B R U N C H
Served all-day Friday, Saturday, and Sunday.

Breakfast

BISCUIT EGG SANDWICH – $6.50
Two eggs soft scrambled served on a housemade biscuit served with cherry tomato salad ●

LAMB HASH – $13
Our own version of Hash! Lamb cooked with warm spices sautéed with potatoes, sweet potatoes, and pickled red cabbage topped with poached egg* and green dressing. Served with roasted garlic labneh, chopped salad, and housemade challah ●

MEZE BREAKFAST – $11
Two eggs your style*, housemade cashew pepper spread, sunflowerflower, whipped feta and za’atar. Served with sliced halloumi cheese, tomato salad and housemade sesame Jerusalem bagel ● ●

SCRAMBLED EGG PLATES – $8.50
Prosciutto & Parmesan
Two eggs soft scrambled served with prosciutto, Parmesan, and toasted housemade sourdough ●

Spinach & Goat Cheese
Two eggs soft scrambled served with sautéed spinach, goat cheese, and marinated sundried tomatoes served with toasted housemade sourdough ●

FRENCH TOAST – $11
Housemade challah soaked overnight, ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds ● ●

GREEK STYLE PANCAKES – $11
Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough ●

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH – $6.50
Seared halloumi cheese, griddled tomato with sunny-side up egg* on housemade challah roll ● Add bacon, $2

BREAKFAST SANDWICH – $9.50
Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough ●

Tartines

AVOCADO TARTINE – $10
Avocado, baby arugula, dill, and radish topped with poached eggs* on housemade sourdough ●

HAM & FRIED EGG TARTINE – $10
Whipped goat and ricotta cheese, housemade pimento, sunny-side up egg*, and grated Parmesan on housemade sourdough ●

MULTIGRAIN AVO SMASH TARTINE – $10
Avocado, fresh sliced tomato, and parsley relish topped with fresh herb salad and poached egg* on housemade multigrain (contains seeds) ●

AVOCADO & SWEET POTATO FRITTER TARTINE – $10
Dill labneh, avocado, sweet potato fritters, fresh herbs topped with sunny-side up egg* on housemade sourdough ●

RICOTTA & JAM TARTINE – $9
Whipped ricotta with housemade strawberry and raspberry jams on housemade sourdough ●

Shakshuka


TRADITIONAL
Tomato and bell pepper sauce, eggs*, bell peppers, and onions spiced with cumin and topped with feta and parsley ● $12.50

FALL & WINTER
Tomato and bell pepper sauce, eggs*, and roasted red potatoes topped with marinated chickpeas, roasted acorn squash, roasted garlic labneh and fresh herb salad ● $13

LAMB MEATBALL
Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers topped with spicy labneh and parsley ● $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. "Fall & Winter: Sept-Oct 2023. Please notify your server that you would like the gluten-friendly option.

● A Gluten-Free version of the dish is available and may incur a $0.50 upcharge. Please notify your server that you would like the gluten-free option.

Vegetarian Warm Bowl
Sandwiches

**B.L.A.T. – $9.50**
Applewood smoked bacon, bibb lettuce, avocado, tomato and tomato-mustard relish on housemade challah

**TURKEY B.L.A.T. – $11**
Turkey, applewood smoked bacon, bibb lettuce, avocado, spinach, tomato-mustard relish on multigrain (contains seeds)

**PORK SAUSAGE & FIG PANINI – $11.50**
Fig jam, brie, fontina cheese, prosciutto, and sliced Rose pear on housemade ciabatta

**CHICKEN SALAD – $9.50**
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 – $10.50**
Roasted chicken breast, chopped salad, bibb lettuce, and green herb dressing on pita

**BRAISED SHORT RIB – $10**
Housemade braised short rib with herbs and spices served on pita

**LAMB KEBAB – $11**
Spicy lamb kabob, bibb lettuce, and chopped salad on pita

**GREEN & NUTTY – $12.50**
Bibb lettuce, mixed greens, Ward’s Berry Farm pea shoots, parsley, celery, roasted almonds, and Medjool dates served with maple dressing and ricotta goat cheese mousse

**MAPLE, SQUASH & CHICKEN SALAD – $13**
Mixed greens, roasted butternut squash, acorn squash, carrots, 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

**DATES & GREENS SALAD – $11**
Bibb lettuce, mixed greens, Ward’s Berry Farm pea shoots, parsley, celery, roasted almonds, and Medjool dates 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, roasted cauliflower and pumpkin seeds topped with goat cheese in an orange vinaigrette

**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 croutons (contains seeds)

**QUICHE & SALAD**
- Zucchini & Mozzarella – $9
- Cherry Tomato & Feta – $9
- Jerusalem Artichoke & Asparagus – $9
  Served with green salad

Soup of the Day

**CUP – $5 | BOWL – $7.50**
Served with housemade roll

**Winter Farro Bowl**
Warm farro, roasted sunchokes, butternut squash, spinach, parsley and dill tossed with chili raisin sauce served with labneh and topped with poached egg* and cashew pepper spread

**Winter Vegetable Wild Rice Bowl**
Warm wild rice tossed with baby spinach, celery root, sweet potato, dried cranberry, roasted pumpkin, sunflower seeds and black sesame served with sherry dressing and labneh

**Sweet Potato Tart Tatin**
Roasted sweet potato with caramelized onions, feta, ricotta with fresh thyme on a flaky galette dough

**Fresh Mozzarella**
Fresh mozzarella, sliced tomatoes, basil, and basil pesto on pita

**Lamb Plate (Mansaf)**
Lamb cooked with warm spices and pine nuts served with Basmati rice and labneh

**Quiche & Salad**
Zucchini & Mozzarella

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

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

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

**Ras el hanout**
Fig jam, brie, fontina cheese, prosciutto, and sliced Rose pear on housemade ciabatta

Salads

**Warm Bowl**
Contains Nuts. At Tatta 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.

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

**Green & Nutty**
Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted cauliflower and pumpkin seeds topped with goat cheese in an orange vinaigrette

**Dishes**

**Chickpea Falafel**
Chickpea flour, garlic, cumin, coriander, baking soda, salt, pepper, red onion, and parsley

**Spicy Cucumber**
Sliced cucumber, lime juice, garlic, fresh chili, and salt

**Ras el Hanout**
Mixed greens, roasted butternut squash, acorn squash, carrots, chicken breast topped with toasted almonds and dried cranberries served with maple labneh dressing

**Salad of the Day**
Served with housemade roll. Add chicken to any salad – $3

We proudly serve local free range eggs

Gluten-friendly menu

At Tatta 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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We proudly serve local free range eggs

Local, Seasonal, Fresh

Vegetarian

Vegetarian

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.

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