

TARTINE

OUR PIZZA DOUGH WAS CREATED USING THE BIGA STARTER METHOD, WHERE 80% OF THE FLOUR IS FERMENTED BEFORE BEING MIXED WITH TARTINE SOURDOUGH STARTER AND DURUM-GRAIN FLOUR. THE DOUGH THEN GOES THROUGH A 2 DAY COLD FERMENTATION TO DEEPEN FLAVOR & ACHIEVE A NUTRITIOUS LIGHT & CRISPY CRUST.

BREADS

WARM COUNTRY BREAD (VO) 9

cultured butter

GARLIC COUNTRY BREAD 15

thick cut country bread, black garlic butter, caciocavallo & fontal cheese, herbs, lemon, marinara

SHARABLES

CHOPPED APPLE & WALNUT SALAD 19

(N)(VO) treviso, point reyes blue cheese, candied walnuts, honeycrisp apples, pomegranate, pickled beets, walnut vinaigrette
+ add grilled chicken thigh 7.50

KALE CAESAR SALAD 19

black kale, little gem, pecorino pepato, anchovies, country breadcrumbs, squash
+ add grilled chicken thigh 7.50

MEATBALLS 16

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

CITRUS & BURRATA TARTINE (N) 19

seasonal citrus, pistachio dukkah, cardamom honey, chervil

STEAK TARTARE TARTINE (EF) 22

salsa macha, capers, creme fraiche, crispy fingerling potatoes

RED PIZZA

MARGHERITA 23

plum tomato sauce, house mozzarella, basil

PEPPERONI 26

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

WHITE PIZZA

CACIO E PEPE 23

caciocavallo, fontal & parmesan cheese, black pepper, olive oil

SAUSAGE & ONION 25

seasoned pork sausage, fennel, house mozzarella, olive oil

FIG & PIG 26

garlic cream sauce, figs, bacon, watercress, hot honey

SEASONAL MUSHROOM 26

yellow foot mushrooms, morel cream sauce, caramelized onions

+ PIZZA ADD-ONS egg 3 / anchovy 5 / pepperoni 4
prosciutto 5 / sausage 5 / pineapple 4 / mushroom 5
calabrian chilis 3 / burrata 8 / hot honey 3
house ranch 3 / green olives 3

DESSERT 12 EACH

STICKY TOFFEE PUDDING with vanilla ice cream (N) / **TRES LECHES CAKE**

BASQUE STYLE CHEESECAKE with winter citrus

*** 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

TARTINE

WINE

PROSECCO 13/52

sorrelle bronca, itl

LAMBRUSCO 15/60

vecchia modena, itl

CHARDONNAY 17/68

domaine eden, santa cruz, ca 2020

PINOT GRIGIO 15/60

erste + neue, alto adige, itl 2022

CHENIN BLANC 14/56

chateau de breze loire, fr 2013

MOURVEDRE/GRENACHE ROSE 16/64

bedrock, ode to lulu, ca 2023

TREBBIANO 17/68

folklore, castel pujol, uy 2024

SANGIOVESE 17/68

caprili rosso di montalcino, itl 2022

RED BLEND 17/68

cruse, petaluma, ca 2022

CABERNET SAUVIGNON 19/72

kokomo, sonoma county, ca 2022

BEER & CIDER 160Z

GOLD IPA 11

east brother

BO PILSNER 11

east brother

DRY APPLE CIDER 10

sincere cider

ICED TEA 5.25

BLACK

deep breakfast

HERBAL

rosella mint

GREEN

tropical green

HOT TEA 4.95

BLACK

deep breakfast

HERBAL

rosella mint

GREEN

sencha

COCKTAILS

SPRITZ TARTINE 16

aromatized wine, pamplemousse, prosecco

A.S.M. 16

blanco tequila, spiced pineapple cordial, lime

MORNING BUN OLD FASHIONED 17

bourbon, morning bun simple syrup, lemon twist

SLOW DRAG 18

bonded bourbon, 12yr islay single malt, sirine bitter, torino vermouth, bergamot

TROPICAL WINTER 15

vodka, passionfruit, lime, tropical green tea

COLAMARO 17

amaro ciociaro, amaro montenegro, torino vermouth, bitters, strawberry, lemon, soda

BLUSH MARTINI 17

gin, honey, rose vermouth, bitters, lemon oil

GIN GIMLET 15

london dry gin & fresh lime juice
choice of- classic or strawberry

NA BEVERAGES

MOUNTAIN SPRING SPARKLING 5

MOUNTAIN SPRING STILL 5

MEXICAN COKE 5.25

DIET COKE 3.50

STRAWBERRY LEMONADE 8

SODA ARRABIATA 8

fresh ginger, lime, habanero, sparkling water

NA KOLSH or IPA 8

best day brewing 11 oz

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