

BREAKFAST

Croissant	4.25
Frangipane Croissant almond cream	5.25
Pain au Chocolat	5.00
Pain au Jambon smoked ham, gruyère	5.75
Morning Bun cinnamon sugar, candied orange	4.25
Buttermilk Scone currants, candied orange zest	3.75
Savory Scone bacon, gruyère, fromage blanc	4.25
Brioche Bread Pudding seasonal fruit	4.50/7.25
Seasonal Fruit Torte almond cake & crumble	4.25
Tea Cake choc/lemon-almond/pumpkin/orange(vegan)	4.25
Gougère gruyère, black pepper, thyme	4.00
Quiche slice ham / seasonal vegetable	6.25
whole	46.00
Muesli whole grains & yogurt, fruits & nuts	4.50/6.50
Croque Monsieur country bread, béchamel, gruyère, pepper, seasonal produce — choice of ham, turkey, shiitake mushroom or fromage blanc	10.75
Almond Ricotta Cake	4.50
Ginger Torte	5.25

TARTS

EACH 4" TART SERVES 1, EACH 9" TART SERVES 8

Banana Cream Tart · 4" — 7.75 9" — 48 chocolate and caramel coated flaky pastry
Coconut Cream Tart · 4" — 7.75 9" — 48 chocolate and caramel coated flaky pastry
Lemon Cream Tart · 4" — 7.25 9" — 42 sweet pastry shell filled with rich lemon cream
Frangipane Tart · 4" — 6.75 9" — 38 flaky pastry shell, almond cream, with seasonal fruit
Chocolate Hazelnut Tart · 4" — 6.75 sweet pastry shell, guanaja, orange

TARTINE

Welcome to Tartine Bakery! Pastries, cakes, and tarts vary with the seasons. Café seating available for guests after they have ordered and paid at the register. Thank you for visiting Tartine.

SEASONAL ITEMS

Apple Pie · slice — 6.25 9" — 45 organic apples, oat walnut crumble
Pumpkin Pie · 4" — 7.75 9" — 45 flaky shell, spices, brandy
Pecan Tart · 4" — 7.75 9" — 45 chocolate rye crust, rum

BREAD

OUR BREADS ARE MADE WITH LOCALLY MILLED ORGANIC FLOURS AND SEA SALT & BAKED ON A RADIANT STONE HEARTH.

AVAILABLE DAILY AFTER 4:30PM.

Baguette	5.50
Country	8.75
/with Olive*, Sesame, or Walnut	9.50

Browns: Ancient, Sprouted, Porridge	9.75
BAKERS CHOICE BLEND OF HEIRLOOM WHEAT VARIETIES	

Danish Style Sprouted Rye half 6 / whole 12

*AVAILABLE WEDNESDAY, FRIDAY AND SUNDAY

COOKIES

Coconut Macaroon	.90
Hazelnut Biscotti	.90
Oatmeal Currant	.90
Walnut Butter	.90
Cocoa Nib Rocher	1.50
Toasted Almond Rocher	1.50
Chocolate Chip oat, walnut	2.50
Mexican Wedding walnut	1.25
Shortbread	1.50
Chocolate Friand	2.25
Chocolate Salted Rye	1.50
Gingerbread Cookie	2.50

CAKES

RECTANGLES SERVE 6 OR 12, ROUNDS SERVE 8 OR 16

Lemon Meringue Cake · rect 6" — 35 12" — 66 lemon soaked genoise layered with caramel and lemon cream	
Passion Fruit Lime Bavarian · rect 6" — 35 12" — 66 lime soaked bisquit cake with passion fruit bavarian topped with coconut	
Tres Leches Cake · round 6" — 42 10" — 77 coconut milk moistened chiffon, layered with bavarian cream and cajeta	
Chocolate Soufflé Cake · round 6" — 42 10" — 77 Valrhona flourless chocolate mousse on a thin layer of chocolate cake topped with chocolate ganache	
Devil's Food Cake · round 6" — 42 10" — 77 Valrhona dark-chocolate butter cake, layered with caramel and chocolate ganache. Serve at room temperature.	
Chocolate Pudding whipped cream	5.25
Lemon Bar lemon curd, pine nut shortbread	4.50
Éclair vanilla cream, Valrhona glaze	5.25
Chocolate Rye Bar meringue, almond, jam	4.75

CONFECTIONS

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

HOT PRESSED SANDWICHES

OUR SANDWICHES ARE MADE TO ORDER
AFTER 11:30 AM. THESE WILL BE ORDERED
WITH YOUR CASHIER, AND PLEASE ALLOW
AT LEAST 15 MINUTES AFTER ORDERING.

