

# BRUNCH



Served all day Friday, Saturday and Sunday

## Breakfast

### BREAKFAST SANDWICH - \$9.50

Eggs your style, VT cheddar, bacon on housemade sourdough bread

### FRIED EGG SANDWICH ROLL - \$5.50

Sauteed spinach, cheddar cheese and a fried egg on a toasted challah roll

### TARTINE

#### Avocado - \$10

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

#### Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, eggs your style on toasted sourdough bread

#### Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread (V)

### 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 (V)

### PASTRY BASKET - \$9.50

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

### BREAD & BUTTER - \$6

Freshly baked artisan bread, whipped butter & jam (V)

## Plates

### VEGETABLE QUINOA BOWL - \$13.50

Red quinoa, 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 (V)

## Salads

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 (V)

### CRUNCHY HALLOUMI - \$13.50

Searred halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette (V)

### GREEN & NUTTY - \$13.50

Romaine lettuce, baby arugula, apples, black sesame, soy bean, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

## 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 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 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 (V)

### ROASTED CAULIFLOWER - \$8.50

Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread (V)

### BALAKANI - \$8.50

Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta bread (V)

### FRESH MOZZARELLA - \$8.50

Fresh mozzarella, tomatoes, arugula and pesto on focaccia (V)

(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. Charles St.

# 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

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## TATTE BROOKLINE

1003 BEACON STREET  
BROOKLINE, MA 02446  
617.232.2200

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## 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

### FRIED EGG SANDWICH ROLL - \$5.50

Sauteed spinach, cheddar cheese with a fried egg on a toasted challah roll

### TARTINE

#### Avocado - \$10

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

#### Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, with eggs your style on 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

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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 breads, 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

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\*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

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Beet-horseradish relish and cheddar on housemade challah bread

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### TUNA - \$9

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**MARINATED VEGETABLE - \$9**  
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### ROASTED CAULIFLOWER - \$8.50

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### BALAKANI - \$8.50

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☺ Vegetarian ☺ Gluten-free ☺ Warm Bowl

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