

# M E N U



## Breakfast

Served daily until 11:30 AM

### BREAKFAST SANDWICH - \$9

Luxurious free range eggs your style, melted VT cheddar, bacon on sourdough bread

### TARTINE

#### Avocado - \$10

Sliced avocado, arugula, dill, radish, topped with egg your style, on housemade sourdough bread

#### Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, poached egg on housemade sourdough

#### Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted housemade cornmeal sourdough

### SHAKSHUKA

Traditional North African dish with eggs, pepper and tomato served with challah bread

#### Traditional - \$12.50

#### Meatball & labneh - \$14.50

### CROQUE MONSIEUR - \$10.50

Housemade croissant, ham, gruyere, Mornay sauce. Add egg your style, make it croque madame - \$2

### MUESLI

cup- \$6 / bowl - \$9

Pumpkin seeds, oats, sliced almonds, cashews, honey, black sesame, whipped Greek yogurt topped with seasonal fresh fruit

### PASTRY BASKET - \$9.50

Assortment of our morning pastries served with creamy butter, housemade jam, coffee/fresh squeezed juice

### BREAD & BUTTER - \$6

Freshly baked artisan breads, creamy butter & jam

## Salads

Served with housemade bread

### CRUNCHY HALLOUMI - \$13.50

Toasted carrots, radish, apples, white raisins, parsley & mint, sesame, topped with sliced toasted almonds & Halloumi cheese in a red wine vinegar dressing

### FATTOUSH SALAD - \$11

Romaine lettuce, tomato, cucumber, red bell pepper, onion, Kalamata olives, parsley, mint, sunflower seeds and feta cheese topped with toasted Za'atar pita

### GREEN & NUTTY - \$13.50

Fresh cut lettuce, baby arugula, sliced apples, black sesame, soy bean, dried apricot, roasted pumpkin and sunflower seeds in an orange vinegar dressing topped with goat cheese

### CHICKEN & MUSHROOM SALAD - \$13.50

Romaine lettuce, baby arugula, radish, portobello and button mushroom, marinated chicken, candied cashew in a vinegar dressing

## Plates

### QUICHE & SALAD - \$9

Served with green salad

Mushroom & potato  
Zucchini & mozzarella  
Cherry tomato & feta  
Jerusalem artichoke & asparagus

### ROASTED VEGETABLE QUINOA BOWL - \$11.50

Quinoa, lentils and roasted butternut squash topped with a salad of pickled cucumbers, pickled red onion, arugula, mint and parsley

\*Add an egg your style- \$1.50

### SWEET POTATO TART TARTINE - \$10

Served with green salad  
Sweet Potato, Ricotta and thyme

## Soups

Served with housemade bread

### SOUP OF THE DAY CUP - \$5 BOWL - \$7.50

## Sandwiches

Served daily from 11:30

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

Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade Pain De Mie

### FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, basil and pesto on housemade ciabatta

### MEATBALL - \$10.50

W/aged provolone, tomato sauce on housemade ciabatta

### SHORT RIB GRILLED CHEESE - \$9.50

Beet, horseradish relish, cloth bound cheddar, on housemade challah

### PROSCIUTTO PANINI - \$8.50

Fig jam, Brie on housemade ciabatta

### TURKEY - \$9

Smoked turkey, spiced apple chutney, smoked bacon, cheddar cheese, baby arugula on housemade cornmeal sourdough

### ROASTED CAULIFLOWER - \$8.50

Pine nuts, spiced labneh, raisins, chilies, capers, on a pita bread

### TUNA - \$8.50

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on brioche bread

### BALAKANI - \$8.50

Roasted eggplant, feta, fresh basil, tomato and pesto served on ciabatta bread

### SABICH - \$8.50

Roasted eggplant, hardboiled egg, housemade tahini, scallion and cucumber served on pita bread

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

\*Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked eggs may increase your risk of foodborne illness.

# BRUNCH

Served Friday, Saturday & Sunday All Day



## Breakfast

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#### Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted housemade cornmeal sourdough

### SHAKSHUKA

Traditional North African dish with eggs, pepper and tomato served with challah bread

#### Traditional - \$12.50

#### Meatball & labneh - \$14.50

#### Green Shakshuka - \$13.50

Swiss chard, spinach and leeks in a creamy broth topped with roasted zucchini, cherry tomato, ricotta, feta cheese and poached eggs

### CROQUE MONSIEUR - \$10.50

Housemade croissant, ham, gruyere, Mornay sauce.

\*Add egg your style, make it croque madame - \$2

### MUESLI

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# Tatte

BAKERY & CAFÉ

## CAMBRIDGE

1288 MASS AVE  
CAMBRIDGE, MA 02138  
617.441.4011

318 THIRD STREET  
CAMBRIDGE, MA 02142  
617.354.4200

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## TATTE BROOKLINE

1003 BEACON STREET  
BROOKLINE, MA 02446  
617.232.2200

101 MAIN STREET  
CAMBRIDGE, MA 02142  
617.577.1111

205 BROADWAY  
CAMBRIDGE, MA 02139  
617.494.8700

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## TATTE BOSTON

70 CHARLES STREET  
BOSTON, MA 02114  
617.723.5555