Humboldt Fog Goat Cheese · 13.25

local goat cheese on walnut bread

Three Cheese Tasting · 13.25

one third Bellwether Carmody, Straus Cheddar,
Idiazabal

Idiazabal & Membrillo · 13.25

lightly smoked sheep cheese with quince jam

Pecorino & Almond · 13.25

sheep cheese, almonds, olive oil, lemon, sage

Fromage Blanc & Banana · 13.25

walnut bread, quince jam

Mozzarella & Tapenade · 13.25

fresh mozzarella with nicoise olive & anchovy puree

Jambon Royale & Gruyère · 14.50

Niman Ranch smoked ham, Dijon

Sopressata, Fontina, Broccoli Rabe

Pesto · 14.50

spicy sopressata with Italian Fontina and pesto

Prosciutto & Provolone · 14.50

San Daniele Prosciutto with dressed arugula

Pastrami · 14.50

Zoe's Meats pastrami, horseradish,
mustard, gruyere

Spicy Turkey · 14.50

Turkey breast, provolone, broccoli rabe pesto

Little Side Salad · 4.25

Star Route organic greens w/lemon
shallot dressing

COFFEE MANUFACTORY

Filtered Coffee	3.50
Café au Lait	3.75
Cold Brew Iced Coffee	4.00

Espresso	3.00
Americano	3.00
Macchiato	3.25
Gibraltar	3.75
Cappuccino	4.00
Latte	4.50
Mocha Valhrona chocolate	5.00
Hot Chocolate	3.50/4.00
Almond Milk	+1.00

12oz Roasted Coffee Beans (various)	15.25
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RARE TEA COMPANY

Black	5.00
Scented with Bergamot	4.00
Oolong	4.00

Green	4.00
herbal	
Peppermint	4.00
Lemongrass	5.00
Rooibos	4.00
Chamomile	4.00

iced	
Black	5.00
Green	4.00
Lemongrass	5.00

FRESH JUICES

Orange or Grapefruit	5.25
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BOTTLED DRINKS

Apple Juice	3.50
Mexican Coca-Cola	2.50
Sparkling water	2.00/4.00
Still water	2.50/4.00

PACKAGED GOODS

Cookie Bag	10.50
Plain Brownie	
single/three-pack	4/11.50
Walnut Brownie	
single/three-pack	4.50/13.00
Muesli Bag	8.50
Spicy Cocktail Nuts	8.50
Candy bags and boxes	10.00

BEER

Lager, Local Brewing Company
San Francisco, CA 8

Gose Salt Ale, Evil Twin
Brooklyn, NY, 'Mission [Chinese]' 8

Belgian Blond Ale, Middlebrow [Glide]
Chicago, IL 'Robyn' 8

Farmhouse Saison, Ommegang
Copperstown, N, 'Hennepin' 8

WINE

SPARKLING

Prosecco, Sommariva,
Veneto, Italy 9/36

WHITE

White Blend, Kuentz-Bas
Alsace, France 9/36

Chardonnay, Poco a Poco
Mendocino, CA 12/45

ROSÉ

Vin Gris of Grenache, Cruess
Dry Creek Valley, CA 11/39

Rosé of Syrah, KEEP
Napa Valley, CA 11/39

RED

Mourvèdre Blend, Petit Canet
Languedoc, France 9/36

Gamay, Jean-Paul Dubost
Beaujolais, France 11/39

TARTINE IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. A 5% SURCHARGE WILL BE ADDED
TO ALL FOOD AND BEVERAGE SALES IN SUPPORT OF EMPLOYEE BENEFITS.