

# 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\* - \$12.50

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\* - \$13.50

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

### EGG IN A HOLE\* - \$12

Two fried eggs\* nestled in a housemade sesame Jerusalem bagel served with tomato salad. **V**  
Add ham and VT cheddar, \$1.50

### GREEK STYLE PANCAKES - \$12.50

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

### SMOKED SALMON, AVOCADO & EGG SANDWICH - \$11

Smoked salmon, avocado, red onion, capers, alfalfa sprouts, and creamy scrambled eggs served on housemade challah roll with green herbed dressing.

### SPINACH, CORN & EGG PLATE\* - \$10.50

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

### CORN, ZUCCHINI & POTATO BOWL\* - \$11.50

Corn, zucchini, and snap peas sautéed with pee wee potatoes and basil served over corn cream. Topped with poached egg\* and Parmesan served with toasted housemade sourdough. **V G**

### LAMB HASH\* - \$14

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, tomato salad, and housemade challah. **G**

### SCRAMBLED EGG PLATE - \$9.50

#### 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**

### PASTRY BASKET - \$10

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

### BREAD & BUTTER - \$6

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

## Tartines

Served on housemade bread. Baked fresh daily.

### ROASTED PEACH & RICOTTA TARTINE - \$11

Roasted peaches tossed with maple syrup over whipped ricotta, topped with mint and cashew nuts served on housemade sourdough. **V N**

### HEIRLOOM TOMATO TARTINE - \$11

Heirloom tomatoes tossed with garlic olive oil and basil served over goat cheese mousse and pesto on toasted housemade sourdough. **V N G**

### AVOCADO TARTINE\* - \$11

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

### SMOKED SALMON & AVOCADO TARTINE - \$12

Smoked salmon, avocado, campari tomatoes, red onion, capers, and dill tossed with olive oil served over toasted housemade sourdough with green herbed dressing. **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\* - \$13.50

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

### CORN & SPINACH\* - \$14.50

Corn sauce, baby spinach, and eggs\* topped with campari tomatoes, feta cheese, cilantro relish, Aleppo chili oil, red onion, and parsley served with housemade sourdough. **V G**

### LAMB MEATBALL\* - \$15

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. *DC Summer 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

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# Sandwiches

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## TURKEY AVOCADO SANDWICH - \$11.50

Turkey, avocado, alfalfa sprouts, cucumbers, and green herb dressing on housemade challah. **G**

## B.L.A.T. - \$10.50

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

## TURKEY B.L.A.T. - \$11.50

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

## CHICKEN PITA - \$11

Roasted chicken breast, tomato, red onion, parsley, 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 - \$11

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 housemade sourdough.

## CORN LATKE SANDWICH - \$10

Corn latke, pickled red cabbage, tomato, red onion, and parsley served over toasted multigrain with labneh and green dressing (contains seeds). **V**

## CHICKEN SALAD - \$10

Housemade herbed chicken salad, marinated cucumbers, and alfalfa sprouts served with green herbed dressing on housemade multigrain (contains seeds). **G**

## LAMB KEBAB PITA - \$13

Lamb kebab, tomatoes, red onion, parsley, and dill labneh served in warm pita.

## PROSCIUTTO & FIG PANINI - \$11.50

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

## ROASTED CAULIFLOWER - \$10.50

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**

## - Soup of the Day -

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

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# Salads

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Served with housemade roll. Add chicken to any salad - \$3

## STRAWBERRY, RHUBARB & CHICKEN SALAD - \$14

Bibb & red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken, and toasted almonds served with maple labneh dressing. **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**

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# Plates & Bowls

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## SUMMER VEGETABLE & RICE BOWL\* - \$11.50

Fava beans, corn, snap peas, caramelized red onions, and mint sautéed with jasmine rice and Aleppo chili oli topped with poached egg\*. **W** **V**

## LAMB KEBAB PLATE - \$13.50

Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, and cauliflower served with toasted za'atar pita, labneh and parsley. (contains seeds) **W** **G**

## CHICKPEA & FAVA PLATE - \$10

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

## ARAYES - \$12.50

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

## SUMMER FARRO BOWL\* - \$11.50

Warm farro, tossed with corn, green fava, alfalfa sprouts, and parsley relish, topped with goat cheese, sunny-side up egg\*, and dukkah (contains seeds), served with cashew pepper relish. **W** **V** **N**

## HEIRLOOM TOMATO & CORN LATKE PLATE - \$11

Heirloom tomatoes tossed with garlic olive oil, red onion, and parsley served over labneh with corn latke, za'atar pita and tomato jam. (contains seeds) **W** **V**

## QUICHE & SALAD - \$9.50

Zucchini & Mozzarella

Cherry Tomato & Feta

Jerusalem Artichoke & Asparagus

Served with green salad **V**

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# Drink Menu

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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 -

RHUBARB & HERBED  
DUO SELTZER - \$4.50

SPARKLING MATCHA  
RHUBARB LEMONADE  
\$4.50

CASCARA SODA - \$4.50

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

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

