

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH* - \$9.50

Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough. **G**

BISCUIT EGG SANDWICH - \$6.50

Two eggs soft scrambled served on a housemade biscuit served with cherry tomato salad. **V**

LAMB HASH* - \$13

Our version of hash lamb cooked with warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage topped with poached egg* and green dressing. Served with roasted garlic labneh, chopped salad, and housemade challah. **G**

MEZE BREAKFAST* - \$11

Two eggs your style*, housemade cashew pepper spread, sunflower spread, whipped feta and za'atar. Served with cherry tomato salad and housemade sesame Jerusalem bagel. **V** **G** **N**

SCRAMBLED EGG PLATE - \$8.50

Prosciutto & Parmesan

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted housemade sourdough. **G**

Spinach & Goat Cheese

Two eggs soft scrambled served with sautéed spinach, goat cheese, and marinated sundried tomatoes served with toasted housemade sourdough. **V** **G**

FRENCH TOAST - \$11

Housemade challah soaked overnight, ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds. **V** **N**

GREEK STYLE PANCAKES - \$11

Served with Greek yogurt and housemade pear jam. Topped with wild flower honey and sesame seeds. **V**

HALLOUMI SUNNY-SIDE

BREAKFAST SANDWICH* - \$7

Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on housemade challah roll. **V** **G** Add bacon, \$2

SPINACH & CORN EGG PLATE

(CHILBIR)* - \$9

Sautéed spinach, corn, and poached egg* served over garlic labneh and topped with Aleppo chili oil served with housemade sourdough. **V** **G**

CROISSANT SANDWICH* - \$9.50

Egg your style*, VT cheddar, sliced tomato, avocado, baby arugula on housemade croissant. **V**

CROQUE MADAME* - \$12.50

Housemade croissant, ham, Gruyère, egg your style* topped with Mornay sauce.

EGG IN A HOLE* - \$11

Two fried eggs* nestled in a sesame Jerusalem bagel served with chopped salad. **V**

Add ham and VT cheddar, \$1.50

CHEESE BOUREKAS BREAKFAST

SANDWICH* - \$6.50

Egg your style* served in a housemade cheese bourekas, served with cherry tomato salad (contains seeds). **V**

GARDEN VEGETABLE BOWL* - \$11.50

Pickled green tomatoes, corn, sugar snap peas and candy beets sautéed with sherry dressing and tossed with baby spinach and pea shoots topped with poached egg* and cashew pepper spread. Served with housemade challah. **V** **G** **N**

MUESLI cup - \$6.50 / bowl - \$9.50

Greek yogurt topped with housemade granola topped with raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. **V** **N**

PASTRY BASKET - \$9.50

Assortment of housemade morning pastries served with butter and housemade seasonal jam and your choice of coffee or tea.

BREAD & BUTTER - \$5.50

Housemade artisan bread served with housemade jam and butter (contains seeds). **V**

Tartines

Made on housemade bread.

AVOCADO TARTINE* - \$10

Avocado, baby arugula, dill, and radish topped with poached eggs* on housemade sourdough. **V** **G**

MULTIGRAIN AVO SMASH TARTINE* - \$10

Avocado, fresh sliced tomato, and parsley relish topped with fresh herb salad and poached eggs* on housemade multigrain (contains seeds). **V**

HAM & FRIED EGG TARTINE* - \$10

Whipped goat and ricotta cheese, griddled ham, housemade pesto, sunny-side up egg*, and grated Parmesan on housemade sourdough. **N**

PROSCIUTTO & PEA TARTINE* - \$10.50

Sweet, snow, and snap peas sautéed with sherry dressing served on ricotta goat cheese mousse on housemade sourdough topped with poached egg*, prosciutto and mint-parmesan. **G**

ROASTED PEACHES &

RICOTTA TARTINE - \$10.50

Roasted peaches tossed with maple syrup, mint, and cashew nuts served over whipped ricotta on housemade sourdough. **V** **G** **N**

Shakshuka

Traditional North African dish. Served with housemade challah bread.

TRADITIONAL*

Tomato and bell pepper sauce, eggs*, bell peppers, and onions spiced with cumin and topped with feta and parsley. **V** **G**

\$12.50

SUMMER*

Tomato and bell pepper sauce, onion, eggs*, corn, spinach and roasted zucchini topped with feta, dill labneh and fresh herb salad. **V** **G**

\$13.50

LAMB MEATBALL*

Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers topped with spicy labneh and parsley. **G**

\$14.50

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

*These items are served raw, undercooked, or cooked to order.

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

Before placing your order, please inform your server if a person in your party has a food allergy. *Summer 2020*

G A Gluten-Friendly version of the dish is available and may incur a 50¢ upcharge. Please notify your server that you would like the gluten-friendly option.

