

# 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**  
Sautéed 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

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

**FRIED EGG SANDWICH ROLL - \$5.50**  
Sautéed 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, 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**

**EGG IN A HOLE - \$11**  
Jerusalem bagel, two fried eggs, finished with tomato-schug sauce and za'atar

**HAM AND CHEESE EGG IN A HOLE - \$12.50**  
Jerusalem bagel, two fried eggs, ham and provolone cheese served with green 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 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**  
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**  
*Served with green salad*

## 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

**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 pain de mie

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

**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.*

# 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