

# BRUNCH



Served all day Friday, Saturday, and Sunday

## Breakfast

### BREAKFAST SANDWICH - \$9.50

Eggs your style\*, VT cheddar, and applewood smoked bacon on housemade sourdough **G**

### HALLOUMI & SUNNY-SIDE

#### BREAKFAST SANDWICH - \$6.50

Seared halloumi cheese and griddled tomato with sunny-side up egg\* on housemade challah roll **V** **G**

*Add bacon, \$2*

### PROSCIUTTO SCRAMBLED EGG PLATE - \$8.50

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted housemade sourdough **G**

### MEZE BREAKFAST - \$11

Two eggs your style\*, housemade cashew pepper spread, sunflower spread, whipped feta and za'atar. Served with heirloom tomato salad and housemade sesame Jerusalem bagel **V** **G** **N**

### BOUREKAS BREAKFAST PLATE - \$6.50

Sunny-side up egg\* served on housemade cheese bourekas with heirloom tomato salad **V**

### EGG IN A HOLE - \$11

Two fried eggs\* nestled in a sesame Jerusalem bagel, served with chopped salad **V**

*Add ham and VT cheddar, \$1.50*

### CROQUE MADAME - \$12.50

Housemade croissant, ham, Gruyère, egg your style\* and Mornay sauce

### VEGGIE CROQUE

#### MADAME - \$11

Sautéed spinach, cucumber, radish, seared halloumi cheese, poached egg\* and Mornay sauce on housemade croissant **V**

### CROISSANT SANDWICH - \$9.50

Egg your style\*, VT cheddar, sliced tomato, avocado, and baby arugula on housemade croissant **V**

### BISCUIT & EGG SANDWICH - \$6.50

Two eggs soft scrambled served on a housemade biscuit with heirloom tomato salad **V**

### SPINACH & GOAT CHEESE

#### SCRAMBLED EGG PLATE - \$8.50

Two eggs soft scrambled served with sautéed spinach, goat cheese, and marinated sundried tomato served with toasted housemade sourdough **V** **G**

### GARDEN VEGETABLE BOWL - \$11

Pickled green tomatoes, corn, sugar snap peas, and roasted golden beets sautéed with sherry dressing and tossed with baby spinach and Ward's Berry Farm pea shoots topped with poached egg\* and cashew pepper spread. Served with housemade challah **V** **G** **N**

### FRENCH TOAST - \$11

Housemade challah soaked overnight, ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds **V** **N**

### GREEK STYLE PANCAKES - \$11

Served with Greek yogurt and housemade pear jam. Topped with honey and sesame seeds **V**

### MUESLI cup - \$6.50 / bowl - \$9.50

Whipped Greek yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame **V** **N**

### BREAD & BUTTER - \$5.50

Housemade artisan bread (*contains seeds*) served with housemade strawberry jam and butter **V**

## Tartines

*Made on housemade bread.*

### AVOCADO TARTINE - \$10

Avocado, baby arugula, dill, and radish with poached eggs\* on housemade sourdough **V** **G**

### HAM & FRIED EGG TARTINE - \$10

Whipped goat and ricotta cheese, griddled ham, basil pine nut pesto, sunny-side up egg\*, and shaved Parmesan on housemade sourdough **N**

### MULTIGRAIN AVO SMASH TARTINE - \$10

Avocado, fresh sliced tomato, parsley relish, topped with fresh herb salad and poached eggs\* on housemade multigrain (*contains seeds*) **V**

### RICOTTA & JAM TARTINE - \$9

Whipped ricotta with housemade strawberry & raspberry jams on housemade sourdough **V**

## Shakshuka

*Traditional North African dish. Served with housemade challah bread.*

### TRADITIONAL SHAKSHUKA

Traditional North African dish of eggs\* poached in a tomato sauce with chili, bell peppers, and onions spiced with cumin and topped with feta and parsley **V** **G**

\$12.50

### SUMMER SHAKSHUKA

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

\$13

### LAMB MEATBALL & LABNEH SHAKSHUKA

Tomato and bell pepper sauce, eggs\*, lamb meatballs, and peppadew peppers topped with spicy labneh and parsley **G**

\$14.50

### WE PROUDLY SERVE LOCAL FREE RANGE EGGS

\* 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*

**G** A Gluten-Friendly version of the dish is available and may incur a 50¢ upcharge. Please notify your server that you would like the gluten-friendly option.

