

GLUTEN FRIENDLY MENU

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 join us for coffee as cross-contact in our bakeries & kitchens may occur.



Breakfast

BREAKFAST SANDWICH* - \$9.50

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

ROASTED MUSHROOM, SPINACH & POTATO BOWL* - \$11.50

Roasted shiitake and button mushrooms sautéed with spinach, sweet potatoes, and chives served over potato cream. Topped with poached egg*, parmesan and served gluten-free bread. (V) (D)

SPINACH, SUNCHOKE & EGG PLATE (CHILBIR)* - \$9.50

Sautéed spinach, roasted sunchoke, and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with gluten-free bread. (V) (D)

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$7

Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on gluten-free bread. (V) (D)
Add bacon, \$2

RICOTTA, MAPLE & HAZELNUT TARTINE - \$10

Whipped ricotta, toasted hazelnuts and maple syrup served over gluten-free bread. (V) (N) (D)

AVOCADO & SWEET POTATO TARTINE* - \$11

Dill labneh, avocado, sweet potato fritters, fresh herbs with sunny-side up egg* on gluten-free bread. (V) (D)

AVOCADO TARTINE* - \$11

Avocado, arugula, dill, and radish topped with poached eggs* on toasted gluten-free bread. (V) (D)

AVO SMASH TARTINE* - \$11

Avocado, fresh sliced tomato, and parsley relish topped with fresh herb salad and poached eggs* on gluten-free bread (contains seeds). (V)

SHAKSHUKA

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

Traditional - \$12.50 (V) Lamb Meatball - \$14.50
Winter - \$13.50

Tomato and bell pepper sauce, roasted red potatoes, roasted acorn squash, and eggs* topped with marinated chickpeas, roasted garlic labneh, and fresh herb salad. (V) (D)

SCRAMBLED EGG PLATE - \$8.50 Prosciutto Scrambled Egg Plate

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

Spinach & Goat Cheese Scrambled Egg Plate

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

LAMB HASH* - \$13

Our version of hash. Lamb cooked with warm spices sautéed with potatoes, sweet potatoes, carrots and pickled red cabbage topped with poached egg* and green dressing. Served with roasted garlic labneh, chopped salad, and gluten-free bread.

MEZE BREAKFAST* - \$11 (Brunch only)

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

Sandwiches

Served on gluten-free bread.

TURKEY AVOCADO SANDWICH - \$10

Turkey, avocado, Ward's Berry Farm pea shoots, cucumbers and green herb dressing.

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

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

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

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

CHICKEN SALAD - \$9.50

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

SHORT RIB GRILLED CHEESE - \$10.50

Braised short rib, aged cheddar served with beet relish.

TUNA - \$9.50

Olive oil packed tuna salad, eggs, red onion, yogurt & dill.

Plates

CHICKPEA & FAVA PLATE - \$9

Chickpea puree topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah and herb salad served with gluten free bread (contains seeds). (W) (N) (D)

LAMB PLATE (MANSAF) - \$12

Lamb cooked with warm spices and pine nuts served with Jasmine rice and labneh. (W) (N)

WINTER VEGETABLE WILD RICE BOWL - \$11.50

Warm wild rice with baby spinach, roasted sweet potato, acorn squash, dried cranberries, black sesame, sunflower, toasted pumpkin seeds, basil pine nut relish (contains seeds). (W) (V) (N) (D)

GOULASH - \$13.50

Housemade braised beef, potatoes, carrots and chickpeas served on Jasmine rice. (W) (D)

Salads

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

MAPLE, SQUASH & CHICKEN SALAD - \$13.50

Mixed greens, baby kale, roasted acorn squash, carrots, and chicken breast topped with toasted almonds and dried cranberries served with maple labneh dressing. (V) (N) (D)

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.

CRUNCHY HALLOUMI - \$14

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

GREEN & NUTTY - \$12.50

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

Morning Treats

Made with gluten-free flour

Seasonal Tea Cake - \$2.50 (N)

(Orange Raspberry & Pumpkin Seed Toffee)

Oatmeal Raisin Cookie - \$2.50 (N)

Meringue Clouds

Crunchy Almond Cookies (N)

Flourless Sweets

Dark Chocolate Mousse Cake

Halva Bomb (contains sesame)

Pistachio Crush (N)

Passion Fruit Krembo

Tatte Brownies (N)

(Plain, Walnut, Halva)

(V) Vegetarian (W) Warm Bowl (N) Contains Nuts (D) Fall & Winter Dishes

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, 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. Fall/Winter 2020

DRINK MENU



Coffee

DRIP COFFEE - \$2.50 / \$3 | CAFE AU LAIT - \$3 / \$3.50

COLD BREW - \$3.50 / \$4

NITRO COLD BREW (*Select locations*) - \$5 / \$5.75

Espresso

ESPRESSO (*Double shot*) - \$3

MACCHIATO - \$3.25

CORTADO - \$3.50

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

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

TATTE HOUSE LATTE / ICED HOUSE LATTE

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

Seasonal! WINTER SQUASH SPICE LATTE (*12 oz.*) - \$4.75 
Kabocha squash puree, cinnamon, nutmeg, cardamom and honey topped with espresso & milk

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

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



Tea

ASSORTED MEM TEAS

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

- Caffeinated -

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

- Herbal -

Blood Orange Hibiscus, Lemon Chamomile


ICED TEA (*Black, Green, 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

Made with VALRHONA  chocolate - \$4 / \$4.50



Juices & Bottled Beverages

TATTE JUICES - \$5.50

All juices are freshly squeezed or pressed exclusively for Tatte

OJ | Mint Lemonade | Pear | Carrot | Kale & Apple

CAWSTON PRESS SODA (*Ginger Beer, Rhubarb*) - \$3

SAN PELLEGRINO SPARKLING WATER - \$2.25

BOTTLED WATER - \$2



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