

M E N U



Breakfast

Served All Day!

BREAKFAST SANDWICH* - \$9.50

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

CROISSANT SANDWICH* - \$9.50

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

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$7.50

Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on housemade challah roll. **V** **G** Add bacon, \$2

BISCUIT EGG SANDWICH - \$6.50

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

SCRAMBLED EGG PLATES - \$9

Prosciutto & Parmesan

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

Spinach & Goat Cheese

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

CHEESE BOUREKAS BREAKFAST SANDWICH* - \$7

Egg your style* served in a housemade cheese bourekas served with cherry tomato salad (contains seeds). **V**

SPINACH & CORN EGG PLATE (CHILBIR)* - \$10.50

Sautéed spinach, corn and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with housemade sourdough. **V** **G**

GARDEN VEGETABLE BOWL* - \$12
Pickled green tomatoes, corn, sugar snap peas and candy beets sautéed with sherry dressing and tossed with baby spinach and pea shoots topped with poached egg* and cashew pepper spread. Served with housemade challah. **V** **G** **N**

EGG IN A HOLE* - \$12

Two fried eggs* nestled in a housemade sesame Jerusalem bagel served with chopped salad. **V**
Add ham and VT cheddar, \$1.50

CROQUE MADAME* - \$13.50

Housemade croissant, ham, Gruyère, egg your style* topped with Mornay sauce.

MUESLI

cup - \$6.50 / bowl - \$9.50

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

BREAD & BUTTER - \$6

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

Tartines

Made on housemade bread.

AVOCADO TARTINE* - \$11

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

MULTIGRAIN AVO SMASH TARTINE* - \$11

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

HAM & FRIED EGG TARTINE* - \$11

Whipped goat and ricotta cheese, griddled ham, housemade pesto, sunny-side up egg*, and grated Parmesan on housemade sourdough. **N**

PROSCIUTTO & PEA TARTINE* - \$10.50

Sweet, snow, and snap peas sautéed with sherry dressing served on ricotta goat cheese mousse on housemade sourdough topped with poached egg*, prosciutto and mint-parmesan. **G**

ROASTED PEACHES & RICOTTA TARTINE - \$10.50

Roasted peaches tossed with maple syrup, mint, and cashew nuts served over whipped ricotta on housemade sourdough. **V** **G** **N**

Shakshuka

Traditional North African dish. Served with housemade challah bread.

TRADITIONAL*

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin and topped with feta and parsley. **V** **G**

\$13.50

SUMMER*

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

\$14.50

LAMB MEATBALL*

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

\$15.50

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

*These items are served raw, undercooked, or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy. *Summer 2020*

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

Sandwiches

Served on housemade bread baked fresh daily.

TURKEY AVOCADO SANDWICH - \$11.50

Turkey, avocado, Ward's Berry Farm pea shoots, cucumbers and green herb dressing on housemade challah. **G**

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

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

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

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

CHICKEN SALAD - \$10

Housemade 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 - \$11

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

SHORT RIB GRILLED CHEESE - \$10.50

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. **G**

LAMB SANDWICH - \$11

Lamb cooked with warm spices served with roasted garlic labneh and pickled red cabbage on housemade ciabatta.

PROSCIUTTO & FIG PANINI - \$11.50

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

TUNA - \$10

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

ROASTED CAULIFLOWER - \$10.50

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

FRESH MOZZARELLA - \$9.50

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

- Soup of the Day -

CUP - \$5 | BOWL - \$7.50

Served with housemade roll

Salads

CHICKEN & RHUBARB SALAD - \$13.50

Bibb and red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken salad and toasted almonds served with maple labneh dressing. **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. (contains seeds) **V** **G** **N**

Served with housemade roll.
Add chicken to any salad - \$3

CHICKEN, ROASTED GRAPES, AND GREENS SALAD - \$13.50

Bibb lettuce, pea shoots, parsley, mint, celery, roasted red grapes, red cabbage, and toasted hazelnuts served with maple dressing and ricotta goat cheese mousse. **G** **N**

GREEN & NUTTY - \$12.50

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

FATTOUSH - \$11

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 croutons (contains seeds). **V**

Plates & Bowls

SUMMER FARRO BOWL* - \$11.50

Warm farro, tossed with corn, green fava beans, pea shoots and parsley relish topped with goat cheese, sunny-side up egg* and dukkah served with cashew pepper relish. (contains seeds) **W** **V** **N** **G**

SUMMER VEGETABLE WILD RICE BOWL - \$12

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

SUMMER STEW - \$14

Housemade braised beef, zucchini, corn, sugar snap peas, and spinach served on basmati rice. **G** **N**

CHICKPEA & FAVA PLATE - \$9.50

Chickpea puree topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah and herb salad served with warm pita. (contains seeds) **W** **V** **N** **G**

LAMB PLATE (MANSAF) - \$13

Lamb cooked with warm spices and pine nuts served with basmati rice and labneh. **W** **G** **N**

QUICHE & SALAD - \$9.50

Zucchini & Mozzarella

Cherry Tomato & Feta

Jerusalem Artichoke & Asparagus

Served with green salad **V**

Drink Menu

Coffee

DRIP COFFEE - \$2.50 / \$3
CAFE AU LAIT - 3.25 / \$3.75
COLD BREW - \$3.50 / \$4
NITRO COLD BREW \$5 / \$5.75

Espresso

ESPRESSO (Double Shot) - \$3
MACCHIATO - \$3.50
CORTADO - \$3.75
CAPPUCCINO (8oz) - \$3.85
AMERICANO - \$3.25
TATTE HOUSE LATTE
(Honey Halva & Cardamom, 12oz) - \$4.85
LATTE - \$3.85 / \$4.25
MOCHA - \$4.25 / \$4.85

Prices indicated for hot beverages unless otherwise noted

Seasonal

CASCARA SODA - \$4.85 (16oz)

RHUBARB BASIL MINT SODA
\$4.75 (16oz)

SPARKLING RHUBARB

MATCHA LEMONADE

\$4.75 (16oz)

Tea

ASSORTED MEM TEAS
CUP - \$3 | POT - \$4.50

-Caffeinated-

Blue Flower Earl Grey, English Breakfast
Assam, Moroccan Mint, Golden Green

-Herbal-

Blood Orange Hibiscus, Lemon Chamomile

ICED TEA - \$3 / \$3.50
MATCHA LATTE - \$3.85 / \$4.25
CHAI LATTE - \$3.85 / \$4.25

Hot Chocolate

Made with VALRHONA chocolate - \$4.50 / \$4.75

Juices & Bottled Beverages

TATTE JUICES - \$5.50

All juices are freshly squeeze or pressed exclusively for Tatte

OJ | Mint Lemonade | Pear Carrot | Kale & Apple

CAWSTON PRESS SODA

(Ginger Beer, Rhubarb) - \$3.25

SAN PELLEGRINO

SPARKLING WATER - \$2.25

BOTTLED WATER - \$2

COFFEE
EST. 1999
STUMPTOWN
ROASTED DAILY
ROASTERS

