

GLUTEN FRIENDLY MENU



Breakfast

BREAKFAST SANDWICH* - \$9.50
Eggs your style*, VT cheddar, and bacon on gluten-free bread.

SPINACH & CORN EGG (CHILBIR)* - \$9
Sautéed spinach, corn and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with gluten-free bread. (V)

**HALLOUMI SUNNY-SIDE
BREAKFAST SANDWICH* - \$7**
Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on gluten-free bread. (V)
Add bacon, \$2

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 gluten-free bread. (V) (N)

AVOCADO TARTINE* - \$10
Avocado, arugula, dill, and radish topped with poached eggs* on toasted gluten-free bread. (V)

SHAKSHUKA
Traditional North African dish with tomato sauce, bell pepper, eggs, and feta cheese served with gluten-free bread*
Traditional - \$12.50 (V)
Lamb Meatball - \$14.50
Summer - \$13.50

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

SCRAMBLED EGG PLATE - \$8.50
Prosciutto Scrambled Egg Plate

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted gluten-free bread.

Spinach & Goat Cheese Scrambled Egg Plate
Two eggs soft scrambled with sautéed spinach, goat cheese, and sundried tomatoes served with gluten-free bread. (V)

MEZE BREAKFAST* - \$11 (Brunch only)
Two eggs your style*, served with cashew pepper spread, sunflower spread, whipped feta and za'atar, cherry tomato salad, and gluten-free bread (contains seeds). (V) (N)

LAMB HASH* - \$13 (Brunch only)
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 gluten-free bread.

Salads

Served with gluten-free bread. Add chicken to any salad - \$3

**CHICKEN & RHUBARB
SALAD - \$13.50**

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

**CHICKEN, ROASTED GRAPES,
AND GREENS SALAD - \$13.50**

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

CRUNCHY HALLOUMI - \$14

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

GREEN & NUTTY - \$12.50

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

(V) Vegetarian (W) Warm Bowl (N) Contains Nuts

Sandwiches

Served on gluten-free bread.

**TURKEY AVOCADO
SANDWICH - \$10**

Turkey, avocado, Ward's Berry Farm pea shoots, cucumbers and green herb dressing.

B. L. A. T. - \$9.50

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli and tomato-onion relish.

TURKEY B. L. A. T. - \$11

Smoked turkey added to our favorite B.L.A.T.

CHICKEN SALAD - \$9.50

Housemade herbed chicken salad, marinated cucumber and Ward's Berry Farm pea shoots served with green herb dressing.

SHORT RIB GRILLED CHEESE - \$10.50

Braised short rib, aged cheddar served with beet relish.

TUNA - \$9.50

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill.

Plates

CHICKPEA & FAVA PLATE - \$9

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

LAMB PLATE (MANSAF) - \$12

Lamb cooked with warm spices and pine nuts served with basmati rice and labneh. (W) (N)

From the Bakery

Morning Treats

Made with gluten-free flour

Double Chocolate Muffin - \$3

Seasonal Tea Cake - \$2.50 (N)

Flourless Sweets

Dark Chocolate Mousse Cake

Halva Bomb

Pistachio Crush (N)

Passion Fruit Krembo

Seasonal Pavlova

Tatte Brownies (N)

(Plain, Walnut, Halva)

Oatmeal Raisin Cookie - \$2.50 (N)

Meringue Clouds

Crunchy Almond Cookies (N)

Cakes & Tarts

*Special order. Made with gluten-free flour.
Please give us 48 hours advance notice.*

Pear Tart (N)

Mixed Nut Tart (N)

Lemon Mint Tart

Pecan Tart (N)

*At Tatte we use gluten in our bakeries & kitchens
and therefore our menu is Gluten Friendly.*

*If you have a severe gluten, nut or seed allergy,
we recommend that you only join us for coffee as
cross-contact in our bakeries & kitchens may occur.*

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, 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