

TARTINE

TARTINE COUNTRY BREAD

WARM BREAD & BUTTER (V) 9

COUNTRY BREAD ADD-ONS

+ADD HUMMUS (VO) sunflower dukkah 7

+ADD SMOKED TROUT DIP 12

+ADD WHIPPED RICOTTA (V) 9

SHARABLES

CHOPPED SALAD (VO) 19

little gem lettuce, pepperoncini,
chickpeas, castelvetrano olives,
tomato, feta, country bread crumbs,
oregano lemon vin

+ add grilled chicken thigh 7.50

KALE CAESAR SALAD 19

black kale, little gem, zucchini,
parmesan, anchovies, country breadcrumbs

+ add grilled chicken thigh 7.50

MEATBALLS 16

tomato sauce, basil, parmesan,
herbs, basil oil + ADD MEATBALL 4

STONE FRUIT & BURRATA TARTINE (N) 19

seasonal stone fruit, pistachio dukkah,
orange blossom water, lemon gelee, basil

STEAK TARTARE TARTINE 22

shoyu egg, pickled celery root, caper,
shallot, beef tallow, crispy lotus root

PLATES

PARISIAN GNOCCHI 25

dungeness crab, artichoke, beurre blanc, parmesan

ROASTED SPATCHOCK (1/2) CHICKEN 36

gigandes beans, smoked tomatillo puree, fresh herbs

PIZZA

MARGHERITA (V) 21

plum tomato sauce,
house mozzarella, basil

PEPPER PIZZA (V) 24

arrabiata sauce, house
mozzarella, shishito pepper,
sweety drops, chermoula,
fermented chili dust

CACIO E PEPE (V) 22

mozzarella, provolone &
parmesan cheese, black pepper,
olive oil

SEASONAL MUSHROOM (V) 24

chanterelle mushrooms,
mozzarella, provolone, ricotta,
garlic confit, lemon zest

SAUSAGE & ONION 24

seasoned pork sausage, fennel,
house mozzarella, olive oil

PEPPERONI 24

plum tomato sauce, pepperoni, house
mozzarella, basil

PINEAPPLE 26

black garlic plum tomato sauce,
pepperoni, pineapple, house
mozzarella

COMBO 26

plum tomato sauce, pepperoni,
sausage, red onion, green olive,
house 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

* 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 (V) VEGETARIAN (WF) WHEAT FREE

TARTINE

SPARKLING

SPRITZETTO 12

DOMAINE BRAZILIER, methode trad, cremant de loire, FR **14/50**

CANTINA PUIANELLO, borgoleto lambrusco, IT or Pet Nat rose **15/60**

LOUIS NICAISE, Brut 1er cru, Champagne, FR **110**

WHITE

CLOS ROUSSELY, l'escale, sauv.blanc, Loire, FR **14/50**

TIMEPLACE, chardonnay, Santa Barbara, US **15/60**

STEPHEN ROSS, albarino, edna valley, US **17/64**

MULLER-GROSSMAN, Furth gruner-veltliner, kremstal, AUS **65**

DOMAINE SCHALLER, chablis, FR **70**

LUCIEN REYMOND, “silex”, sancerre, loire, FR **95**

ON SKIN

BIDIZZA, orange, sicily IT (1L) **14/70**

DOMAINE DE TURENNE, provence rose, FR **14/70**

RED

ORA COLLECTIVE, valpop, valpolicella, IT (1L) **14/70** SERVED CHILLED

MATTIA RICCITELLI, hey malbec, mendoza, Argentina **15/60**

IN SHEEP’S CLOTHIN, cab. sauvignon, washington, US **17/64**

MARIANOT, langue nebbiolo, piemonte, IT **70**

PATRICK HUDELOT, les plancons, pinot-noir, burgundy, FR **96**

BEER & CIDER 16OZ

SANTA MONICA BREW WORKS 11
pilsner

SANTA MONICA BREW WORKS 11
pale ale

CIDER 10

NON ALCHOLIC BEER - 8

NA BEVERAGES

SPARKLING WATER 5

SPRING STILL WATER 5

MEXICAN COKE 5.25

DIET COKE 3.50

OLI-POP GINGER LEMON 4

OLI-POP CHERRY VANILLA 4

**LOVELY BUNCH SPARKLING APPLE
JUICE 5.50**

LEMONADE 7

* 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