



DINE - IN

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO BREAKFAST SANDWICH 610 CAL with tomato-pepper jam, served with a small green salad • with bacon +170 CAL	13.75 +3.25
TOASTED HAM & GRUYÈRE CROISSANT 540 CAL served with a trio of mustard and a small green salad • with an organic egg* +80 CAL	13.5 +3.5
NEW SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH 460 CAL with cucumber, pickled onion, arugula on everything croissant, served with a small green salad	15.5
NEW SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH 540 CAL on everything croissant, served with a small green salad • with smoked salmon* +50 CAL • with bacon +170 CAL • with avocado +70 CAL	14.5 +5.75 +3.25 +3.25
SUNNY-SIDE BREAKFAST BOWL (N) 590 CAL organic sunny-side egg,* avocado, caramelized onion, roasted Brussels sprouts and sweet potato, farro, massaged kale, citrus-cumin salt, pistachio dukkah, served with our artisanal bread	17
DUTCH MINI-PANCAKES 560 CAL with banana, maple butter, powdered sugar	14
NEW BRIOCHE FRENCH TOAST 880 CAL with roasted apples, blueberries, chantilly cream, powdered sugar, maple syrup, cinnamon, mint	15
WARM BELGIAN WAFFLE 500 CAL with fresh berries and chantilly cream	13

Organic Eggs

Served with our artisanal bread 200 CAL	
NEW ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA 640 CAL oven-baked omelette, served with a small green salad	16.5
TWO SOFT-BOILED EGGS* 160-890 CAL	13
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA 390 CAL	15.25
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS 290 CAL	15.25
THREE EGG SCRAMBLE 270 CAL served with a small green salad	14
OMELETTES served with a small green salad Substitute with egg whites 140 CAL	+3.5
AVOCADO & TOMATO OMELETTE 580 CAL with tomato-pepper jam	17
SMOKED SALMON* OMELETTE 580 CAL with Greek yogurt	20
HAM & GRUYÈRE OMELETTE 430 CAL	18.5
MUSHROOM & GOAT CHEESE OMELETTE 400 CAL	18

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) 470 CAL organic Greek yogurt, granola, fresh fruit	12.5
FRESH FRUIT SALAD (V) 90 CAL selection of seasonal fruit	8.5
ORGANIC STEEL-CUT OATMEAL (V) • with fresh berries and milk of your choice 180-280 CAL • with honey walnuts, banana, maple syrup, and milk of your choice (N) 320-420 CAL	9.5 10.25 10.25
CHIA SEED PUDDING (V) (N) 590 CAL coconut milk, maple syrup, chia seeds, seasonal compote	9.5
NEW BAKED APPLE CINNAMON OATS (N) (S) made with almond milk, maple syrup, chia seeds, vanilla, Greek yogurt, cinnamon, honey walnuts, mint, served with a side of milk of your choice	12
NEW COLD OVERNIGHT OATS (V) (N) (S) made with almond milk, maple syrup, chia seeds, vanilla, topped with roasted cinnamon apple and blueberries	10

From Our Bakery

CROISSANT 260 CAL	5
PAIN AU CHOCOLAT 310 CAL	5.5
PAIN AUX RAISINS 320 CAL	5.5
BUTTER BRIOCHE 350 CAL	5.5
HAZELNUT FLûTE (N) 340 CAL	5.5
ALMOND CROISSANT (N) 530 CAL	6.25
CHOCOLATE ALMOND CROISSANT (N) 580 CAL	6.5
NEW PUMPKIN TWIST (S)	5.5
CHEESE DANISH 300 CAL	5.5
APPLE TURNOVER 250 CAL	5.5
NEW PUMPKIN MUFFIN (S)	5.75
CHIA SEED MUFFIN 450 CAL	5.75
BLUEBERRY MUFFIN (V) 490 CAL	5.75
QUINOA SPELT SCONE (N) 500 CAL	5.5

Sides

BREAD 110-650 CAL sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	6
AVOCADO MASH 370 CAL	7
HUMMUS 390 CAL	7
BACON 150 CAL	6.5
PROSCIUTTO 110 CAL	7
HAM & GRUYÈRE 320 CAL	9

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Flatbreads

Pinsa Romana flatbread, made with ancient grains & our sourdough	
NEW BLUE CHEESE, ROASTED PEAR & HOT HONEY (N) (S) 18 mozzarella, pistachios, arugula, microgreens	18
RICOTTA, MUSHROOM GRUYÈRE 690 CAL roasted mushrooms, pickled onion, arugula, balsamic glaze	18
BACON & GRUYÈRE BREKKIE* 830 CAL organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil	17.5
CROQUE MADAME SANDWICH* 790 CAL organic sunny-side egg, ham, Gruyère, bechamel, parsley, served with a small green salad	18.5
Tartines Signature open-faced sandwiches, made on our sourdough wheat Substitute with superseed bread 230 CAL	+2
AVOCADO TOAST (V) 590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale • with an organic egg* +80 CAL • with smoked salmon* +50 CAL	16 +3.5 +5.75
NEW GOAT CHEESE & DELICATA SQUASH TOAST (S) 16.5 herbed goat cheese, roasted delicata squash, pomegranate, microgreens, extra virgin olive oil, hot honey on sourdough wheat	16.5
CHICKEN & MOZZARELLA MELT 460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil	18
TURKEY, BACON & AVOCADO 590 CAL turkey, bacon, tomato, avocado, arugula, herb aioli	18
SMOKED SALMON* 540 CAL organic butter, scallion, dill, served with a side of herb aioli	20

BAKER'S LUNCH | 590-680 CAL 19
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice

