

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 / 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 pumpkin seeds, oats, sliced almonds, cashews, honey, black sesame topped with poached rhubarb and strawberries

PASTRY BASKET - \$9.50

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

BREAD & BUTTER - \$6

Freshly baked 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

Searched 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

SPRING 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.

*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 pain de mie

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

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

CHICKEN SCHNITZEL - \$10

Crispy breaded chicken, sliced tomato, cucumber, and salted butter on housemade cornmeal sourdough

SHORT RIB

GRILLED CHEESE - \$9.50

Beet-horseradish relish, cloth bound cheddar, on housemade cornmeal sourdough

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

VEGETABLE &

DATE-TAHINI - \$8.50

Shaved carrots, beets, cucumbers and sprouts with tahini and date honey on housemade cornmeal sourdough

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 ciabatta

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 all day Friday, Saturday and Sunday



Breakfast

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FRIED EGG SANDWICH ROLL - \$5.50

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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

SHAKSHUKA

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

Traditional - \$12.50

Meatball & Labneh - \$14.50

Green Shakshuka - \$13.50

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

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 muesli-- pumpkin seeds, oats, sliced almonds, cashews, honey, black sesame-- with poached rhubarb and strawberries

PASTRY BASKET - \$9.50

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

BREAD & BUTTER - \$6

Freshly baked artisan bread, whipped butter & jam

Plates

SPRING 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.

**Add chicken - \$3.50*

QUICHE & SALAD - \$9

Served with green salad

Zucchini & Mozzarella

Cherry Tomato & Feta

Jerusalem Artichoke & Asparagus

ROASTED BEET TART TATIN - \$10

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Salads

Add chicken to any salad - \$3.50

BABY GREEN & QUINOA - \$12

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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, soy bean, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese

Soups

Served with housemade bread

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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

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