot Noir  
Santa Barbara, California \$10

Sophenia/Malbec  
Mendoza, Argentina \$10

The Guardian/Cabernet  
Sonoma, California \$9

Casey Flat Ranch/Red Blend  
St. Helena, California \$11

## HOUSE COCKTAILS

\$10.00

### DAIQUIRI

Cruzan Light Rum, Lime Juice,  
and Simple Syrup

"The moment had arrived for a Daiquiri. [...] Unquestionably the cocktail on my table was a dangerous agent...it set the mind free of responsibility; obliterating both memory and tomorrow..." From Joseph Hergesheimer's *San Cristobal de la Habana* (1920)

### JACK ROSE

Applejack, Lime Juice, and  
House-made Grenadine

Featured in the Hemingway Classic, *The Sun Also Rises*, said to be named after the alleged mobster 'Liar' Jack Rose, who framed the Commissioner of the N.Y. Police Department

### QUEEN'S PARK SWIZZLE

Barbancourt 4-Year Aged Rum,  
Angostura Bitters, Peychaud's  
Bitters, Lime Juice, Mint and  
Simple Syrup

A cocktail from the Roaring 20's  
first made at the Queen's Park Hotel in  
Trinidad

### CORPSE REVIVER #3

Brandy, Campari, Cointreau,  
and Lemon Juice

A hangover cure first listed in the  
*Savory Cocktail Book* around 1930

### PISCO PUNCH

Macchu Pisco, Lemon Juice and  
Pineapple Syrup

A cocktail invented by Barman Duncan  
Nicol at a bar named the Bank  
Exchange at the end of the 19th  
century in San Francisco, California

### TRADEMARK'S

#### OLD-FASHIONED

Jefferson's Reserve Whiskey,  
Pomegranate Juice,  
Bitterman's Grapefruit Bitters,  
Brown Sugar and Grapefruit  
Trademark's house cocktail, is a new  
version of a cocktail invented in the  
1880's at the Pendennis Club, in  
Louisville, Kentucky

### VESPER

Beefeater Gin, Smirnoff Vodka,  
and Lillet Blanc

Named by the fictional secret agent  
James Bond in the novel *Casino Royale*

### CHICAGO COCKTAIL

#### VARIATION

Hennesey V.S. Cognac, Royal  
Combiar, Angostura Bitters and  
Sparkling Wine

A slight variation of a cocktail that  
was said to originate in Chicago in the  
middle 19th Century

### HEADLESS HORSEMAN

Boyd & Blair Vodka, Angostura  
Bitters, Ginger Beer, Lime

A recipe taken from Mr. Boston's 1988  
edition, updated a bit with a vodka  
from Pittsburgh

### COMMONWEALTH

#### COCKTAIL

Wasmund's Single Malt  
Whiskey, Canton Ginger  
Cognac, Luxardo Maraschino  
Liqueur and Lemon Juice

A riff on a Dark and Stormy,  
re-invented for the wonderful  
Commonwealth of Virginia

## BEER SELECTIONS

PLEASE ASK YOUR SERVER ABOUT OUR SEASONAL AND LOCAL DRAFT AND BOTTLE SELECTIONS

### ON TAP

Guinness \$7.50

Amstel Light \$6.50

Bass \$7

Strongbow Cider \$7.50

Port City Optimal Wit \$6.50

### DOMESTIC BOTTLES

Bud Light \$5

Miller Light \$5

Sam Adams Boston Lager \$6.50

Coors Light \$5

New Belgium Fat Tire Amber \$6

Dogfish Head 90 Minute Pale Ale \$10

Port City Monumental IPA \$6.50

### IMPORTED BOTTLES

Corona \$6

Heineken \$6

Stella Artois \$6

Lefte \$7

Young's Double Chocolate Stout \$10

ALEXANDRIA  
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VIRGINIA  
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## TRADEMARK

