

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH* - \$9.50

Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough. **G**

CROISSANT BREAKFAST SANDWICH* - \$10

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* - \$7.50

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

BISCUIT EGG SANDWICH - \$7

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

MEZE BREAKFAST* - \$11

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

FRENCH TOAST - \$11.50

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

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

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 sourdough. **V G**

SPINACH, SUNCHOKE & EGG PLATE

(CILBIR, pronounced chil-bir)* - \$10

Sautéed spinach, roasted sunchoke, and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with housemade sourdough. **V G**

LAMB HASH* - \$13.50

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 housemade challah. **G**

SCRAMBLED EGG PLATE - \$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**

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**

GREEK STYLE PANCAKES - \$11

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

PASTRY BASKET - \$10

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

Tartines

Served on housemade bread. Baked fresh daily.

PROSCIUTTO & PEA TARTINE* - \$11

Sweet, snow and snap peas sautéed with sherry dressing served on ricotta goat cheese mousse on housemade sourdough topped with poached egg*, prosciutto and mint Parmesan.

AVOCADO & SWEET POTATO TARTINE* - \$11.50

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

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* - \$13

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

WINTER* - \$14

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**

LAMB MEATBALL* - \$14.50

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

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. *Spring 2021*

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.

V Vegetarian

W Warm Bowl

Sandwiches

TURKEY AVOCADO SANDWICH - \$11

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

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

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 PITA - \$10.50

Roasted chicken breast, chopped salad, bibb lettuce, and green herb dressing on pita.

TUNA - \$10.50

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

SHORT RIB

GRILLED CHEESE - \$10.50

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. **G**

GRILLED CHEESE - \$7.50

Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, dijon mustard, parsley and thyme spread on a housemade sourdough.

LAMB SANDWICH - \$11.50

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

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)*. **G**

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. **V**

PROSCIUTTO & FIG PANINI - \$11.50

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear on housemade ciabatta.

ROASTED CAULIFLOWER - \$10

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

FRESH MOZZARELLA - \$9.50

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

Salads

Served with housemade roll. 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** **G** **N**

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)*. **V** **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 - \$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)*. **V**

Plates & Bowls

WINTER VEGETABLE WILD RICE BOWL - \$11.50

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)*. **V** **V** **N** **G**

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)*. **V** **V**

CHICKPEA & FAVA PLATE - \$10

Chickpea puree topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah and herb salad served with warm pita *(contains seeds)*. **V** **V** **N** **G**

LAMB PLATE (MANSAF) - \$12

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

ARAYES - \$12.50

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

QUICHE & SALAD - \$9

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

- Soup of the Day -

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

Drink Menu

DRIP COFFEE - \$2.50 / \$3

CAFE AU LAIT - 3 / \$3.50

COLD BREW - \$3.50 / \$4

NITRO COLD BREW \$5 / \$5.75

ESPRESSO *(Double Shot)* - \$3

MACCHIATO - \$3.25

CORTADO - \$3.50

CAPPUCCINO *(8oz)* - \$3.85

AMERICANO - \$3

TATTE HOUSE LATTE - \$4.75
(Honey Halva & Cardamom, 12oz)

LATTE - \$3.85 / \$4.25

MOCHA - \$4.25 / \$4.85

- Seasonal -

KABOCHA SQUASH SPICE LATTE

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

\$4.75 *(12oz, HOT or ICED)*

ASSORTED MEM TEAS

CUP - \$2.25 | POT - \$4.25

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

HOT CHOCOLATE - \$4.50 / \$5

Made with VALRHONA chocolate

TATTE JUICES

All juices are pressed exclusively for Tatte

Orange Juice \$5.50

Mint Lemonade \$5.75

Pear \$5.75 | *Carrot* \$5.75

Kale & Apple \$5.75

SAN PELLEGRINO SPARKLING WATER - \$2.45

BOTTLED WATER - \$2.25