

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. ⓄⓈ

AVOCADO BREAKFAST SANDWICH* - \$11.25

Egg your style*, VT cheddar, sliced tomato, avocado, and baby arugula, on gluten-free bread. ⓄⓈⓋ

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$9.85

Seared halloumi cheese, tomato, sautéed spinach with a sunny-side up egg*, on gluten-free bread. ⓄⓈⓋ

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. ⓄⓈⓈⓄ

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. ⓄⓈⓈ

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

Sautéed spinach, fresh corn, and a poached egg* served over garlic labneh and topped with Aleppo chili oil.

Served with gluten-free bread. ⓄⓈⓋ

SCRAMBLED EGG PLATE - \$10.75

Prosciutto & Parmesan

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

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. ⓄⓈⓋ Add sautéed spinach, no charge.

ROASTED PEACH, GRANOLA, & LABNEH bowl - \$9.50

Roasted peaches with housemade granola, labneh, and VT maple syrup. ⓄⓈⓋ

— Plates —

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

Corn, zucchini, and snap peas, sautéed with potatoes and basil, served over corn cream, with a poached egg*, & Parmesan. Served with gluten-free bread. ⓄⓈⓋ

ROASTED SALMON, SUMMER VEGETABLE, & RICE BOWL - \$18.50

Fava beans, corn, snap peas, caramelized red onions, & mint, sautéed with jasmine rice and Aleppo chili oil, topped with roasted salmon. Ⓞ

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. ⓄⓈⓈⓋ

LAMB KEBAB PLATE - \$14

Lamb, baba ganoush, chickpea purée, pickled cabbage, cauliflower, and labneh, with gluten-free bread. ⓄⓈⓈ

*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:

Ⓢ Wheat | Ⓞ Dairy | Ⓢ Eggs | Ⓢ Fish

Ⓢ Tree Nuts | Ⓢ Soy | Ⓢ Sesame

Ⓢ Vegetarian

— Tartines —

HEIRLOOM TOMATO - \$11.75

Heirloom tomatoes tossed with garlic olive oil and basil, served over goat cheese mousse & pesto, on top of toasted gluten-free bread. ⓄⓈⓈⓋ

AVOCADO* - \$13

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

SMOKED SALMON & AVOCADO* - \$14

Smoked salmon*, avocado, campari tomatoes, red onion, capers, and dill, served over toasted gluten-free bread with a green herbed dressing. ⓄⓈⓈⓈ

— Sandwiches —

TURKEY AVOCADO - \$12.50

Turkey, avocado, alfalfa sprouts, cucumbers, and a green herbed dressing. ⓄⓈⓈ

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

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

TURKEY B.L.A.T. - \$12.50

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

SHORT RIB GRILLED CHEESE - \$13.25

Housemade braised short rib, aged cheddar and horseradish beet relish. ⓄⓈ

CHICKEN SALAD - \$12.50

Herbed chicken salad with raisins, marinated cucumbers, & alfalfa sprouts, served with a green herbed dressing. ⓄⓈⓈ

TUNA - \$12.50

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

— Shakshuka —

TRADITIONAL* - \$15

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley. Served with gluten-free bread. ⓄⓈⓋ

CORN & SPINACH* - \$15.50

Corn sauce, baby spinach, & eggs*, topped with tomatoes, feta cheese, cilantro relish, Aleppo chili oil, red onion, and parsley. Served with toasted gluten-free bread. ⓄⓈⓋ

LAMB MEATBALL* - \$16

Tomato and bell pepper sauce, eggs*, lamb meatballs, & peppadew peppers, topped with spicy labneh & parsley. Served with gluten-free bread. ⓄⓈ

— Salads —

Served with gluten-free bread.

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

STRAWBERRY & CHICKEN - \$14.50

Mixed baby lettuces, baby kale, poached rhubarb, strawberries, mint, and roasted chicken, topped with toasted almonds and served with a maple labneh dressing. ⓄⓈⓈ

TUNA NICOISE - \$14.85

Mixed baby lettuces, arugula, roasted potatoes, tomato, green beans, kalamata olives, red onion, & olive oil packed tuna. Tossed with parsley dressing & topped with a hard-boiled egg. ⓄⓈ

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. ⓄⓈⓈⓈⓈ

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.

ⓄⓈⓈⓈ Add roasted salmon, \$7.

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
(12 oz., Hot or Iced) ☉☉☉ - \$5.50
Honey-Halva & Cardamom

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

BLUEBERRY
CUCUMBER SODA
(16 oz.) - \$5.50 Housemade blueberry
& cucumber syrup topped with sparkling water
and fresh mint

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

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

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

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

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



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