

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH*

Eggs your style*, VT cheddar, and applewood bacon, on housemade sourdough. 870 cal. **W M E G**

SAUSAGE BREAKFAST SANDWICH*

Housemade Sujuk-spiced beef sausage with an egg your style*, VT cheddar, & tomato on a housemade challah roll. 810 cal. **W M E G**

CROISSANT BREAKFAST SANDWICH*

Egg your style*, VT cheddar, sliced tomato, avocado, & baby arugula on a housemade croissant. 680 cal. **W M E G V** Add housemade beef sausage (160 cal).

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH*

Seared halloumi cheese, griddled tomato, sautéed spinach, with a sunny-side up egg*, on a challah roll. 520 cal. **W M E G V** Add housemade sausage (160 cal).

SMOKED SALMON, AVOCADO, & EGG SANDWICH*

Smoked salmon*, avocado, red onion, capers, alfalfa sprouts, & creamy scrambled eggs, served on a housemade challah roll, with a green herbed dressing. 630 cal. **W M E F S G**

LAMB HASH*

Our version of hash. Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage, topped with a poached egg* and green dressing, with roasted garlic labneh and tomato salad. 760 cal. Served with housemade challah, 170 cal. **W M E S G**

EGG IN A HOLE*

Two fried eggs* nestled in a housemade sesame Jerusalem bagel. Served with chopped vegetable salad. 680 cal. **W M E Z V** Add ham & VT cheddar (180 cal).

CROQUE MADAME*

Housemade croissant, ham, Gruyère, & an egg your style*. Topped with Mornay sauce. 790 cal. **W M E**

MUESLI *cup or bowl*

Greek yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. 670 / 980 cal. **W M Z V**

New!

ROASTED PEACH, GRANOLA, & LABNEH *bowl*

Roasted peaches, housemade granola, labneh, and VT maple syrup. 640 cal. **W M V**

HOUSE BREAKFAST PLATE*

Two eggs your style*, applewood bacon, and potato fritters with tomato jam & mint parmesan. 470 cal. Served with housemade sourdough, 190 cal. **W M E G** Add housemade beef sausage (160 cal).

New!

MEZE BREAKFAST*

Two eggs your style*, housemade cashew pepper spread, feta & pistachio spread, roasted shishito peppers, dukkah, and a chopped salad. 540 cal. Served with a housemade sesame Jerusalem bagel, 430 cal. **W M E Z G V** Add housemade sausage (160 cal).

GREEK STYLE PANCAKES

Served with Greek yogurt and housemade pear jam. Topped with wildflower honey and sesame seeds. 1,070 cal. **W M E Z V**

FRENCH TOAST

Sweet

Housemade challah soaked overnight, topped with ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds. 1,330 cal. **W M E M V**

Savory*

Housemade challah soaked overnight in roasted garlic custard, topped with crunchy sesame, served with bacon, 2 fried eggs*, VT cheddar, tomato jam, and spring mix salad. 1,200 cal. **W M E Z**

SCRAMBLED EGG PLATE

Served with housemade sourdough, 190 cal.

Prosciutto & Parmesan

Soft scrambled eggs served with prosciutto and Parmesan. 450 cal. **W M E G**

Tomato & Goat Cheese Mousse

Soft scrambled eggs, served with ricotta goat cheese mousse, and sun-dried cherry tomatoes marinated in garlic & olive oil. 500 cal. **W M E G V** Add sautéed spinach (10 cal).

TARTINES

Avocado*

Avocado, baby arugula, dill, and radish, topped with poached eggs*, on housemade sourdough. 670 cal. **W E G V**

Smoked Salmon & Avocado*

Smoked salmon*, avocado, Campari tomatoes, red onion, capers, and dill, served over toasted sourdough, with green herbed dressing. 740 cal. **W M E F S G**

Quiche

New!

HAM & CHEDDAR QUICHE AND SALAD

Black Forest ham, cheddar, fontina, & caramelized onion. Served with mixed greens. 1,020 cal. **W M E**

ARTICHOKE & FETA QUICHE AND SALAD

Artichoke, caramelized onions, sweet peas, roasted garlic, feta, & dill. Served with mixed greens. 920 cal. **W M E V**

Soup

Served with a housemade roll (140 cal).

TOMATO BASIL

cup or bowl
220 / 330 cal.

SOUP OF THE DAY

cup or bowl
50–170 cal.

Shakshuka

Traditional North African dish. Served with housemade sourdough (380 cal) or housemade challah (500 cal).

TRADITIONAL*

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley. Served with housemade challah. 510 cal. **W M E G V**

New!

CORN & SPINACH*

Corn cream sauce, baby spinach, zucchini, and eggs*, topped with heirloom cherry tomatoes, feta cheese, zhoug, Aleppo oil, red onion, & parsley. Served with housemade sourdough. 860 cal. **W M E G V**

LAMB MEATBALL*

Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers, topped with spicy labneh and parsley. Served with housemade challah. 730 cal. **W M E G**

We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts. Our eggs are sourced from cage-free chickens.

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 and kitchens. Allergens are denoted as follows:

Contains: **W** Wheat | **M** Milk | **E** Eggs | **F** Fish | **H** Shellfish | **N** Tree Nuts | **S** Soy | **Z** Sesame

G A Gluten-Friendly version is available | **V** Vegetarian

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Salads

Served with a housemade roll (140 cal).
Add chicken (110 cal) or marinated tuna (310 cal) to your salad.

