

M E N U

GLUTEN FRIENDLY
TATTE BAKERY & CAFÉ

GLUTEN FRIENDLY

Breakfast

Served daily until 11:30AM

BREAKFAST SANDWICH - \$10

Eggs your style, VT cheddar, bacon
on gluten-free bread

POACHED EGG SANDWICH - \$7

Sautéed spinach, cheddar cheese with a
poached egg on gluten-free bread (v)

AVOCADO TARTINE - \$11

Avocado, arugula, dill, radish, topped with
poached eggs, on toasted gluten-free bread (v)

SHAKSHUKA

Traditional North African dish with tomato sauce,
bell pepper, eggs and feta cheese served with gluten-free bread

Traditional - \$13 (v)

Lamb Meatball & Labneh - \$14.50

Sandwiches

Served daily from 11:30AM

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

Applewood smoked bacon, romaine, avocado, sriracha
mayonnaise, tomato onion relish served on gluten-free bread

TURKEY B.L.A.T. - \$11

Smoked turkey added to our favorite B.L.A.T.
on gluten-free bread

SHORT RIB GRILLED CHEESE - \$11

Braised short rib, beet-horseradish relish, cheddar, on
gluten-free bread

ROAST BEEF - \$11

Roast beef, sliced gala apple, arugula, red onion and cheddar
cheese with horseradish mayo on toasted gluten-free bread

TUNA - \$10

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

BALAKANI - \$9.50

Roasted eggplant, feta, tomato
and basil pesto served on gluten-free bread (v)

Salads

Served daily from 11:30AM

CRUNCHY HALLOUMI - \$14.50

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

GREEN & NUTTY - \$14

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

KALE, CASHEW, & CHICKEN SALAD - \$14.50

Kale and baby gem lettuce tossed in roasted garlic dressing
with pickled red onions, sweet potato fritters, toasted cashews
and sautéed chicken

(v) *Vegetarian*

Morning Treats

DOUBLE CHOCOLATE MUFFIN - \$3

Made with gluten-free flour

SEASONAL TEA CAKE - \$2.50

OATMEAL RAISIN & WALNUT COOKIE - \$2.50

Made with gluten-free flour

Flourless Sweets & Desserts

BELGIAN CHOCOLATE MOUSSE CAKE

DARK CHOCOLATE MOUSSE CAKE

HALVA BOMB

PISTACHIO CRUSH

STUMPTOWN ESPRESSO MOCHA MOUSSE

SEASONAL PAVLOVA

TATTE BROWNIES *(Plain, Walnut, Halva)*

MERINGUE CLOUDS *(Chocolate Coconut, Cinnamon Pecan)*

CRUNCHY ALMOND COOKIES

Cakes & Tarts

*Special order. Made with gluten-free flour.
Please give us 48 hours advance notice.*

PEAR TART

SEASONAL TART

MIXED NUT TART

LEMON MINT TART

FRESH FRUIT PANNACOTTA

PECAN TART

ALMOND TART

DOUBLE CHOCOLATE & BERRIES TART

*At Tatte we work with gluten in our bakeries and kitchens,
therefore our menu is Gluten Friendly as cross-contact with
allergens may occur. If you have a severe gluten allergy,
we recommend that you only join us for coffee.*

Coffee

DRIP COFFEE (*Stumptown*) - \$2.50 / \$3

CAFE AU LAIT - \$3 / \$3.50

COLD BREW - \$3.50 / \$4

Espresso

ESPRESSO (*Double shot*) - \$3

MACCHIATO - \$3.25

CORTADO - \$3.50

CAPPUCCINO (*8 oz.*)- \$3.85

AMERICANO (*12 oz. or 16 oz.*) - \$3

LATTE - \$3.85 / \$4.25 / ICED LATTE - \$3.85 / \$4.25

MOCHA - \$4.25 / \$4.85 / ICED MOCHA - \$4.25 / \$4.85

HOUSE LATTE (*Honey-Halva & Cardamom, 12 oz.*) - \$4.75

SEASONAL LATTE (*12 oz.*) - \$4.75

Tea

ASSORTED MEM TEAS

CUP (*12 oz. or 16 oz.*)-\$2.25 POT-\$4.25

Earl Grey, English Breakfast, China Green Jade
Blood Orange Hibiscus, Lemon Chamomile, Crimson Berry
Masala Chai, Moroccan Mint, Vanilla Rooibos

ICED TEA (*Black or Herbal*) - \$3 / \$3.50

MATCHA LATTE (*Hot or Iced*) - \$3.85 / \$4.25

CHAI LATTE (*Hot or Iced*) - \$3.85 / \$4.25

Hot Chocolate

HOT CHOCOLATE - \$4 / \$4.50

Juice, Soda, Water

FRESHLY SQUEEZED ORANGE JUICE - \$4.50

HOUSEMADE MINT LEMONADE - \$4.50

SAN PELLEGRINO (*Sparkling Water or Soda*) - \$2.25

BOTTLED WATER - \$2

EST. 1999

STUMPTOWN

COFFEE ROASTERS

Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.