- DRINK AND EAT -

## BEER SELECTION

*on tap*

PORT CITY OPTIMAL WIT \$6.5	AMSTEL LIGHT \$6.5	LEGEND BROWN ALE \$6.5
FLYING DOG CHINOOK IMPERIAL IPA \$11	BASS PALE ALE \$7	GREAT LAKES ELIOT NESS AMBER \$7
LOST RHINO FACE PLANT IPA \$7	GUINNESS \$7.5	DEVIL'S BACKBONE 8 POINT IPA \$7
DOMINION BALTIC PORTER \$9	STRONGBOW CIDER \$7.5	D.C. BRAU THE PUBLIC PALE \$7

*by the bottle*

### DOMESTIC BREWS

ANCHOR STEAM / STEAM BEER / 4.9% ABV / CA	\$7
BLUE MOON / BELGIAN WHITE ALE / WITBIER / 5.4% ABV / CO	\$6.5
BUD LIGHT / AMERICAN ADJUNCT LAGER / 4.2% ABV / MO	\$5
BUDWIESER / AMERICAN ADJUNCT LAGER / 5.0% ABV / MO	\$5
COORS LITE / LIGHT LAGER / 4.2% ABV / CO	\$5
DOGFISH HEAD / 90 MINUTE / IMPERIAL IPA / 9.0% ABV / DE	\$10
EVOLUTION / EXILE / ESB / 5.8% ABV / MD	\$7
FLYING DOG / SNAKE DOG / AMERICAN IPA / 7.1% ABV / MD	\$7
FORDHAM / MUNICH HELLES LAGER / 5.4% ABV / MD	\$6
GREAT DIVIDE / YETI / IMPERIAL STOUT / 9.4% ABV / CO	\$12
GREAT LAKES / EDMUND FITZGERALD / PORTER / 5.85 ABV / OH	\$7
GOOSE ISLAND / NUT BROWN ALE / BROWN ALE / 5.3% ABV / IL	\$6.5
LAGUNITAS / LIL SUMPIN SUMPIN / AMERICAN PALE WHEAT ALE / 7.5% ABV / CA	\$7
MICHELOB ULTRA / LIGHT LAGER / 4.2% ABV / MO	\$5
MILLER LITE / LIGHT LAGER / 4.17% ABV / WI	\$5
NEW BELGIUM / FAT TIRE / AMBER RED ALE / 5.2% ABV / CO	\$6.5
PORT CITY / MONUMENTAL / AMERICAN IPA / 6.9% ABV / VA	\$6
SAM ADAMS / BOSTON LAGER / VIENNA STYLE LAGER / 5.3% ABV / MA	\$6.5

### IMPORTED BREWS

BIERES DE CHIMAY / RED LABEL / DUBBEL / 7.0% ABV / BEL	\$12
BODDINGTONS / ENGLISH PALE ALE / 4.7% ABV / ENG	\$7.5
BROUWERIJ HUYGHE / DELIRIUM NOCTURNUM / BELGIAN STRONG ALE / 8.5% ABV / BEL	\$12
BROUWERIJ van HOEGAARDEN / WITBIER / 4.9% ABV / BEL	\$7
CORONA / AMERICAN ADJUNCT LAGER / 4.6% ABV / MEX	\$6
HARP / EURO PALE LAGER / 5.0% ABV / IRE	\$7
HEINEKEN / EURO PALE LAGER / 5.0% ABV / HOL	\$6
LEFFE / BELGIAN PALE ALE / 6.6% ABV / BEL	\$7
SMITHWICKS / IRISH RED ALE / 4.6% ABV / IRE	\$7
STELLA ARTOIS / EURO PALE LAGER / 4.9% ABV / BEL	\$6
YOUNG'S / DOUBLE CHOCOLATE STOUT / MILK STOUT / 5.2% ABV / ENG	\$10

ALEXANDRIA



VIRGINIA



## TRADE MARK

- DRINK AND EAT -

### SPARKLING

Torresella/Prosecco/Veneto, Italy/NV	45
Charles de Fere/Blanc de Blanc/Vin Mousseux, France/NV	45
Domaine Chandon/Brut/Yountville, California/NV	45
Duval-Leroy/Blanc de Blanc/Champagne, France/NV	79

