

TARTINE

Welcome to Tartine Bakery! Pastries, cakes, and tarts vary with the seasons. Thank you for visiting Tartine.

DRINKS PLEASE ORDER AT THE REGISTER

COFFEE MANUFACTORY

FILTERED COFFEE 3.75/4.25

CAFÉ AU LAIT 4.25

COLD BREW 4.50

ESPRESSO 3.25

AMERICANO 3.50

MACCHIATO 3.75

CAPPUCCINO 4.50

LATTE 5

MOCHA 6

HOT CHOCOLATE 4.25

ALMOND/OAT MILK +1.25

TEA

BLACK CEYLON TEA 4.50

GREEN TROPICAL TEA 4.50

BREAKFAST BREAKFAST PASTRIES AVAILABLE AT OPENING

CROISSANT 5.25

FRANGIPANE CROISSANT

(n) almond cream 6.50

PAIN AU CHOCOLAT 6

PAIN AU JAMBON smoked ham, gruyère 6.75

MORNING BUN cinnamon sugar, orange zest 5.25

BUTTERMILK SCONE currants, candied orange zest 5.25

SAVORY SCONE bacon, gruyere, fromage blanc, chives 5.75

LUNCH OUR HOT PRESSED SANDWICHES ARE MADE TO ORDER ON OUR SIGNATURE COUNTRY LOAF AFTER 10:00 AM. PLEASE ALLOW AT LEAST 15 MINUTES AFTER ORDERING.

HUMBOLDT FOG GOAT CHEESE (ef) soft ripened goat cheese with buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish pressed between country 16.25

PECORINO & ALMOND (n)(ef) hard, salty Italian cheese made from sheep's milk, covered in roasted lemon almonds crushed with olive oil, and sage pressed between country 16.25

GRILLED CHEESE (ef) your choice of melty provolone or gruyère cheese pressed in between country 13.75

PROSCUITTO & ARUGULA (ef) provolone and lemon dressing pressed between country 17.75

JAMBON ROYALE (ef) nitrate and preservative free ham, melty gruyère cheese, and mild dijon mustard pressed between country 17.75

PASTRAMI (ef) nitrate and preservative free pastrami, melty gruyère cheese, horseradish, dijon mustard 17.75

BRIOCHE BREAD PUDDING seasonal fruit 6/9

TEA CAKE almond lemon poppyseed (n) 5.50 ; chocolate rye 5.75 ; crumb cake (v) 5.50

BROWNIE 5.50

GOUGÈRE gruyère, black pepper, thyme 5.50

QUICHE SLICE ham / seasonal vegetable 9

CROQUE MONSIEUR country bread, béchamel, gruyère, pepper, seasonal produce. Choice of ham, turkey, shiitake mushroom, or fromage blanc 14.50

A 4% SURCHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE SALES IN SUPPORT OF EMPLOYEE BENEFITS.

(vo) vegan optional | (v) vegan | (wf) wheat free | (df) dairy free | (n) contains nuts | (ef) egg free

BAKERY

BREAD HALF / WHOLE

COUNTRY (v) 7.75 / 12.75

OAT PORRIDGE (v) 8.50 / 13.75

WHOLE WHEAT SESAME (v) 8.50 / 13.25

BUTTERMILK LOAF (ef) 12.75

DANISH STYLE RYE (ef) 7.75 / 14.75

ZA'TAR SESAME OLIVE FOUGASSE (v) 10

BAGUETTE (v) 6.25

COOKIES

COCONUT MACARON (wf) 2.25

ROCHER (wf) cocoa nib 3

CHOCOLATE CHIP WALNUT COOKIE (n) 4

SHORTBREAD 2.25

CHOCOLATE SALTED BUCKWHEAT (wf) 2.75

TARTS

EACH 4" TART SERVES 1, EACH 9" TART SERVES 8

BANANA CREAM TART chocolate and caramel coated flaky pastry 4" - 10.25 | 9" - 58

COCONUT CREAM TART chocolate and caramel coated flaky pastry 4" - 10.25 | 9" - 58

LEMON CREAM TART sweet pastry shell with rich lemon cream 4" - 9.75 | 9" - 52

FRANGIPANE TART (n) almond-cream filling in a flaky pastry with seasonal fruit 4" - 9
| 9" - 52CHOCOLATE HAZELNUT TART (n) Valrhona chocolate, orange zest, toasted hazelnuts,
brandy 4" - 9.75 | 9" - 52CAKES

RECTANGLES SERVE 6 OR 12, ROUNDS SERVE 8 OR 16

LEMON MERINGUE CAKE lemon soaked genoise layered with caramel and lemon cream
RECT | SLICE - 9.25 | 6" - 48 | 12" - 80PASSION FRUIT LIME BAVARIAN lime soaked bisquit cake with passion fruit bavarian
topped with coconut

RECT | SLICE - 9.25 | 6" - 43 | 12" - 75

TRES LECHEs CAKE coconut soaked chiffon cake, bavarian cream, sweet cream, cajeta
ROUND | SLICE - 9.25 | 6" - 48 | 10" - 90CHOCOLATE SOUFFLÉ CAKE (wf) Valrhona chocolate mousse cake topped with dark
chocolate ganache

ROUND | SLICE - 9.75 | 6" - 52 | 10" - 95

CONFECTIONS

LEMON BAR (n) lemon curd, pine nut shortbread crust 5.50

ÉCLAIR pastry cream, Valrhona chocolate glaze 6.75

CANELÉ DE BORDEAUX orange zest, lemon zest, vanilla bean 4.75