

TARTINE

MANUFACTORY

WARM COUNTRY BREAD & BUTTER (vo)(ef) 9

+ADD SEASONAL JAM 2.50

+ADD WHIPPED RICOTTA (WF) 9

+ADD SMOKED TROUT DIP (WF) 12

+ADD HUMMUS (V) sunflower dukkah 7

MARINATED OLIVES 9.50 assorted unpitted olives, thyme, lemon & orange peel

ROASTED BABY CARROTS (WF)(VO) 12 whipped ricotta, za'atar, leek oil, crispy carrot, micro cilantro

GREEN GODDESS SALAD (vo)(WF) 19 little gem, assorted stone fruit, goat cheese, sunflower seed dukkah + **ADD CHICKEN** 7.5

CHOPPED SUMMER CORN SALAD (n)(vo) pepperoncini, gigandes beans, brentwood corn, cotija, cilantro, salsa seca, tomato lime vinaigrette 18.50 + **ADD CHICKEN** 7.5

STONE FRUIT & BURRATA 19 seasonal stone fruit, osmanthus flower, basil, served with toasted country bread

***STEAK TARTARE TARTINE** 24 shoyu egg, pickled celery root, caper, shallot, beef tallow, crispy lotus root

MEATBALLS 16 tomato sauce, parmesan, herbs + **ADD MEATBALL** 4

PARISIAN GNOCCHI 28 dungeness crab, artichoke, beurre blanc, parmesan

PIZZA

MARINARA 20 plum tomato sauce, garlic confit, dry herb mix

MARGHERITA 21 plum tomato sauce, mozzarella, basil

PEPPERONI 24 plum tomato sauce, pepperoni, mozzarella, basil

SEASONAL MUSHROOM 24 wild mushrooms, mozzarella, provolone, ricotta, garlic confit, lemon zest

PINEAPPLE 26 black garlic plum tomato sauce, pepperoni, pineapple, mozzarella

PEACH & PANCETTA 24 pearl onion, ricotta, rosemary, balsamic glaze

SAUSAGE & ONION 24 pork sausage, fennel, red onion, mozzarella, olive oil

CACIO E PEPE 22 mozzarella, provolone, parmesan, black pepper, olive oil

SPICY PEPPERONI & PEPPER 24 shishito pepper, sriracha, mozzarella, olive oil

COMBO 26 plum tomato sauce, pepperoni, sausage, red onion, green olive, 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
artichoke hearts 4/ vegan pepperoni 6

* 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 PER 750ML

*(N) THIS ITEM CONTAINS NUTS (EF) EGG FREE (DF) DAIRY FREE (VO) VEGAN OPTION (WF) WHEAT FREE (V) VEGAN

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WINE

PROSECCO 13/52 sorelle bronca, itl

PINOT GRIGIO BLEND (ORANGE WINE) 15/60
love you bunches, stolpman, ca 2023

PINOT GRIGIO 15/60 erste + neue, itl 2022

SAUVIGNON BLANC 15/60 stolpman, ca 2024

PINOT NOIR 14/56 pierre dupond, fr 2025

CABERNET SAUVIGNON 17/68 kokomo, ca 2022

SANGIOVESE 17/68
caprili, rosso di montalcino, itl 2023

COCKTAILS

SEASONAL SPRITZ cocchi americano,
pamplemousse, prosecco **16**

COFFEE NEGRONI 17 coffee infused mezcal,
campari, sweet vermouth,

MORNING BUN OLD FASHIONED 17 rye,
bourbon, morning bun syrup

BEER & CIDER 16 oz

BO PILSNER 11 east brother

GOLD IPA 11 east brother

DRY APPLE CIDER 10 sincere cider

NA BEVERAGES

SPARKLING WATER 16 oz 5

STILL WATER 16 oz 5

MEXICAN COKE 5.25

DIET COKE 3.50

OLI-POP CHERRY VANILLA 4

OLI-POP GINGER LEMON 4

LEMONADE 7

NA IPA 8
best day brewing 11 oz

COFFEE

FILTER COFFEE 4.95 12oz	COLD BREW 6.75 16oz
AMERICANO 5	ESPRESSO 4.75
MACCHIATO 5.25	CAPPUCCINO 5.75
LATTE 5.95	MOCHA 6.95
MORNING BUN LATTE 6.95	
VALRHONA HOT CHOCOLATE 6.25	

sub almond milk / oat milk .75

add espresso "double shot" 3

add morning bun syrup 1.00

add lavender syrup 1.00

add vanilla / honey / simple syrup

HOT TEA 4.95

ENGLISH BREAKFAST

EARL GREY

YUZU PEACH GREEN

CHAMOMILE MEDLEY

LAVENDER MINT

ICED TEA 5.25

BLACK classic black

HERBAL hibiscus lime *

GREEN green tea citrus