

BRUNCH



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 (V)

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 (G)

MEZE BREAKFAST - \$11

Two eggs your style*, housemade cashew pepper spread, sunflower spread, whipped feta and za'atar. Served with cherry tomato salad and housemade sesame Jerusalem bagel (V) (G) (N)

SCRAMBLED EGG PLATES - \$8.50

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)

FRENCH TOAST - \$11

Housemade challah soaked overnight, ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds (V) (N)

GREEK STYLE PANCAKES - \$11

Served with Greek yogurt and housemade pear jam. Topped with wild flower honey and sesame seeds (V)

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH - \$6.50

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

BREAKFAST SANDWICH - \$9.50

Eggs your style*, VT cheddar, and 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)

CROQUE MADAME - \$12.50

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

EGG IN A HOLE - \$11

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

CHEESE BOUREKAS BREAKFAST SANDWICH - \$6.50

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

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 housemade challah (V) (G) (N)

VEGGIE CROQUE MADAME - \$11

Housemade croissant, sautéed spinach, cucumber, radish, seared halloumi, poached egg*, and Mornay sauce (V)

MUESLI cup - \$6.50 / bowl - \$9.50

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

PASTRY BASKET - \$9.50

Assortment of housemade morning pastries served with butter and housemade seasonal jam and your choice of coffee or tea

BREAD & BUTTER - \$5.50

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

Tartines

Made on housemade bread.

AVOCADO

TARTINE - \$10

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

HAM & FRIED EGG

TARTINE - \$10

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

MULTIGRAIN AVO SMASH

TARTINE - \$10

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

AVOCADO & SWEET

POTATO FRITTER TARTINE - \$10

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

RICOTTA & JAM TARTINE - \$9

Whipped ricotta with housemade strawberry and raspberry jams on housemade sourdough (V)

Shakshuka

Traditional North African dish. Served with housemade challah bread.

TRADITIONAL

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

\$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 (V) (G)

\$13

LAMB MEATBALL

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

\$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 2019

(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.

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

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 - \$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) **G**

CHICKEN PITA - \$10.50

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 KEBAB - \$11

Spicy lamb kebab, dill labneh, and chopped salad on pita

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 - \$9.50

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

ROASTED CAULIFLOWER - \$9.50

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

SABICH - \$9

Roasted eggplant, hard-boiled egg, green tahini sauce, cucumber, and chopped salad served on pita. (contains seeds) **V** **G**

FRESH MOZZARELLA - \$9

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

Salads

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 **V** **G** **N**

DATES & GREENS SALAD - \$11

Bibb lettuce, mixed greens, Ward's Berry Farm pea shoots, parsley, celery, toasted almonds, and Medjool dates served with maple dressing and ricotta goat cheese mousse **V** **G** **N**

Served with housemade roll.

Add chicken to any salad - \$3

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 **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 - \$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) **V**

Soup of the Day

CUP - \$5 | BOWL - \$7.50

Served with housemade roll

Plates & Bowls

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 **V** **V** **G**

\$11.50

GOULASH

Housemade braised beef, potatoes, carrots and chickpeas served on basmati rice. **V** **G**

\$13.50

WINTER VEGETABLE WILD RICE BOWL

Warm wild rice tossed with baby spinach, celery root, sweet potato, dried cranberry, toasted pumpkin, sunflower seeds and black sesame served with sherry dressing and labneh **V** **V** **G**

\$11.50

SWEET POTATO TART TATIN

Roasted sweet potatoes with caramelized onions, feta, ricotta with fresh thyme on a flaky galette dough

Served with green salad **V**

\$9

LAMB PLATE (MANSAF)

Lamb cooked with warm spices and pine nuts served with Basmati rice and labneh **V** **G** **N**

\$12

QUICHE & SALAD

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

\$9

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

LOCAL, SEASONAL, FRESH

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.

GLUTEN-FRIENDLY MENU

At Tatte 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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