### ROSE

Muga/Rose Tempranillo/Rioja, Spain	35
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### WHITE BY VARIETAL

Placido/Pinot Grigio/Tuscany, Italy	32
Bollini/Pinot Grigio/Trentino, Italy	45
Rockpoint/Pinot Gris/Goldhill, Oregon	32
Jefferson/Pinot Gris/Charlottesville, Virginia	48
Matua Valley/Sauvignon Blanc/Marlborough, New Zealand	35
Barboursville/Sauvignon Blanc/Barboursville, Virginia	42
Joel Gott/Sauvignon Blanc/Napa, California	36
Hall/Sauvignon Blanc/Napa, California	69
Pazo Barrantes/Albarino/Rias Biachs, Spain	64
Martin Codax/Albarino/Rias Biachs, Spain	43
Martinsancho/Verdeho/Rueda, Spain	51
Writer's Block/Roussanne/Lake County, California	48
Molly Dooker/Verdelho/McLaren Vale, Australia	76
White Hall/Viognier/Crozet, Virginia	48
Freemark Abbey/Viognier/Napa, California	64
Magnolia Grove/Chardonnay/Sonoma, California	32
Franciscan/Chardonnay/Napa, California	54
Lucas & Lewellen/Chardonnay/Santa Barbara, California	40
A to Z/Chardonnay (unoaked)/Dundee, Oregon	47
Cakebread Cellars/Chardonnay/Napa, California	79



## RED BY VARIATAL

24 Knots/Pinot Noir/Central Coast, California	42
Lucas & Lewellen/Pinot Noir/Santa Barbara, California	40
Mile Maker 71/Pinot Noir/Willamette Valley, Oregon	50
Deloach/Pinot Noir/Russian River Valley, California	45
Baileyana/Pinot Noir/Edna Valley, California	75
Fappiano/Petite Syrah/Russian River Valley, California	67
White Hall/Petit Verdot/Crozet, Virginia	48
Snoqualmie/Syrah/Columbia Valley, Washington	72
Marius Marquis/Grenache Syrah/Les Moirettes, France	36
La Rioja Alta/Tempranillo/Rioja, Spain	55
Barboursville/Sangiovese/Barboursville, Virginia	55
Colores Del Sol/Malbec/Mendoza, Argentina	36
Sopenia/Malbec/Mendoza, Argentina	43
Cellar No. 8/Merlot/Sonoma County, California	36
Angeline/Merlot/Russian River Valley, California	35
Chateau St. Jean /Merlot/Kenwood, California	33
The Guardian/Cabernet/Sonoma County, California	41
Magnolia Grove/Cabernet/Napa, California	32
Beringer Knights Valley/Cabernet Sauvignon/Napa, California	58
Justin/Cabernet/Paso Robles, California	70
Stella Maris/Bordeaux Blend/Columbia Valley, Washington	65
Thorny Rose/Red Blend/Columbia Valley, Washington	36
Casey Flat Ranch Open Range Red/Napa Valley, California	50
Duckhorn Decoy/Red Blend/Napa, California	55
Quivera Dry Creek/Zinfandel/Sonoma County, California	60
Seghesio/Zinfandel/Sonoma County, California	58

## PORT

Dow's, Fine Tawny Port, Portugal	9 GL
Dow's, Boardroom Reserve Tawny Port, Portugal	15 GL

## DESSERT LISTED FROM SWEETEST TO LEAST SWEET

Steindorfer, Eiswein, "Cuvee Klaus", Burgenland, Austria, 375ml	35
Concha y Toro, Sauvignon Blanc, Late Harvest, "Private Reserve", Maule Valley, Central Valley, Chile, 375ml	45
Horse Heaven/Chenin Blanc, Late Harvest/ Columbia Valley, Washington 375ml	72