N Contains Nuts. At Tatte we use nuts and seeds in our bakeries & kitchens.

V Vegetarian

W Warm Bowl

Sandwiches

Served on housemade bread baked fresh daily.

TURKEY AVOCADO SANDWICH - \$ 1 0

Turkey, avocado, Ward's Berry Farm pea shoots, cucumbers and green herb dressing on housemade challah. **G**

B . L . A . T . - \$ 9 . 5 0

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli and tomato-onion relish on housemade challah. **G**

TURKEY B . L . A . T . - \$ 1 1

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade multigrain (contains seeds). **G**

CHICKEN SALAD - \$ 9 . 5 0

Housemade herbed chicken salad, marinated cucumber and Ward's Berry Farm pea shoots served with green herb dressing on housemade multigrain (contains seeds). **G**

CHICKEN PITA - \$ 1 0 . 5 0

Roasted chicken breast, chopped salad, bibb lettuce, and green herb dressing on pita.

SHORT RIB GRILLED CHEESE - \$ 1 0 . 5 0

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. **G**

LAMB SANDWICH - \$ 1 1

Lamb cooked with warm spices served with roasted garlic labneh and pickled red cabbage on housemade ciabatta.

PROSCIUTTO & FIG PANINI - \$ 1 1 . 5 0

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear on housemade ciabatta.

TUNA - \$ 9 . 5 0

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill on housemade challah. **G**

ROASTED CAULIFLOWER - \$ 9 . 5 0

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers on pita. **V** **N**

FRESH MOZZARELLA - \$ 9

Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto on housemade ciabatta. **V** **N**

Salads

CHICKEN & RHUBARB SALAD - \$ 1 3 . 5 0

Bibb and red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken salad and toasted almonds served with maple labneh dressing. **G** **N**

CRUNCHY HALLOUMI - \$ 1 4

Bibb & red leaf lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds in a tahini vinaigrette. (contains seeds) **V** **G** **N**

Served with housemade roll.
Add chicken to any salad - \$3

CHICKEN, ROASTED GRAPES, AND GREENS SALAD - \$ 1 3 . 5 0

Bibb lettuce, pea shoots, parsley, mint, celery, roasted red grapes, red cabbage, and toasted hazelnuts served with maple dressing and ricotta goat cheese mousse. **G** **N**

GREEN & NUTTY - \$ 1 2 . 5 0

Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette. **V** **G**

FATTOUSH - \$ 1 0 . 5 0

Bibb & red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing with housemade za'atar croutons (contains seeds). **V**

Soup of the Day

CUP - \$ 5 | BOWL - \$ 7 . 5 0

Served with housemade roll

Plates & Bowls

SUMMER FARRO BOWL* - \$ 1 1 . 5 0

Warm farro, tossed with corn, green fava beans, pea shoots and parsley relish topped with goat cheese, sunny-side up egg* and dukkah served with cashew pepper relish. (contains seeds) **W** **V** **N** **G**

SUMMER VEGETABLE WILD RICE BOWL - \$ 1 1 . 5 0

Warm wild rice tossed with baby spinach, corn, candy beets, red grapes, roasted pumpkin and sunflower seeds and black sesame tossed with basil pine nut relish. (contains seeds). **W** **V** **N** **G**

SUMMER STEW - \$ 1 3 . 5 0

Housemade braised beef, zucchini, corn, sugar snap peas, and spinach served on basmati rice. **G**

CHICKPEA & FAVA PLATE - \$ 9

Chickpea puree topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah and herb salad served with warm pita. (contains seeds). **W** **V** **N** **G**

LAMB PLATE (MANSAF) - \$ 1 2

Lamb cooked with warm spices and pine nuts served with basmati rice and labneh. **W** **G** **N**

QUICHE & SALAD - \$ 9

Zucchini & Mozzarella

Cherry Tomato & Feta

Jerusalem Artichoke & Asparagus

Served with green salad **V**

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

OPEN UNTIL 8PM DAILY

We're now open until 8pm every day!

Join us for breakfast, lunch or dinner all week!

We also have a new family meal offering. Enjoy some of your favorite Tatte dishes at home that are ready-to-heat or ready-to-assemble for the family.

GLUTEN-FRIENDLY MENU

At Tatte we work with gluten in our bakeries and kitchens, therefore our menu is Gluten Friendly as cross-contact with allergens may occur.

Please ask our staff for our Gluten-friendly menu. We will be happy to help!

Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.

G A Gluten-Friendly version of the dish is available and may incur a 50¢ upcharge. Please notify your server that you would like the gluten-friendly option.

N Contains Nuts. At Tatte we use nuts and seeds in our bakeries & kitchens. If you have a severe nut or seed allergy, we recommend that you only join us for coffee.

V Vegetarian

W Warm Bowl