

# TARTINE MANUFACTORY

bread and butter	6		
flatbread and olive oil	6		
spicy kimchi pickled cabbage	5	california halibut crudo, summer melon, mint, aleppo	18
fermented carrots, turnips, romano beans, dill (V)	5	steak tartare, pickled celery root, crispy lotus root, cured egg toast	16
eggplant dip, walnut, pomegranate molasses (V)	9	little gems, cherry tomatoes, radish, herbs, lemon tahini dressing (V)	16
chicken liver pate, candied celery, pink peppercorn	11	stone fruit, housemade ricotta, fried almonds, fennel-chili oil, basil (V)	17
burrata, meyer lemon, pistachio (V)	11	tomato soup, laychee goat cheese, sunflower seeds, coriander flowers (V)	12
avocado, serrano, pepitas, smørrebrød (V)	9.50	bone broth, green onion, turmeric juice	7
jerk chicken, pineapple, pickled onion smørrebrød	9	shelling beans, cherry tomato, summer squash, oregano, breadcrumb, parmesan (V)	18
'nduja, medjool dates, hazelnuts, chive smørrebrød	11	with crispy duck leg carnitas	+8
strawberry, parmesan, ricotta, gastrique tartine (V)	16	coddled eggs, fresh horseradish, za'atar toast	14
heirloom tomato & burrata, basil pesto tartine (V)	16	grilled cheese, wagon wheel, basil, squash blossom, caramelized onions, country bread (V)	15
bread loaves for takeaway (until sold out)		marinated eggplant & roasted squash flatbread sandwich, goat cheese, basil (V)	16
country	10.75	roast beef flatbread sandwich, figs, neal's yard stilton, caramelized onion, beef fat mayo, arugula	19
oat porridge or whole wheat sesame	11.25	spicy brisket sandwich, cabbage slaw, pickles, gochujang mayo	19
sprouted rye with seeds	14	grain bowl, roasted vegetables, avocado, coconut, shiso	18 with herb marinated chicken +7
durum porridge flatbread	8	lamb meatballs, fava puree, herb salad, olive fougasse	20
olive fougasse (available after 12pm)	9.25	bone marrow, burnt ends XO, fine herbes, country bread	24

## WINE

sparkling rosé of gamay **DOMAINE SEROL** *turbulent*, loire valley, france 16 / 69

sauvignon blanc 2014 **KABAJ** *goriška brda*, slovenia 16 / 69

riesling 2017 **RUTH LEWANDOWSKI** *elimelech 'cuvee zero'*, mendocino, california 15 / 59

vermentino 2017 **UNTI** *dry creek valley*, california 16 / 69

rosé of sangiovese 2016 **ROOTDOWN** *jane's vineyard*, mendocino, california (*out of magnum*) 15

rosé of niellucciu/grenache 2017 **LECCIA** *patrimonio*, corsica, france 15 / 59

cerasuolo rosato of montepulciano 2017 **CIRELLI** *anfora*, abruzzo, italy 16 / 69

pinot noir 2017 **SCAR OF THE SEA** *santa barbara*, california 17 / 75

gamay blend 2015 **MIOLANNE** *volcane*, cotes d'auvergne, loira valley, france 12 / 48

pineau d'aunis 2016 **LA GRANGE AUX BELLES** *brise d'aunis*, loire valley, france 14 / 55

zinfandel/carignan 2017 **MARTHA STOUMEN** *post flirtation*, contra costa/ukiah, california 14 / 55

listan negro 2016 **DOLORES CABRERA FERNANDEZ** *la araucaria*, canary islands, spain 15 / 59

teran 2015 **PIQUENTUM** *istria*, croatia 14 / 55

syrah 2016 **ARNOT ROBERTS** *sonoma coast*, california 18 / 75

## BEER 8

**SAISON** – henhouse brewing

**BLOND ALE** – roses's taproom

**I P A** – local brewing co

**ENGLISH DARK ALE** – old kan beer & co.

## MANUFACTORY COFFEE

filter coffee 3.5

espresso 3

espresso + milk  
macchiato/cappuccino/Latte 4/4/5

espresso + almond milk  
macchiato/cappuccino/latte 5/5/6

espresso + chocolate milk  
macchiato/cappuccino/latte 5/5/6

cold brew 4

## TEA

stonemill matcha almond latte 7.50

iced stonemill matcha lavender almond  
latte 7.50

chai tea latte 6 + almond milk 7

oolong 4

scented tea with bergamot 4

rooibos herbal 4

lemongrass 4

iced passionfruit purple barley 4

iced black tea 4

## BEVERAGES

mimosa 13

grapefruit or orange juice 5

cassis water kefir 7

plum shrub 10

rhubarb shrub 10

a 5% surcharge will be added to all food and drink sales in support of employee benefits. corkage \$25/750 ml