New!

STRAWBERRY, ROASTED PEACH, & CHICKEN

Mixed baby lettuces, spinach, strawberries, roasted peaches, chicken, and red onion, topped with toasted cashews & goat cheese, in a balsamic dressing. 530 cal. (W)(M)(E)(N)(G)

TUNA NICOISE

Mixed baby lettuces, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna, tossed with parsley dressing, and topped with a hard-boiled egg. 860 cal. (W)(E)(G)

FATTOUSH

Mixed baby lettuces, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing, with housemade za'atar croutons. 880 cal. (W)(M)(E)(Z)(V) Add spiced shrimp (70 cal) or roasted salmon (300 cal).

SPICED SHRIMP & AVOCADO MOUSSE

Shawarma-spiced roasted shrimp over mixed baby lettuces, red onion, tomatoes, radish, & pickled cabbage, served with an Aleppo parsley dressing and a feta-avocado mousse. 410 cal. (W)(M)(E)(G)

CRUNCHY HALLOUMI

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, & crunchy almonds, in a tahini vinaigrette. 990 cal. (W)(M)(E)(N)(Z)(G)(V)

GREEN & NUTTY

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette. 880 cal. (W)(M)(E)(S)(Z)(G)(V) Add spiced shrimp (70 cal) or roasted salmon (300 cal).

Sandwiches

TURKEY AVOCADO

Turkey, avocado, baby lettuce, cucumbers, & a green herbed dressing, on housemade challah. 730 cal. (W)(M)(E)(S)(G)

B.L.A.T.

Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade challah. 870 cal. (W)(E)(S)(G)

TURKEY B.L.A.T.

Turkey, applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade multigrain. 840 cal. (W)(E)(S)(G)

CHICKEN PITA

Roasted chicken breast with a chopped salad of tomatoes, cucumber, red onion & parsley, finished with baby lettuce & green herbed dressing in a pita. 500 cal. (W)(M)(E)(S)

CHICKEN SALAD

Housemade herbed chicken salad with raisins, marinated cucumbers, and baby lettuce, served with a green herb dressing, on housemade multigrain. 860 cal. (W)(M)(E)(S)(G)

SHORT RIB GRILLED CHEESE

Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah. 640 cal. (W)(M)(E)(G)

PROSCIUTTO & FIG PANINI

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear, on housemade ciabatta. 990 cal. (W)(M)

LAMB KEBAB PITA

Lamb kebab with a chopped salad of tomatoes, cucumber, red onion, parsley, & dill labneh in a pita. 710 cal. (W)(M)

ROASTED SALMON

Roasted salmon served with herbed mayo, arugula, red onion, pickled red cabbage, sumac, and tomato, on a housemade challah roll. 1,010 cal. (W)(E)(F)(S)

TUNA

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill, on challah. 870 cal. (W)(M)(E)(F)(G)

GRILLED CHEESE

Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, Dijon mustard, parsley and thyme spread, on housemade sourdough. 850 cal. (W)(M)(V)

ROASTED CAULIFLOWER

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers, in a pita. 520 cal. (W)(M)(N)(V)

FRESH MOZZARELLA

Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto. Served warm & roasted on housemade ciabatta. 940 cal. (W)(M)(N)(V)

New!

SUNDRIED TOMATO & EGGPLANT

Roasted eggplant, sumac-roasted pearl onions, pickled cabbage, charred kale with a harissa maple glaze, and parsley relish. Served on ciabatta. Vegan. 880 cal. (W)(V)

Plates & Bowls

New!

SUMMER FARRO BOWL*

Warm farro tossed with corn, green fava, roasted shishito peppers, and parsley relish. Topped with goat cheese, a sunny-side up egg*, and dukkah. Served with a cashew pepper relish. 740 cal. (W)(M)(E)(N)(Z)(V)

CHICKPEA & FAVA PLATE

Hummus topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad. 480 cal. Served with warm pita, 240 cal. (W)(M)(Z)(G)(V)

LAMB KEBAB PLATE

Lamb kebab, baba ganoush, hummus, pickled red cabbage, carrots, cauliflower, labneh, and parsley. 750 cal. Served with za'atar pita, 250 cal. (W)(M)(Z)(G)

SHORT RIB & EGGPLANT COUSCOUS BOWL

Braised short rib with a harissa maple glaze, served on a bed of lentils and toasted couscous sautéed with roasted eggplant, sundried tomatoes, marinated charred kale, & sumac-roasted onion. Topped with parsley relish and pickled pomegranate seeds. 830 cal. (W)

New!

CAVATELLI WITH SUMMER VEGETABLES

Fresh cavatelli sautéed with snap peas, corn, zucchini, basil, Campari tomatoes, and tomato jam, topped with Parmesan. 710 cal. (W)(M)(V) Add spiced shrimp (70 cal) or roasted salmon (300 cal).

ROASTED EGGPLANT COUSCOUS BOWL*

Roasted eggplant, sundried tomatoes, marinated charred kale, & sumac-roasted onion, sautéed with lentils and toasted couscous. Served with parsley relish, Aleppo pepper, & topped with a poached egg*. 620 cal. (W)(E)(V)

ROASTED SALMON & 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. 860 cal. (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.

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