

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)

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* - \$9.50

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

LAMB HASH* - \$14.75

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)(S)

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

Sautéed spinach, fresh corn, and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with gluten-free bread. (E)(V)

SCRAMBLED EGG PLATE - \$10.50

Prosciutto & Parmesan

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

Tomato & Goat Cheese Mousse

Two eggs soft scrambled served with ricotta goat cheese mousse & sun-dried cherry tomatoes marinated in garlic and olive oil served with toasted gluten-free bread. (E)(V) *Add sautéed spinach, no charge.*

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

CORN, ZUCCHINI, & POTATO BOWL* - \$12.50

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 gluten-free bread. (E)(V)(W)

SUMMER VEGETABLE & RICE BOWL* - \$12.50

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

CHICKPEA & FAVA PLATE - \$11.50

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 - \$14

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

*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* - \$12.50

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

HEIRLOOM TOMATO - \$11.50

Heirloom tomatoes tossed with garlic olive oil and basil served over goat cheese mousse and pesto over toasted 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

TURKEY AVOCADO - \$11.75

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

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

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

TURKEY B.L.A.T. - \$11.75

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 - \$11.50

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)(F)

Shakshuka

TRADITIONAL* - \$14.50

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

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 gluten-free bread. (E)(V)

LAMB MEATBALL* - \$15.50

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, Add marinated tuna \$4.50

STRAWBERRY, RHUBARB, & CHICKEN - \$14.50

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

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)

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 - \$13.50

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)(Z)(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 ☉ - \$4

CORTADO ☉ - \$4.25

CAPPUCCINO (8 oz.) ☉ - \$4.50

AMERICANO (12 oz. or 16 oz., Hot or Iced)
\$3.75

FLAT WHITE (8 oz.) ☉ - \$4.50

TATTE HOUSE LATTE
ICED HOUSE LATTE
(Honey-Halva & Cardamom, 12 oz.) ☉☉☉ - \$5.50

LATTE ☉ - \$4.50 / \$5
ICED LATTE ☉ - \$4.50 / \$5

MOCHA ☉☉ - \$5 / \$5.50
ICED MOCHA ☉ - \$5 / \$5.50

Chocolate

HOT CHOCOLATE ☉☉
or ICED CHOCOLATE ☉ - \$5 / \$5.50
Made with Valrhona chocolate

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 / \$5

LONDON FOG ☉ - \$3.25 / \$3.50

Juices & Water

TATTE JUICES - \$6

All juices are freshly squeezed or pressed
exclusively for Tatte

OJ | Mint Lemonade | Pear
Carrot | Kale & Apple

SAN PELLEGRINO
SPARKLING WATER \$2.75

BOTTLED WATER - \$2.50

Seasonal

BEET LATTE (12 oz.) ☉ - \$5.50
ICED BEET LATTE (16 oz.) ☉ - \$5.50
Roasted beets, cardamom, & maple syrup

TURMERIC & HONEY LATTE (12 oz.) ☉ - \$5.50
ICED TURMERIC & HONEY LATTE (16 oz.) ☉ - \$5.50
Turmeric, cinnamon, ginger, & honey

ICED CHOCOLATE ☉ - \$5 / \$5.50
Housemade Valrhona chocolate syrup with vanilla

BEET, MAPLE, & MINT SELTZER (16 oz.) - \$5.50
Roasted beets, cardamom, & maple syrup
topped with seltzer, fresh mint, and lemon juice

RHUBARB HERBED DUO SELTZER (16 oz.) - \$5.50
Housemade rhubarb basil purée, sparkling water, fresh mint & basil

CASCARA SODA (16 oz.) - \$5.50
Housemade cascara syrup topped with seltzer and fresh mint

SPARKLING MATCHA RHUBARB LEMONADE (16 oz.) - \$5.50
Housemade rhubarb basil purée with sparkling water and fresh herbs,
with matcha concentrate and lemon juice

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.