

M E N U

GLUTEN FRIENDLY
TATTE BAKERY & CAFÉ

GLUTEN FRIENDLY

Breakfast

BREAKFAST SANDWICH - \$10

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

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 Shakshuka - \$13 (v)

Lamb Meatball & Labneh Shakshuka - \$14.50

Winter Vegetable Shakshuka - \$13.50

Tomato bell pepper sauce, roasted red potatoes,
chickpeas, onions, eggs*, labneh and cilantro sauce. (v)

Sandwiches

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. - \$11.50

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

HAM & CHEESE - \$10

French ham, Gruyere, Dijon butter served on
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 with gluten-free bread.

CRUNCHY HALLOUMI - \$14.50

Seared halloumi cheese, roasted 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)

CHICKEN, KALE & ORANGE - \$14.50

Baby gem, red leaf lettuce, baby kale, balsamic onion,
shaved fennel, roasted carrots, orange segments, goat cheese
and sliced toasted almonds in an orange vinaigrette.

ROASTED SQUASH & KALE - \$13

Baby gem, red leaf lettuce, baby kale, roasted squash
and roasted parsnip tossed with green herb dressing
and parmesan cheese (v)

(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

KREMBO

(Chocolate, Passion Fruit)

SEASONAL PAVLOVA

TATTE BROWNIES (Plain, Walnut, Halva)

MERINGUE CLOUDS (Chocolate Coconut, Blackberry)

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

Caffeinated

Earl Grey, English Breakfast, Masala Chai,

Moroccan Mint, China Green Jade,

Herbal

Blood Orange Hibiscus, Lemon Chamomile,

Crimson Berry, 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.