

GLUTEN FRIENDLY MENU



Breakfast

BREAKFAST SANDWICH - \$10

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

HALLOUMI & SUNNY-SIDE BREAKFAST SANDWICH - \$7

Seared halloumi cheese and griddled tomatoes with sunny-side up egg* on gluten-free bread (V) Add bacon, \$2

GARDEN VEGETABLE BOWL - \$11.50

Pickled green tomatoes, corn, sugar snap peas, and roasted golden beets sautéed with sherry dressing, tossed with baby spinach and Ward's Berry Farm pea shoots topped with poached egg* and cashew pepper spread. Served with gluten-free bread (V) (N)

AVOCADO TARTINE - \$11

Avocado, arugula, dill, and 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

Summer Shakshuka - \$13.50

Tomato and bell pepper sauce, eggs*, corn, onion, spinach, roasted zucchini topped with feta, dill labneh and fresh herb salad (V)

PROSCIUTTO SCRAMBLED EGG PLATE - \$9

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted gluten-free bread

SPINACH & GOAT CHEESE SCRAMBLED EGG PLATE - \$9

Two eggs soft scrambled with sautéed spinach, goat cheese, and sundried tomatoes served with gluten-free bread (V)

MEZE BREAKFAST - \$11.50

Two eggs your style*, served with cashew pepper spread, sunflower spread, whipped feta and za'atar (contains seeds), heirloom tomato salad and gluten-free bread (V) (N)

Salads

Served with gluten-free bread. Add chicken to any salad - \$3

DATE & GREENS SALAD - \$11.50

Bibb Lettuce, mixed greens, Ward's Berry Farm pea shoots, parsley, celery, toasted almonds, and Medjool dates served with maple dressing and ricotta goat cheese mousse (V) (N)

CHICKEN & RHUBARB SALAD - \$13.50

Bibb & red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken breast, and toasted almonds served with creamy goat cheese dressing (N)

CRUNCHY HALLOUMI - \$14.50

Bibb & red leaf lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, and apples with crunchy almonds in a tahini vinaigrette (V) (N)

GREEN & NUTTY - \$13

Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, and roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

At Tatte we use gluten in our bakeries & kitchens and therefore our menu is Gluten Friendly.

If you have a severe gluten, nut or seed allergy, we recommend that you only join us for coffee as cross-contact in our bakeries & kitchens may occur.

(V) Vegetarian (W) Warm Bowl (N) Contains Nuts

Sandwiches

Served on gluten-free bread.

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

Applewood smoked bacon, bibb lettuce, avocado, sriracha mayonnaise, and tomato-onion relish

TURKEY B.L.A.T. - \$11.50

Smoked turkey added to our favorite B.L.A.T.

CHICKEN SALAD - \$10

Herbed chicken salad, marinated cucumber and Ward's Berry Farm pea shoots served with green herb dressing

BRAISED SHORT RIB - \$10.50

Housemade braised short rib with beet labneh spread

TUNA - \$10

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill

BALAKANI - \$9

Roasted eggplant, feta, tomato, and basil pine nut pesto (V) (N)

Plates

SUMMER VEGETABLE & WILD RICE BOWL - \$11.50

Warm wild rice tossed with baby spinach, corn, golden beets, red grapes, toasted pumpkin and sunflower seeds, and black sesame tossed with basil pine nut relish (W) (V) (N)

From the Bakery

Morning Treats

Made with gluten-free flour

Double Chocolate Muffin - \$3

Seasonal Tea Cake - \$2.50 (N)

Oatmeal Raisin Cookie - \$2.50 (N)

Flourless Sweets

Belgian Chocolate Mousse Cake

Dark Chocolate Mousse Cake

Halva Bomb

Pistachio Crush (N)

Stumptown Espresso Mocha Mousse

Krembo

(Chocolate, Passion Fruit)

Seasonal Pavlova

Tatte Brownies (N)

(Plain, Walnut, Halva)

Meringue Clouds

Crunchy Almond Cookies (N)

Cakes & Tarts

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

Pear Tart (N)

Mixed Nut Tart (N)

Lemon Mint Tart

Pecan Tart (N)

Almond Tart (N)

Double Chocolate
& Berries Tart

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items are served raw, undercooked, or cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy. Summer 2019