

TARTINE

BAKERY & CAFE

monday 8-7

tues,weds 7:30-7:00

saturday 8:00-8:00

600 Guerrero

415-487-2600 phone

thurs,fri 7:30-8:00

sunday 9:00-8:00

San Francisco CA

415-487-2600 fax

www.tartinebakery.com

We use organic produce as much as possible and use organic flour, sugar, and local eggs. Most of our meat is from Niman Ranch. Choice of breakfast pastry, cakes and tarts will vary according to season, availability of produce and the whims of the pastry chefs. Our coffee is organic Mr. Espresso, and all of our dairy for the coffee bar is organic from Straus Family Creamery. Thank you for visiting.

Breakfast Pastries

croissant	\$3.25
frangipane croissant	\$3.75
double pain au chocolat	\$3.75
morning buns	\$3.25
buttermilk scones	\$3.00
tea cake	\$3.50
bread pudding	\$5.50
pain au jambon	\$4.25
gougère	\$3.25
cake aux olives	\$4.75

quiche whole \$28 bowl \$4.00

Choices change daily, made with crème fraîche, Niman smoked ham and organic produce.

Muesli cup \$4 bowl \$6

Brick oven toasted whole grains, Organic Straus whole-milk yoghurt, fresh and dried organic fruits and toasted nuts.

Croque Monsieur \$9.25

Open face sandwich made with our Country bread, béchamel, gruyere, thyme and pepper. Topped with either smoked Niman Ranch ham or seasonal vegetable.

Hot Pressed Sandwiches

Served daily from 12:00 Noon

Humboldt Fog Goat Cheese

\$10.75

Local goat cheese on walnut bread.

Three Cheese Tasting

\$11.25

One third each of Bellwether Carmody, Straus Cheddar, Idiazabal

Idiazabal & Membrillo

\$11.25

Lightly smoked sheep cheese with quince jam

Pecorino & Almond

\$11.25

Sheep cheese & almonds crushed with olive oil, lemon and sage.

Mozzarella & Tapenade

\$11.25

Fresh mozzarella with house-made niçoise olive and anchovy puree.

Jambon Royale & Gruyère

\$11.75

Niman Ranch cured and smoked ham with Dijon on country bread.

Sopressata, Fontina, Broccoli Rabe Pesto

\$12.00

Spicy sopressata with Italian Fontina and pesto on country bread.

Prosciutto & Provolone

\$11.75

San Daniele Prosciutto with dressed arugula.

Pastrami

\$12.50

Niman Ranch pastrami, horseradish, gruyere

Spicy Turkey

\$12.25

Peppered turkey breast, provolone, broccoli rabe pesto

Little Side Salad

\$3.95

Star Route organic greens with lemon shallot dressing.

Breads

\$7.00 plain / \$7.25 all others

Our breads are made with locally milled organic flours and sea salt. Baked on a radiant stone hearth. Loaves are out of the oven after 5:00 pm Wednesday through Sunday. Available in plain country or with walnuts, sesame seeds, olives.

Pastry

These items are available year round. We also have a selection of seasonal cakes and tarts. Please see the display case in the café or visit our website at www.tartinebakery.com.

Eclairs

\$4.65

Filled with vanilla custard, dipped in Valrhona glaze.

Banana Cream Tart 4”-\$6.35 9”-\$36, serves 8

Flaky pastry coated in dark chocolate with caramel, pastry cream, and lightly sweetened cream.

Coconut Cream Tart 4”-\$6.35 9”-\$36, serves 8

Flaky pastry coated in dark chocolate with pastry cream, and lightly sweetened cream.

Lemon Cream Tart 4”-\$6.00 9”-\$35, serves 8

Sweet pastry shell filled with rich lemon cream, topped with unsweetened cream.

Frangipane Tart 4”-\$6.00 9”-\$35, serves 8

Light almond-cream filling baked in a flaky pastry shell with seasonal fruit.

Lemon Meringue Cake

Rectangle 6”-\$28, serves 6 12”-\$52, serves 12

Lemon-moistened genoise layered with caramel and lemon cream. Topped with torched peaks of meringue.

Passion Fruit Lime Bavarian

Rectangle 6”-\$28, serves 6 12”-\$52, serves 12

Lime-moistened genoise with passion fruit Bavarian. Topped with sweetened cream and coconut.

Devil's Food Cake

Round 6”-\$34, serves 8 10”-\$66, serves 16

Valrhona dark-chocolate butter cake, layered with caramel and chocolate ganache. Serve room temperature.

Chocolate Soufflé Cake

Round 6”-\$28, serves 6 10”-\$52, serves 12

Valrhona flourless chocolate mousse cake on a thin layer of chocolate cake base.