

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

CHEESE BOUREKAS

BREAKFAST SANDWICH* - \$7

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

LAMB HASH* - \$13

Our version of hash. Lamb cooked in 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 housemade challah. **G**

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**

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

Roasted shiitake and button mushrooms sautéed with spinach, pee wee potatoes, and chives served over potato cream. Topped with poached egg*, parmesan and served with toasted housemade sourdough. **V G**

SPINACH, SUNCHOKE & EGG PLATE (CILBIR, pronounced chil.bir)* - \$9.50

Our version of the Turkish breakfast dish. Sautéed spinach, roasted sunchoke, and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with housemade sourdough. **V G**

BISCUIT EGG SANDWICH - \$6.50

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

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

AVOCADO & SWEET POTATO TARTINE* - \$11

Dill labneh, avocado, sweet potato fritters, fresh herbs topped with sunny-side up egg* on housemade sourdough. **V G**

RICOTTA, MAPLE & HAZELNUT TARTINE - \$10.50

Whipped ricotta, toasted hazelnuts and maple syrup served over housemade sourdough. **V G N**

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**

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

WINTER*

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 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. *Fall Winter 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


♦ Fall & Winter Dishes

Sandwiches


TURKEY AVOCADO SANDWICH - \$11.50

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


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

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

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

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


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). 

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. 


LAMB SANDWICH - \$11

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

SQUASH, BRIE & CELERY SLAW CHICKEN SANDWICH - \$11

Brie, seasonal celery root slaw, roasted acorn squash, arugula, red onion, and roasted chicken on housemade challah. 


SQUASH, BRIE & CELERY SLAW SANDWICH - \$9.50

Brie, seasonal celery root slaw, roasted acorn squash, arugula, and red onion on housemade challah. 


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. 

ROASTED CAULIFLOWER - \$10.50

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

FRESH MOZZARELLA - \$9.50




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

- Soup of the Day -




CUP \$5 | BOWL \$7.50 with housemade roll

Salads

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.   

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).   

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.  

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.  

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). 

Plates & Bowls




WINTER VEGETABLE WILD RICE BOWL - \$12

Warm wild rice tossed with baby spinach, roasted sweet potato, acorn squash, dried cranberries, and black sesame, sunflower, and roasted pumpkin seeds with basil pine nut relish (contains seeds).   


WINTER FARRO BOWL* - \$11.50

Warm farro, roasted button mushrooms, acorn squash, and arugula tossed with parsley relish served with ricotta goat cheese mousse and a poached egg* (contains seeds).  



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).   



ARAYES - \$12.50

Grilled pita stuffed with lamb and beef served with roasted garlic labneh and tomato salad. 


GOULASH - \$13.50

Housemade braised beef, potatoes, carrots and chickpeas served on Jasmine rice.  

LAMB PLATE (MANSAF) - \$13

Lamb cooked with warm spices and pine nuts served with Jasmine rice and labneh.  

QUICHE & SALAD - \$9.50

Zucchini & Mozzarella | Cherry Tomato & Feta
Jerusalem Artichoke & Asparagus
Served with green salad 

Drink Menu

DRIP COFFEE - \$2.50 / \$3

CAFE AU LAIT - 3.25 / \$3.75

COLD BREW - \$3.50 / \$4

NITRO COLD BREW \$5 / \$5.75

ESPRESSO (Double Shot) - \$3

MACCHIATO - \$3.50

CORTADO - \$3.75

CAPPUCCINO (8oz) - \$3.85

AMERICANO - \$3.25

TATTE HOUSE LATTE - \$4.85
(Honey Halva & Cardamom, 12oz)

LATTE - \$3.85 / \$4.25

MOCHA - \$4.25 / \$4.85

- Seasonal -

WINTER SQUASH SPICE LATTE

Kabocha squash puree, cinnamon, nutmeg, cardamom, and honey topped with espresso and milk -

\$4.85 (12oz, HOT or ICED)

TATTE JUICES - \$5.50

All juices are pressed exclusively for Tatte
Orange Juice | Mint Lemonade
Pear | Carrot | Kale & Apple

SAN PELLEGRINO

SPARKLING WATER - \$2.25

BOTTLED WATER - \$2

HOT CHOCOLATE - \$4.50 / \$4.75

Made with VALRHONA chocolate

ASSORTED MEM TEAS

CUP - \$3 | POT - \$4.50

Blue Flower Earl Grey, English Breakfast, Moroccan Mint, Golden Green
Blood Orange Hibiscus, Lemon Chamomile

ICED TEA - \$3 / \$3.50

MATCHA LATTE - \$3.85 / \$4.25

CHAI LATTE - \$3.85 / \$4.25