

# TARTINE

## MANUFACTORY

**WARM COUNTRY BREAD & BUTTER** (vo)(ef) 9

+ADD WHIPPED RICOTTA (WF) 9 +ADD SMOKED TROUT DIP (WF) 12 +ADD HUMMUS (V) sunflower dukkah 7

**MARINATED OLIVES** 9 assorted unpitted olives, thyme, lemon & orange peel, olive oil

**ROASTED BABY CARROTS** (WF)(vo) 10 whipped ricotta, za'atar, leek oil, crispy carrot, micro cilantro

**GREEN GODDESS SALAD** (vo)(WF) 19 little gem, seasonal apples, goat cheese, sunflower seed dukkah + **ADD CHICKEN 7.5**

**KALE CAESAR SALAD** black kale, little gem, squash, anchovy, radish, country breadcrumbs, parmesan, black garlic caesar dressing **18.50 + ADD CHICKEN 7.5**

**BURRATA** 19 winter citrus, cardamom honey, pistachio dukkah, served with toasted country bread

**\*STEAK TARTARE TARTINE** 22 shoyu egg, pickled celery root, caper, shallot, beef tallow, crispy lotus root

**MEATBALLS** 16 tomato sauce, parmesan, herbs + **ADD MEATBALL 4**

**PARISIAN GNOCCHI** 25 dungeness crab, artichoke, beurre blanc, parmesan

## PIZZA

**MARINARA** 20 plum tomato sauce, garlic confit, dry herb mix

**MARGHERITA** 21 plum tomato sauce, mozzarella, basil

**PEPPERONI** 24 plum tomato sauce, pepperoni, mozzarella, basil

**MUSHROOM** 24 wild mushrooms, mozzarella, provolone, ricotta, garlic

**PINEAPPLE** 26 black garlic plum tomato sauce, pepperoni, pineapple, mozzarella

**FIG & PIG PIZZA** 24 fig jam, prosciutto, rosemary, cacio e pepe, mozzarella

**SAUSAGE & ONION** 24 pork sausage, fennel, red onion, mozzarella, olive oil

**CACIO E PEPE** 22 mozzarella, provolone, parmesan, black pepper, olive oil

**COMBO** 26 plum tomato sauce, pepperoni, sausage, red onion, green olive, mozzarella, basil

### + PIZZA ADD-ONS

\*egg 3 / anchovy 5 / pepperoni 4 / prosciutto 5 / sausage 5 / pineapple 4 / mushroom 5  
calabrian chili 3 / burrata 8 / hot honey 3 / house ranch 3 / green olives 3 / arugula 4  
artichoke hearts 4/ vegan pepperoni 6

\* A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 AND MORE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. \*CORKAGE FEE IS \$30.

\*(N) THIS ITEM CONTAINS NUTS (EF) EGG FREE (DF) DAIRY FREE (VO) VEGAN OPTION (WF) WHEAT FREE (V) VEGAN

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## MANUFACTORY

### WINE

**PROSECCO 13/52** sorelle bronca, itl

**PINOT GRIGIO BLEND (ORANGE WINE) 15/60**  
stolpman, love you bunches, ca 2023

**PINOT GRIGIO 15/60** erste + neue, itl 2022

**CHARDONNAY 16/64** talley vineyards, ca 2021

**PINOT NOIR 14/56** pierre dupond, fr

**CABERNET SAUVIGNON / SYRAH 16/64** H&H, dundee, or

**SANGIOVESE 15/60**  
romignano, vino rosso toscano, itl 2023

### COCKTAILS

**SEASONAL SPRITZ** cocchi americano, pamplemousse,  
prosecco 16

**COFFEE NEGRONI 17** coffee infused mezcal, campari,  
sweet vermouth,

**MORNING BUN OLD FASHIONED 17** rye, bourbon,  
morning bun syrup

### BEER & CIDER 16 oz

**BO PILSNER 11** east brother

**GOLD IPA 11** east brother

**DRY APPLE CIDER 10** sincere cider

### NA BEVERAGES

**SPARKLING WATER** 16 oz 5

**STILL WATER** 16 oz 5

**MEXICAN COKE** 5.25

**DIET COKE** 3.50

**OLI-POP GINGER LEMON** 4

**OLI-POP CHERRY VANILLA** 4

**LEMONADE** 7

**NA IPA** 8  
best day brewing 11 oz

### HOT TEA 4.95

**BLACK** deep breakfast

**HERBAL** rosella mint  
or chamomile

**GREEN** tropical green

### ICED TEA 6.25

**BLACK** deep breakfast

**HERBAL** rosella mint

**GREEN** tropical green

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