

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* - \$9.75

Eggs your style*, VT cheddar, and applewood smoked bacon on gluten-free bread. (E)(V)

GF AVOCADO BREAKFAST SANDWICH* - \$11

Egg your style*, VT cheddar, sliced tomato, avocado, baby arugula on gluten-free bread. (E)(V)

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$9

Seared halloumi cheese, tomato, sautéed spinach with sunny-side up egg*, on gluten-free bread. (E)(V)

LAMB HASH* - \$14.50

Our version of hash. Lamb cooked in warm spices, sautéed with sweet potatoes, carrots, and pickled cabbage topped with a poached egg*. Served with garlic labneh, tomato salad, & gluten-free bread. (E)(V)

SPINACH, SUNCHOKE, & EGG PLATE* - \$11

Sauteed spinach, roasted sunchoke, and poached egg* served over garlic labneh & topped with Aleppo chili oil. Served with gluten-free bread. (E)(V)

SCRAMBLED EGG PLATE - \$9.75

Prosciutto & Parmesan

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted gluten-free bread. (E)

Spinach & Goat Cheese

Two eggs soft scrambled served with sautéed spinach, goat cheese, and marinated sundried tomatoes served with toasted gluten-free bread. (E)(V)

MUESLI

cup - \$6.50 | bowl - \$9.50

Greek yogurt topped with housemade granola, berries, pear, apple, honey, and black sesame. (E)(N)(Z)(V)

Plates

ROASTED MUSHROOM, SPINACH, & POTATO BOWL* - \$11.75

Roasted mushrooms sauteed with spinach, potatoes, served over potato cream, topped with poached egg*, parmesan, and served with gluten-free bread. (E)(V)(W)

SQUASH, BROCCOLINI & RICE BOWL* - \$12.50

Acorn squash, broccolini, caramelized onions sauteed with jasmine rice and garlic aleppo oil served with poached egg* and cilantro relish. (E)(V)(W)

CHICKPEA & FAVA PLATE - \$11

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

LAMB KEBAB PLATE - \$13.50

Lamb, baba ganoush, chickpea purée, pickled cabbage, cauliflower, & labneh, served with gluten-free bread. (E)(Z)

LAMB PLATE MANSAF - \$14

Lamb cooked with warm spices and pine nuts served with jasmine rice and labneh. (E)(V)

*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.

We use tree nuts, seeds, and flour in all of our bakeries & kitchens. Allergens denoted as follows:

(W) Wheat | (D) Dairy | (E) Eggs | (F) Fish

(N) Tree Nuts | (S) Soy | (Z) Sesame

(V) Vegetarian | (W) Warm Bowl

Tartines

AVOCADO* - \$12

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

AVO SMASH* - \$10.50

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

Sandwiches

Served on gluten-free bread.

TURKEY AVOCADO SANDWICH - \$11.50

Turkey, avocado, alfalfa sprouts, cucumbers, and green herb dressing. (E)(S)

B.L.A.T. - \$11

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish. (E)(S)

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

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish. (E)(S)(Z)

SHORT RIB GRILLED CHEESE - \$11.50

Housemade braised short rib and aged cheddar served with horseradish beet relish. (E)

CHICKEN SALAD - \$11

Housemade herbed chicken salad, marinated cucumbers, and alfalfa sprouts served with green herbed dressing. (E)(S)(Z)

TUNA - \$11

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill. (E)(E)

Shakshuka

TRADITIONAL* - \$14

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley and served with gluten-free bread. (E)(V)

POTATO, MUSHROOM, & BACON* - \$14.50

Potato sauce, baby spinach, shitake, and button mushrooms, poached egg* topped with bacon, parsley relish, garlic aleppo oil, grated parmesan and fresh parsley served with gluten-free bread. (E)

LAMB MEATBALL* - \$15

Tomato and bell pepper sauce, eggs*, lamb meatballs, & peppadew peppers, topped with spicy labneh & parsley, and served with gluten-free bread. (E)

Salads

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

TUNA NICOISE - \$14.50

Mixed Greens, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna tossed with parsley dressing topped with hard-boiled egg. (E)

MAPLE, SQUASH, & CHICKEN - \$14.50

Mixed greens, baby kale, roasted acorn squash, carrots, roasted chicken breast topped with toasted almonds, dried cranberries served with maple labneh dressing. (E)(N)

CRUNCHY HALLOUMI - \$14.50

Bibb & red leaf lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds in a tahini vinaigrette. (E)(N)(Z)(V)

GREEN & NUTTY - \$13

Red leaf lettuce and arugula, apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette. (E)(E)(V)

DRINK MENU



Coffee

DRIP COFFEE - \$3 / \$3.50 | CAFE AU LAIT [Ⓣ] - \$3.50 / \$4

COLD BREW - \$4.50 / \$5

NITRO COLD BREW (*Select locations*) - \$5.50 / \$6

Espresso

ESPRESSO (*Double Shot*) - \$3.50

MACCHIATO [Ⓣ] - \$3.85

CORTADO [Ⓣ] - \$4

CAPPUCCINO (*8 oz.*) [Ⓣ] - \$4.25

AMERICANO (*12 oz. or 16 oz., Hot or Iced*) - \$3.50

FLAT WHITE (*8 oz.*) [Ⓣ] - \$4.25

TATTE HOUSE LATTE / ICED HOUSE LATTE

(*Honey-Halva & Cardamom, 12 oz.*) [Ⓣ][Ⓣ][Ⓣ] - \$5

LATTE [Ⓣ] - \$4.25 / \$4.75 / ICED LATTE [Ⓣ] - \$4.25 / \$4.75

MOCHA [Ⓣ][Ⓣ] - \$4.75 / \$5 / ICED MOCHA [Ⓣ][Ⓣ] - \$4.75 / \$5

Tea

ASSORTED MEM TEAS

CUP (*12 oz. or 16 oz.*) - \$3 / POT - \$5.25

- Caffeinated -

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

- Herbal -

Blood Orange Hibiscus, Lemon Chamomile

ICED TEA (*Black, Green, or Herbal*) - \$3.50 / \$4

MATCHA LATTE (*Hot or Iced*) [Ⓣ] - \$4.50 / \$5

CHAI LATTE (*Hot or Iced*) [Ⓣ] - \$4.50 / \$4.75

LONDON FOG [Ⓣ] - \$3.25 / \$3.50

Hot Chocolate

Made with Valrhona chocolate [Ⓣ][Ⓣ] - \$5 / \$5.50

Juices & Water

TATTE JUICES

All juices are freshly squeezed or pressed exclusively for Tatte

OJ - \$5.50 | Mint Lemonade - \$6 | Pear - \$6 | Carrot - \$6 | Kale & Apple - \$6

SAN PELLEGRINO SPARKLING WATER - \$2.75

BOTTLED WATER - \$2.50

COFFEE
EST. 1999
STUMPTOWN
ROASTED DAILY
ROASTERS



Allergens are denoted as follows: [Ⓣ] Dairy | [Ⓢ] Soy | [Ⓣ] Sesame
Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.

MA Spring 2022