

# GLUTEN FRIENDLY MENU

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



## Breakfast

### BREAKFAST SANDWICH\* - \$9.50

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

### 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 gluten-free bread. (V)

### 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 gluten-free bread. (V)

### HALLOUMI SUNNY-SIDE

#### BREAKFAST SANDWICH\* - \$7.50

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

### HEIRLOOM TOMATO TARTINE - \$11

Heirloom tomatoes tossed with garlic olive oil and basil served over goat cheese mousse and pesto on toasted gluten-free bread. (V) (N)

### SMOKED SALMON & AVOCADO

#### TARTINE\* - \$12

Smoked salmon, campari tomatoes, avocado, red onion, capers, and dill tossed with olive oil served over toasted gluten-free bread with green herbed dressing.

### AVOCADO TARTINE\* - \$11

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

### AVO SMASH TARTINE\* - \$11

Avocado, fresh sliced tomato, and parsley relish topped with fresh herb salad and poached eggs\* on gluten-free bread (V)

### SHAKSHUKA

Traditional North African dish served with gluten-free bread

#### 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. (V)

#### Traditional - \$13.50 (V) Lamb Meatball - \$15

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

### SCRAMBLED EGG PLATE - \$9.50

#### 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)

### 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 gluten-free bread.

### MEZE BREAKFAST\* - \$12.50 (Brunch only)

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

\*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, 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

(V) Vegetarian (W) Warm Bowl

(N) Contains Nuts

## Sandwiches

Served on gluten-free bread.

### TURKEY AVOCADO SANDWICH - \$11.50

Turkey, avocado, alfalfa sprouts, cucumbers, and green herb dressing.

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

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish.

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

Smoked turkey added to our favorite B.L.A.T.

### CHICKEN SALAD - \$10

Housemade herbed chicken salad, marinated cucumbers, and alfalfa sprouts served with green herbed dressing.

### SHORT RIB GRILLED CHEESE - \$11

Housemade braised short rib, aged cheddar served with horseradish beet relish.

### TUNA - \$10.50

Olive oil packed tuna salad, eggs, red onion, yogurt & dill.

## Plates

### LAMB KEBAB PLATE - \$13.50

Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, and cauliflower served with gluten-free bread, labneh and parsley. (contains seeds) (W)

### CHICKPEA & FAVA PLATE - \$10

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah (contains seeds), and herb salad served with gluten free bread. (W) (V) (N)

## Salads

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

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

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

### 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)

## Morning Treats

Made with gluten-free flour

### Seasonal Tea Cakes (N)

(Strawberry - Pumpkin Seed)

### Oatmeal Raisin Cookie (N)

### Meringue Clouds

### Crunchy Almond Cookies (N)

## Flourless Sweets

### Dark Chocolate Mousse Cake

### Halva Bomb (contains sesame)

### Tatte Brownies

Plain, Walnut (N), Halva (contains sesame)

### Pistachio Crush (N)

### Passion Fruit Krembo

### Seasonal Pavlova

# DRINK MENU



## Coffee

DRIP COFFEE - \$2.50 / \$3 | CAFE AU LAIT - \$3.25 / \$3.75

COLD BREW - \$3.50 / \$4

NITRO COLD BREW (Select locations) - \$5 / \$5.75

## Espresso

ESPRESSO (Double shot) - \$3

MACCHIATO - \$3.50

CORTADO - \$3.75

CAPPUCCINO (8 oz.) - \$3.85

AMERICANO (12 oz. or 16 oz.) - \$3.25

TATTE HOUSE LATTE / ICED HOUSE LATTE  
(Honey-Halva & Cardamom, 12 oz.) - \$4.85

SPARKLING MATCHA RHUBARB LEMONADE (16 oz.) - \$4.50

CASCARA SODA (16 oz.) - \$4.50

RHUBARB & HERBED DUO SELTZER (16 oz.) - \$4.50

LATTE - \$3.85 / \$4.25 / ICED LATTE - \$4 / \$4.50

MOCHA - \$4.25 / \$4.85 / ICED MOCHA - \$4.25 / \$4.85



## Tea

ASSORTED MEM TEAS

CUP (12 oz. or 16 oz.) - \$3 POT - \$4.50

- Caffeinated -

Blue Flower Earl Grey, English Breakfast Assam  
Moroccan Mint, Golden Green

- Herbal -

Blood Orange Hibiscus, Lemon Chamomile

ICED TEA (Black, Green, or Herbal) - \$3 / \$3.50

MATCHA LATTE (Hot or Iced) - \$3.85 / \$4.25

CHAI LATTE (Hot or Iced) - \$3.85 / \$4.25



## Hot Chocolate

Made with VALRHONA chocolate - \$4.50 / \$5



## Juices & Bottled Beverages

TATTE JUICES

All juices are freshly squeezed or pressed exclusively for Tatte

OJ \$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

