

# 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 may occur.

## Breakfast

### BREAKFAST SANDWICH\*

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

**New!**

### SAUSAGE BREAKFAST SANDWICH\*

Housemade Sujuk-spiced beef sausage with an egg your style\*, VT cheddar, & tomato on gluten-free bread. (M)(E)

### AVOCADO BREAKFAST SANDWICH\*

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

### HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH\*

Halloumi cheese, tomato, sautéed spinach, with a sunny-side up egg\*, on gluten-free bread. (M)(E)(V) *Can add housemade beef sausage.*

### SMOKED SALMON, AVOCADO, & EGG SANDWICH\*

Smoked salmon\*, avocado, red onion, capers, alfalfa sprouts, & scrambled eggs. Served on gluten-free bread with green herbed dressing. (M)(E)(S)(F)

**New!**

### HOUSE BREAKFAST PLATE\*

Two eggs your style\*, bacon, & potato fritters with tomato jam & mint parmesan. Served with gluten-free bread. (M)(E) *Can add housemade beef sausage.*

### LAMB HASH\*

Lamb sautéed with sweet potatoes, carrots, & pickled cabbage, with garlic labneh, tomato salad, and a poached egg\*. Served with gluten-free bread. (M)(E)(S)

### SPINACH, JERUSALEM ARTICHOKE, & EGG PLATE (CILBIR)\*

Sautéed spinach, roasted Jerusalem Artichoke, and a poached egg\*, over garlic labneh, with Aleppo chili oil. Served with gluten-free bread. (M)(E)(V)

### SCRAMBLED EGG PLATE

*Served with toasted gluten-free bread.*

#### Prosciutto & Parmesan

Soft scrambled eggs, served with prosciutto and Parmesan. (M)(E)

#### Tomato & Goat Cheese Mousse

Soft scrambled eggs served with ricotta goat cheese mousse and marinated sun-dried cherry tomatoes. (M)(E)(V) *Can add sautéed spinach.*

### MUESLI *cup or bowl*

Greek yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. (M)(S)(Z)(V)

## Plates & Bowls

### ROASTED MUSHROOM, SPINACH, & POTATO BOWL\*

Roasted shiitake & button mushrooms, sautéed with pee wee potatoes and spinach, served over potato cream. Topped with a poached egg\* and Parmesan. Served with gluten-free bread. (M)(E)(V)

**New!**

### ROASTED SALMON & SPRING VEGETABLE RICE BOWL

Roasted salmon served on top of jasmine rice sautéed with roasted asparagus, fava beans, snap peas, caramelized red onions, mint, and Aleppo chili oil. (F)

### CHICKPEA & FAVA PLATE

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

### LAMB KEBAB PLATE

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information upon request. We use tree nuts, seeds, and flour in all of our bakeries & kitchens. Allergens denoted as follows:

(M) Milk | (E) Eggs | (F) Fish | (H) Shellfish  
(N) Tree Nuts | (S) Soy | (Z) Sesame | (V) Vegetarian

## Shakshuka

### TRADITIONAL\*

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

### POTATO, MUSHROOM, & BACON\*

Potato cream sauce, baby spinach, shiitake & button mushrooms, and eggs\*, topped with bacon, parsley relish, garlic Aleppo oil, and Parmesan. Served with gluten-free bread. (M)(E)

### LAMB MEATBALL\*

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

## Tartines

### AVOCADO\*

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

### SMOKED SALMON & AVOCADO\*

Smoked salmon\*, avocado, tomatoes, red onion, capers, & dill served over toasted gluten-free bread with a green herbed dressing. (M)(E)(S)

## Sandwiches

### TURKEY AVOCADO

Turkey, avocado, baby lettuce, cucumbers, and a green herbed dressing. (M)(E)(S)

### B.L.A.T.

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

### TURKEY B.L.A.T.

Turkey, applewood bacon, baby lettuce, avocado, sriracha aioli, & tomato-onion relish. (E)(S)

### SHORT RIB GRILLED CHEESE

Housemade braised short rib, aged cheddar, and horseradish beet relish. (M)(E)

### CHICKEN SALAD

Herbed chicken salad with raisins, marinated cucumbers, & lettuce, served with herbed dressing. (M)(E)(S)

### TUNA

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

## Salads

*Served with gluten-free bread. Add chicken or tuna.*

**New!**

### SPICED SHRIMP & AVOCADO MOUSSE SALAD

Shawarma-spiced shrimp over mixed baby lettuces, tomatoes, red onion, radish, and pickled cabbage, tossed with an Aleppo dressing & served with a feta-avocado mousse. (M)(E)(H)

### MAPLE, SQUASH, & CHICKEN

Mixed baby lettuces, baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds & dried cranberries, with a maple labneh dressing. (M)(E)(N)

### TUNA NICOISE

Mixed baby lettuces, arugula, roasted potatoes, tomato, green beans, kalamata olives, red onion, olive oil packed tuna, in a parsley dressing & topped with a hard-boiled egg. (E)(F)

### CRUNCHY HALLOUMI

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, in a tahini vinaigrette. (M)(E)(N)(Z)(V)

### GREEN & NUTTY

Mixed baby lettuces and baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds. Topped with goat cheese, in an orange vinaigrette. (M)(E)(S)(Z)(V)

*Can add spiced shrimp or roasted salmon.*