

# TARTINE

## ALL DAY BREAKFAST

+ ADD ONS egg 2.50 / avocado 4.50 / bacon 4.50 / sausage 4.50 / smoked salmon 9 / butter 1.50 / jam 2.50

**YOGURT & HOUSE-MADE GRANOLA (n)(wf)** seasonal fruit preserves 10.50

**OMELETTE** herbs, sharp cheddar cheese, side salad, toasted country 15.25

**BRISKET HASH (wf)** ají huancaína, onsen egg, pearl onion, crispy shallot 21

**BREAKFAST SANDWICH** egg, sharp cheddar cheese, arugula, dill mayo, sweet potato bun 14.25

**BREAD PUDDING** cranberry, orange glaze 10.50

**CRISPY POTATOES (wf)** ají verde sauce 12

## BREADS & SPREADS

**WARM COUNTRY BREAD & BUTTER (vo)** 7.95 ADD seasonal jam 2.50

**SPREADS 8.95** whipped ricotta or hummus (v)

## QUICHE

**VEGETARIAN** seasonal vegetables, side salad 14.25

## SOUP & SALAD

+ ADD ONS grilled chicken thigh 7.50 / avocado 4.50 / bacon 4.50 / tuna 6 / smoked salmon 9

**MUSHROOM SOUP (df)(v)** chefs mixed mushroom, furikake, olive oil 11.50

**ENDIVE & CITRUS SALAD (n)(vo)(gf)** mixed local chicory lettuces, mixed citrus, feta cheese, marcona almond, walnut vinaigrette 16.95

**GREEN GODDESS SALAD (v)(wf)** cucumber, fennel, chervil, sesame, seasonal roasted vegetable 16.95

## TARTINES & SANDWICHES

+ ADD ONS egg 2.50 / avocado 4.50 / bacon 4.50 / smoked salmon 9 / side salad 6

**AVOCADO TARTINE (vo)(ef)(n)** salsa seca, nutritional yeast, cilantro, country 17.50

**SMOKED SALMON TARTINE (ef)** whipped cream cheese, pickled mustard seed, preserved lemon, pickled red onion, country 17.95

**PRESSED HAM & GRUYÉRE** pickled green tomatoes, jalapeños, dijonnaise 17.95

**TURKEY CLUB (df)** spiced turkey, crispy chicken skin, avocado, pickle mayo, country 17.95

**TUNA SANDWICH (df)** pole caught tuna salad, green tahini, pickles, frisee, country 17.25

**PASTRAMI SANDWICH (df)** vietnamese 1000 island, spicy pickled bean sprouts, red cabbage, crispy shallots, country 19.25

## SIDES

toast 3	avocado 4.50	bacon 6.25	chicken 7.50
butter 1.50	sunny egg 2.50	sausage 7	salmon 9
jam 2.50			tuna 6

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

\* A 5% SURCHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE SALES IN SUPPORT OF EMPLOYEE BENEFITS

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

# TARTINE

## COFFEE MANUFACTORY

FILTER COFFEE 4.95  
COLD BREW 5.50 / 5.95  
ESPRESSO 3.95  
AMERICANO 4.50  
MACCHIATO 4.50  
CAPPUCCINO 4.95  
LATTE 5.50  
MOCHA 6.50

MORNING BUN LATTE 6.50

PUMPKIN SPICE LATTE 6.50

VALRHONA HOT CHOCOLATE 5.95

*sub almond milk / oat milk 1.25*

*add espresso "double shot" 3*

*add vanilla / morning bun / simple syrup*

## TEA

### ICED

12OZ 4.95 - 16 OZ 5.25

BLACK - DEEP BREAKFAST

HERBAL - ROSELLA MINT

GREEN - TROPICAL GREEN

### HOT

BLACK - DEEP BREAKFAST 4.95

HERBAL - ROSELLA MINT 4.95

GREEN - SENCHA 4.95

MATCHA TEA 6

MATCHA LATTE 6.75

CHAI LATTE 6.50

## WINE

MIMOSA sparkling wine, fresh orange juice 13

PROSECCO sorrelle bronca, italy 13

CHENIN BLANC love & terrior, california 15

ROSE OF GARNACHA izadi larrosa, rioja spain 13

SYRAH comptoir, california 15

## SPRITZ 330ml

SAUVIGNON BLANC + CUCUMBER something & nothing 7.50

ROSÉ + HIBISCUS & ROSE something & nothing 7.50

## COCKTAILS

MORNING BUN OLD FASHIONED bourbon, rye, morning bun  
simple syrup, lemon twist 13

HONEY POT barr hill gin, pamplemousse, fresh grapefruit,  
cappelletti 13

## CANNED BEER & CIDER 16OZ

GOLD IPA east brother 9

BO PILSNER east brother 9

DRY APPLE CIDER sincere cider 9

## NA BEVERAGES

MEXICAN COKE 5.25

FRESH SQUEEZED ORANGE JUICE 7.50

STRAWBERRY GINGER LEMONADE 7.50

MOUNTAIN SPRING SPARKLING WATER 500ML 5

MOUNTAIN SPRING STILL WATER 500ML 5

IZZE GRAPEFRUIT 5.25

IZZE BLACKBERRY 5.25

EACH

DAY

DAY

EACH

MADE