

GLUTEN FRIENDLY MENU



Breakfast

BREAKFAST SANDWICH - \$9.50

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

HALLOUMI SUNNY-SIDE

BREAKFAST SANDWICH - \$6.50

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

GARDEN VEGETABLE BOWL - \$11.50

Pickled green tomatoes, edamame, candied beets, butternut squash sautéed with sherry dressing and tossed with baby spinach, sunflower seeds and pea shoots topped with poached egg* and cashew pepper spread.

Served with gluten-free bread (V) (N)

AVOCADO TARTINE - \$10

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

AVOCADO & SWEET POTATO TARTINE - \$10

Dill labneh, avocado, sweet potato fritters, fresh herbs topped with sunny-side up egg* housemade sourdough (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

Fall & Winter - \$13

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

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)

MEZE BREAKFAST - \$11 (Brunch only)

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

LAMB HASH - \$13 (Brunch only)

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 gluten-free bread (N)

Salads

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

DATES & GREENS SALAD - \$11

Bibb Lettuce, mixed greens, pea shoots, parsley, celery, toasted almonds, and Medjool dates served with maple dressing and ricotta goat cheese mousse (V) (N)

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, and apples with crunchy almonds in a tahini vinaigrette (V) (N)

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)

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

(V) Vegetarian (W) Warm Bowl (N) Contains Nuts

Sandwiches

Served on gluten-free bread.

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

BRAISED SHORT RIB - \$10

Housemade braised short rib with beet labneh spread

TUNA - \$9.50

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill

SABICH - \$9

Roasted eggplant, hard-boiled egg, green tahini sauce, cucumbers, and chopped salad (contains seeds) (V)

Plates

WINTER VEGETABLE WILD RICE BOWL - \$11.50

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

LAMB PLATE (MANSAF) - \$12

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

From the Bakery

Morning Treats

Made with gluten-free flour

Double Chocolate Muffin - \$3

Seasonal Tea Cake - \$2.50 (N)

Oatmeal Raisin Cookie - \$2.50 (N)

Flourless Sweets

Belgian Chocolate Mousse Cake

Dark Chocolate Mousse Cake

Halva Bomb

Pistachio Crush (N)

Stumptown Espresso Mocha Mousse

Krembo

(Butterscotch Praline, Passion Fruit)

Seasonal Pavlova

Tatte Brownies (N)

(Plain, Walnut, Halva)

Meringue Clouds

Crunchy Almond Cookies (N)

Cakes & Tarts

Special order. Made with gluten-free flour.
Please give us 48 hours advance notice.

Pear Tart (N)

Mixed Nut Tart (N)

Lemon Mint Tart

Pecan Tart (N)

Almond Tart (N)

Double Chocolate
& Hazelnut Tart

*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 2019