• select two | 350-440 CAL 15.5

Sandwiches & Toasties

Served with a small green salad 90 CAL	
NEW CHICKEN & MUSHROOM TOASTIE 1030 CAL with caramelized onion, Gruyère, truffle mayo on sourdough wheat	18
NEW HARVEST TURKEY CLUB TOASTIE (S) 18 with herbed goat cheese, cranberry chutney, roasted sweet potato, Brussels sprouts, truffle mayoon sourdough wheat	18
NEW TARRAGON CHICKEN SALAD CROISSANT 380 CAL with pickled onion and arugula	16
TOMATO & MOZZARELLA 410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	14
PROSCIUTTO & MANCHEGO 410 CAL with dried figs and mustard butter on a French roll	16
HAM & GRUYÈRE 430 CAL with mustard and cornichons on a French roll	16

Soup

Served with our artisanal bread 200 CAL	
GAZPACHO 190-370 CAL topped with mango, cucumber, radish, basil	7.75 / 9.75
CHICKEN SOUP 170-280 CAL with vegetables, quinoa, spicy harissa	7.75 / 9.75
ORGANIC LENTIL SOUP (V) 230-460 CAL	7.75 / 9.75
SOUP OF THE DAY 60-420 CAL	7.75 / 9.75

Salads & Quiches

GRILLED CHICKEN COBB 610 CAL chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20.5
WARM GRAIN BOWL (N) 680 CAL warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread • with grilled chicken +60 CAL	17.5 +5.5
BLACK LENTIL BOWL (V) (N) 480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread • with smoked salmon* +50 CAL	17.5 +5.75
MEDITERRANEAN CAESAR 570 CAL grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread	20
QUINOA & AVOCADO (V) 580 CAL organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	17.5
NEW HARVEST QUINOA SALAD (V) (N) (S) 18 arugula, quinoa, apple, roasted broccoli, delicata squash, mint, parsley, pomegranate, pecan, vinaigrette, balsamic glaze • with grilled chicken +60 CAL • with avocado +70 CAL	18 +5.25 +3.25
QUICHE LORRAINE 540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	17.5
MUSHROOM & GRUYÈRE QUICHE 590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	17.5

Desserts

CHOCOLATE CHIP CROOKIE 490 CAL	7.25
GINGERBREAD PECAN CROOKIE (N) (S)	7.25
EGGNOG SNICKERDOODLE CROOKIE (S)	7.25
PEAR CARDAMOM FRANGIPANE CROISSANT (N) (S)	6.25
STAR LINZER COOKIE (S)	4.5
SPICED GINGERBREAD CHOCOLATE CHIP COOKIE (S)	4.5
PEAR GINGERBREAD LOAF SLICE (S)	5.5
CHOCOLATE CHIP COOKIE 710 CAL	6
DOUBLE CHOCOLATE CHIP COOKIE 250 CAL	4.5
BELGIAN CHOCOLATE BROWNIE 580 CAL	6.5
MINI BROWNIE 170 CAL	3.5
MINI APRICOT CAKE (N) 140 CAL	3.5
MINI CARROT CAKE (V) 150 CAL	3.5
MINI BANANA CHOCOLATE CAKE (N) 160 CAL	3.5
COCONUT MACAROON (N) 230 CAL	3.5
MOUSSE CAKE (N) 470 CAL	8.75
LEMON TART 460 CAL	8.5
MIXED BERRY TART (N) 430 CAL	9
PASSIONFRUIT TART 510 CAL	8.5
APRICOT PISTACHIO TART (N) 380 CAL	8.5
PEAR ALMOND TART (N) 430 CAL	8.5
CANELÉ 180 CAL	4
FRENCH CREAM DOUGHNUT 420 CAL	7
APPLE PECAN CRUMBLE CHEESECAKE (N) (S)	8.75

Hot Beverages

Includes whole & non-fat dairy milk.	
• with oat milk or almond milk (N)	+1
• add vanilla syrup +30 CAL	+1
• add pistachio syrup (N) +100 CAL	+1

CLASSICS

COFFEE 0 CAL	5
CAPPUCCINO 60-130 CAL	5.95 / 6.75
LATTE 60-140 CAL	5.95 / 6.75
CAFÉ AU LAIT 40-110 CAL	6 / 7
ESPRESSO 0 CAL	4.25 / 5.25
AMERICANO 0 CAL	4.75 / 5.5
MACCHIATO 20-160 CAL	4.75 / 5.25
TEA 0 CAL Ask your server about our tea selection	5.25

SPECIALTY

PUMPKIN SPICE LATTE (S)	6.5 / 7.5
BELGIAN MOCHA 170-300 CAL	6.5 / 7.5
BELGIAN HOT CHOCOLATE 180-320 CAL	5.95 / 6.75
MATCHA LATTE 60-140 CAL	6.5 / 7.5
HONEY LEMON GINGER 90-200 CAL	5.75 / 6.5
CHAI LATTE 80-380 CAL	6.5 / 7.75

Cold Beverages

COLD BREW COFFEE 0 CAL	6
ICED PUMPKIN SPICE LATTE (S)	7
ICED LATTE 30-110 CAL	6.25
ICED PISTACHIO MATCHA LATTE (N) 90-160 CAL	7
ICED MATCHA LATTE 60-140 CAL	6.75
ICED TEA 0 CAL	5.25
ICED GREEN TEA 0 CAL	5.25
ORANGE JUICE 120 CAL	5.5
APPLE JUICE 150 CAL	5.5
STILL OR SPARKLING WATER 0 CAL	4

Homemade Lemonades

LEMONADE 60 CAL	5
LEMONADE ICED TEA 40 CAL	5
MINT LEMONADE 60 CAL	5.75

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request. **FOOD ALLERGENS:** If you have a food allergy, please speak to the manager or your server. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH, SHELLFISH & SESAME. (V) Vegan (N) Contains Nuts (S) Seasonal Item