

BRUNCH

Served all day Friday, Saturday and Sunday



Breakfast

BREAKFAST SANDWICH - \$9.50
Eggs your style, VT cheddar, bacon on sourdough bread

POACHED EGG SANDWICH ROLL - \$5.50
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

TARTINE

Avocado - \$10

Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

Mushroom - \$13

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

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread ☺

SHAKSHUKA

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

Traditional - \$12.50

Lamb Meatball & Labneh - \$14.50

Potato & Bacon - \$13

GREEK STYLE PANCAKES - \$10
Topped with Greek yogurt, sesame, and jam ☺

EGG IN A HOLE - \$11

Jerusalem bagel, two fried eggs, served with chopped salad

HAM AND CHEESE EGG IN A HOLE - \$12.50

Jerusalem bagel, two fried eggs, ham and provolone cheese served with chopped salad

CROQUE MONSIEUR - \$10.50
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

MUESLI

cup - \$6.50 / bowl - \$9.50

Greek yogurt topped with our housemade granola (pumpkin seeds, oats, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame ☺

PASTRY BASKET - \$9.50

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

Plates

VEGETABLE QUINOA BOWL - \$13.50
Quinoa, asparagus, edamame, pea greens, tomatoes, feta, dill labne, fresh herbs with an egg your style. ☺☺☺

QUICHE & SALAD - \$9
Served with green salad

Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus

ROASTED BEET TART TATIN - \$10
Beets, caramelized onions, feta, thyme ☺
Served with green salad

Salads

Served with housemade roll. Add chicken to any salad - \$3.50

BABY GREEN & QUINOA - \$12
Baby gem and red leaf lettuce, asparagus, edamame, tomato, radish, pea shoots, red quinoa, feta and hard-boiled egg in a lemon-olive oil dressing

SABICH SALAD - \$13
Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

NEW FATTOUSH - \$12.50
Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons ☺

CRUNCHY HALLOUMI - \$13.50
Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette ☺

GREEN & NUTTY - \$13.50
Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese ☺

Soups

Served with housemade bread

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

Sandwiches

B.L.A.T. - \$9.50
Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah

TURKEY B.L.A.T. - \$10
Smoked turkey added to our favorite B.L.A.T on housemade multigrain bread

LAMB KEBAB - \$11
Spicy lamb kebab, dill labneh, and chopped salad on pita bread

SHORT RIB GRILLED CHEESE - \$9.50
Braised short rib, beet-horseradish relish and cheddar on housemade challah

PROSCIUTTO & FIG PANINI - \$9
Fig jam, brie and prosciutto on housemade ciabatta

TUNA - \$9
Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

MARINATED VEGETABLE - \$9
Marinated zucchini and summer squash topped with goat cheese and sunflower sprouts on housemade focaccia ☺

ROASTED CAULIFLOWER - \$8.50
Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread ☺

BALAKANI - \$8.50
Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta bread ☺

FRESH MOZZARELLA - \$8.50
Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia ☺

☺ Vegetarian ☺ Gluten-free ☺ Warm Bowl

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.

Tatte

BAKERY & CAFÉ

CAMBRIDGE

1288 MASS AVE
CAMBRIDGE, MA 02138
617.441.4011

318 THIRD STREET
CAMBRIDGE, MA 02142
617.354.4200

101 MAIN STREET
CAMBRIDGE, MA 02142
617.577.1111

205 BROADWAY
CAMBRIDGE, MA 02139
617.494.8700

TATTE BROOKLINE

1003 BEACON STREET
BROOKLINE, MA 02446
617.232.2200

TATTE BOSTON

70 CHARLES STREET
BOSTON, MA 02114
617.723.5555

TATTEBAKERY.COM

M E N U



Breakfast

Served daily until 11:30AM

BREAKFAST SANDWICH - \$9.50
Eggs your style, VT cheddar, bacon on sourdough bread

POACHED EGG SANDWICH ROLL - \$5.50
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

TARTINE

Avocado - \$10
Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

Mushroom - \$13
Shiitake and oakwood mushrooms, Parmesan cheese, pea shoots, poached egg on toasted sourdough bread

Ricotta & Jam - \$8.50
Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread ☺

SHAKSHUKA

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

Traditional - \$12.50 / Lamb Meatball & Labneh - \$14.50

CROQUE MONSIEUR - \$10.50
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

MUESLI

cup - \$6.50 / bowl - \$9.50

Greek yogurt topped with our housemade granola (pumpkin seeds, oats, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame ☺

PASTRY BASKET - \$9.50

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

BREAD & BUTTER - \$6

Housemade artisan bread, whipped butter & jam ☺

Salads

Served daily from 11:30AM

BABY GREEN & QUINOA - \$12
Baby gem and red leaf lettuce, asparagus, edamame, tomato, radish, pea shoots, red quinoa, feta and hard-boiled egg in a lemon-olive oil dressing

SABICH SALAD - \$13
Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

NEW FATTOUSH - \$12.50
Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons ☺

CRUNCHY HALLOUMI - \$13.50
Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette ☺

GREEN & NUTTY - \$13.50
Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese ☺

Add chicken to any salad - \$3.50

Plates

Served daily from 11:30AM

VEGETABLE QUINOA BOWL - \$13.50

Red quinoa, roasted asparagus and edamame with a salad of pea greens, tomatoes, feta, dill labne, and fresh herbs topped with an egg your style. (GF) (W)

**Add chicken - \$3.50*

QUICHE & SALAD - \$9

Served with green salad

Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus

ROASTED BEET TART TATIN - \$10

Served with green salad

Roasted beets, caramelized onions, feta and thyme ☺

Soups

Served with housemade bread

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

Sandwiches

Served daily from 11:30AM

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

Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah bread

TURKEY B.L.A.T. - \$10

Smoked turkey added to our favorite B.L.A.T. on housemade multigrain bread

LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh and chopped salad on pita bread

SHORT RIB GRILLED CHEESE - \$9.50

Beet-horseradish relish, cheddar, on housemade challah

PROSCIUTTO & FIG PANINI - \$9

Fig jam, Brie and prosciutto on housemade ciabatta

TUNA - \$9

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

MARINATED VEGETABLE - \$9
Marinated zucchini and summer squash topped with goat cheese and sunflower sprouts on housemade focaccia ☺

ROASTED CAULIFLOWER - \$8.50

Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread ☺

BALAKANI - \$8.50

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

FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia ☺

(V) Vegetarian (GF) Gluten-free (W) Warm Bowl

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.

Tatte

BAKERY & CAFÉ

CAMBRIDGE

1288 MASS AVE
CAMBRIDGE, MA 02138
617.441.4011

318 THIRD STREET
CAMBRIDGE, MA 02142
617.354.4200

101 MAIN STREET
CAMBRIDGE, MA 02142
617.577.1111

205 BROADWAY
CAMBRIDGE, MA 02139
617.494.8700

TATTE BROOKLINE

1003 BEACON STREET
BROOKLINE, MA 02446
617.232.2200

TATTE BOSTON

70 CHARLES STREET
BOSTON, MA 02114
617.723.5555

TATTEBAKERY.COM