

# 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\* - \$9.85

Eggs your style\*, VT cheddar, and applewood smoked bacon on gluten-free bread. ②③

### AVOCADO BREAKFAST SANDWICH\* - \$11.25

Egg your style\*, VT cheddar, sliced tomato, avocado, baby arugula on gluten-free bread. ②③④

### HALLOUMI SUNNY-SIDE

#### BREAKFAST SANDWICH\* - \$9.85

Seared halloumi cheese, tomato, sautéed spinach with sunny-side up egg\*, on gluten-free bread. ②③④

### SMOKED SALMON, AVOCADO, & EGG SANDWICH\* - \$12.50

Smoked salmon\*, avocado, red onion, capers, alfalfa sprouts, and creamy scrambled eggs served on gluten-free bread with green herbed dressing. ②③④⑤

### LAMB HASH\* - \$15.25

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. ②③④⑤

### SPINACH, SUNCHOKE, & EGG PLATE\* - \$12

Sautéed spinach, roasted sunchoke, and poached egg\* served over garlic labneh and topped with Aleppo chili oil. Served with gluten-free bread. ②③④

### SCRAMBLED EGG PLATE - \$10.75

#### Prosciutto & Parmesan

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted gluten-free bread. ②③

#### 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. ②③④ Add sautéed spinach, no charge.

### ROASTED PEAR, GRANOLA, & LABNEH bowl - \$9.50

Roasted pears served with housemade granola, labneh, and VT maple syrup. ②③④

## — Plates —

### MUSHROOM, SPINACH, & POTATO BOWL\* - \$12.50

Roasted shiitake and button mushrooms, sautéed with spinach, potatoes, and chives, served over potato cream, topped with a poached egg\* and Parmesan. Served with gluten-free bread. ②③④⑤

### CHICKPEA & FAVA PLATE - \$12

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad, served with gluten-free bread. ②③④⑤

### LAMB KEBAB PLATE - \$14

Lamb, baba ganoush, chickpea purée, pickled cabbage, cauliflower, & labneh, served with gluten-free bread. ②③④

\*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:

④ Wheat | ② Dairy | ③ Eggs | ⑤ Fish

④ Tree Nuts | ⑤ Soy | ② Sesame

④ Vegetarian | ④ Warm Bowl

## — Tartines —

### AVOCADO\* - \$13

Avocado, baby arugula, dill, and radish topped with poached eggs\* on gluten-free bread. ②④

### SMOKED SALMON & AVOCADO\* - \$14

Smoked salmon\*, avocado, campari tomatoes, red onion, capers, and dill tossed with olive oil served over toasted gluten-free bread with green herbed dressing. ②③④⑤

## — Sandwiches —

### TURKEY AVOCADO - \$12.25

Turkey, avocado, alfalfa sprouts, cucumbers, and green herbed dressing. ②③④

### B.L.A.T. - \$12

Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish. ②③

### TURKEY B.L.A.T. - \$12.25

Turkey, applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish. ②③

### SHORT RIB GRILLED CHEESE - \$12.50

Housemade braised short rib and aged cheddar served with horseradish beet relish. ②③

### CHICKEN SALAD - \$11.85

Housemade herbed chicken salad with raisins, marinated cucumbers, and alfalfa sprouts served with green herbed dressing. ②③④

### TUNA - \$11.85

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill. ②③④

## — Shakshuka —

### TRADITIONAL\* - \$15

Tomato and bell pepper sauce, eggs\*, and onions spiced with cumin, topped with feta and parsley and served with gluten-free bread. ②③④

### BACON, POTATO, & MUSHROOM\* - \$15

Potato sauce, baby spinach, shiitake and button mushrooms, and eggs\*, topped with bacon, parsley relish, garlic Aleppo oil, grated Parmesan, and fresh parsley. Served with gluten-free bread. ②③

### LAMB MEATBALL\* - \$16

Tomato and bell pepper sauce, eggs\*, lamb meatballs, & peppadew peppers, topped with spicy labneh & parsley, and served with gluten-free bread. ②③

## — Salads —

Served with gluten-free bread.

Add chicken \$3, Add marinated tuna \$4.50

### MAPLE, CHICKEN, & SQUASH - \$14.85

Mixed baby lettuces, baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds and dried cranberries, served with maple labneh dressing. ②③④

### TUNA NICOISE - \$14.85

Mixed baby lettuces, arugula, roasted potatoes, tomato, green beans, kalamata olives, red onion and olive oil packed tuna tossed with parsley dressing topped with hard-boiled egg. ③④

### CRUNCHY HALLOUMI - \$14.50

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds in a tahini vinaigrette. ②③④⑤

### GREEN & NUTTY - \$14

Mixed baby lettuces and baby arugula, apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette. ②③④⑤

We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts.

# DRINK MENU



## Coffee

DRIP COFFEE - \$3.25 / \$3.75  
CAFE AU LAIT ☉ - \$3.75 / \$4.25

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.) ☉ - \$4.75

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

FLAT WHITE (8 oz.) ☉ - \$4.75

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

LATTE ☉ - \$4.75 / \$5.25  
ICED LATTE ☉ - \$4.75 / \$5.25

MOCHA ☉☉ - \$5.25 / \$5.75  
ICED MOCHA ☉☉ - \$5.25 / \$5.75

## Chocolate

HOT 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,  
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 | Kale & Apple

SAN PELLEGRINO  
SPARKLING WATER - \$2.75

SAN PELLEGRINO LIMONATA  
or BLOOD ORANGE SODA - \$3

BOTTLED WATER - \$2.50

## Seasonal

PISTACHIO LATTE (12 oz.) ☉☉ - \$5.75  
ICED PISTACHIO LATTE (16 oz.) ☉☉ - \$5.75  
Housemade pistachio syrup

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

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

SPARKLING MATCHA LEMONADE (16 oz.) - \$5.50  
Matcha concentrate, simple syrup, and lemon juice, topped with sparkling water

COFFEE  
EST. 1999  
STUMPTOWN  
ROASTED DAILY  
ROASTERS



Allergens are denoted as follows: ☉ Dairy | ☉ Soy | ☉ Sesame | ☉ Tree Nuts  
Prices indicated are for 12oz. or 16oz. sizes, unless otherwise noted.