

TARTINE MANUFACTORY

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 SUMMER CORN SALAD (N/V) 18.50

pepperoncini, gigantes bean, cotija,
brentwood corn, cilantro, salsa seca,
tomato-lime vinaigrette

+ add grilled chicken thigh 7.50

GREEN GODDESS SALAD (WF/V) 18.50

little gem lettuce, stone fruit,
goat cheese, sunflower seed dukkah

+ 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 / arugula 4

* 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

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WINE

PROSECCO 13/52

sorelle bronca, itl

SPARKLING ROSÉ 13/52

brut, piper sonoma, ca

MOURVÉDRE-GRENACHE ROSÉ 16/64

bedrock, ode to lulu, sonoma, ca
2023

PINOT GRIGIO 15/60

erste + neue, itl 2022

CHARDONNAY 13/52

summer cloud,
santa lucia highlands, ca 2015

PINOT NOIR 16/64

domaine chapuis, bourgogne,
fr 2020

CABERNET SAUVIGNON 16/64

in sheep's clothing,
dundee hills, or 2023

COCKTAILS

VENETIAN SPRITZ 16

aperol, select aperitivo,
prosecco

ST. BARTHS MILK PUNCH 17

house rum blend, amaro,
white vermouth, pineapple,
lemon, clarified milk

NEGRONI 17

gin, tartine vermouth blend,
campari

MORNING BUN OLD FASHIONED 17

rye, bourbon, morning bun syrup

BEER & CIDER 160Z

BO PILSNER 11

east brother

GOLD IPA 11

east brother

DRY APPLE CIDER 10

sincere cider

NA BEVERAGES

SPARKLING WATER 5

STILL WATER 5

MEXICAN COKE 5.25

DIET COKE 3.50

OLI-POP GINGER LEMON 4

OLI-POP CHERRY VANILLA 4

LEMONADE 7

LOVELY BUNCH SPARKLING OR STILL APPLE JUICE 5.50

NA IPA 8

best day brewing 11 oz

ICED TEA 6.25

BLACK

deep breakfast

HERBAL

rosella mint

GREEN

tropical green

HOT TEA 4.95

BLACK

deep breakfast

HERBAL

rosella mint or
chamomile

GREEN

tropical green

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