**N** Contains Nuts. At Tatte we use nuts and seeds in our bakeries & kitchens. If you have a severe nut or seed allergy, we recommend that you only join us for coffee.

**V** Vegetarian

**W** Warm Bowl

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# Sandwiches

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Served on housemade bread baked fresh daily.

## B.L.A.T. - \$9.50

Applewood smoked bacon, bibb lettuce, avocado, sriracha mayonnaise, and tomato-onion relish on housemade challah **G**

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

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha mayonnaise, and tomato-onion relish on housemade multigrain (contains seeds) **G**

## CHICKEN SALAD - \$9.50

Herbed chicken salad, marinated cucumber and Ward's Berry Farm pea shoots served with green herb dressing on housemade multigrain (contains seeds) **G**

## CHICKEN PITA - \$10.50

Roasted chicken breast, chopped salad, bibb lettuce, and green herb dressing on pita

## BRAISED SHORT RIB - \$10

Housemade braised short rib with beet labneh spread on housemade challah **G**

## LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh, and chopped salad on pita

## PROSCIUTTO & FIG

### PANINI - \$11.50

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear on housemade ciabatta

## TUNA - \$9.50

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah **G**

## ROASTED CAULIFLOWER - \$9

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers on pita **V** **N**

## FRESH MOZZARELLA - \$9

Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto on housemade ciabatta **V** **N**

## BALAKANI - \$8.50

Roasted eggplant, feta, tomato, and basil pine nut pesto on housemade ciabatta **V** **G** **N**

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# Salads

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## DATE & GREENS

### SALAD - \$11

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** **G** **N**

## CRUNCHY

### HALLOUMI - \$14

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

Served with housemade roll.

Add chicken to any salad - \$3

## CHICKEN & RHUBARB

### SALAD - \$13

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

## FATTOUSH - \$10.50

Bibb & red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing with housemade za'atar (contains seeds) croutons **V**

## GREEN &

### NUTTY - \$12.50

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

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# Soup of the Day

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CUP - \$5 | BOWL - \$7.50

Served with housemade roll

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# Plates & Bowls

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## SUMMER FARRO BOWL

Warm farro, roasted golden beets, corn, pickled green tomato sautéed with sherry dressing and tossed with Ward's Berry Farm pea shoots, and baby spinach topped with a poached egg\* **W** **V**

\$11.50

## SUMMER STEW

Housemade braised beef, zucchini, corn, sugar snap peas, spinach and sautéed cherry tomatoes served on couscous **W**

\$13.50

## SUMMER VEGETABLES & WILD RICE BOWL

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

\$11.50

Add chicken to any bowl - \$3

## HEIRLOOM TOMATO GALETTE

Heirloom tomatoes and basil pine nut pesto surrounded by flaky galette dough and topped with fresh herbs Served with green salad **V** **N**

\$9

## QUICHE & SALAD

Zucchini & Mozzarella  
Cherry Tomato & Feta  
Jerusalem Artichoke & Asparagus

Served with green salad **V**

\$9

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

## LOCAL, SEASONAL, FRESH

We're proud to serve produce from Ward's Berry Farm on our seasonal menu. Located in Sharon, Massachusetts, brothers Jim & Bob Ward have run the family farm since 1982, offering the finest quality fresh picked veggies and fruits.

## GLUTEN-FRIENDLY MENU

At Tatte we work with gluten in our bakeries and kitchens, therefore our menu is Gluten Friendly as cross-contact with allergens may occur.

Please ask our staff for our Gluten-friendly menu. We will be happy to help!

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