

## TARTINES

\*\*All our tartines are served with a house salad and can be prepared on the following toasted breads:

- Organic Multigrain
- Poilâne - French rustic sourdough "boule"

MOZZA Fresh mozzarella, vine tomatoes, fresh basil, olive oil, sea salt	12
CROTTIN Goat cheese, frizée, fresh thyme, honey, olive oil	11.5
FROMAGE BLANC Fromage blanc from Vermont, cucumber, chives, pine nuts	10.5
SAINT MARCELLIN Saint Marcellin, Bayonne ham, arugula, olive oil	15
JAMBON PUREE Cooked ham chiffonade, homemade mashed potato, chives	11.5
ROSBIF Cold roast beef, homemade herbed mayo, oven baked tomatoes	15
STEAK MINUTE Filet steak, caramelized onions, old style mustard	19
TARTARE Finely chopped raw beef, onions, capers, egg yolk, Dijon mustard Worcestershire sauce, parsley	14
POULET RÔTI Roast farm chicken, homemade herbed mayo, shaved fennel, olive oil	14
CANARD Shredded crispy duck, cucumber, spring onion, plum sauce	16
CLUB Turkey, Brie cheese, bacon, tomato, iceberg, homemade herbed mayo	14
FOIE GRAS Homemade duck foie gras, fig jam	18.5
SAUMON FUME Wild smoked salmon, creme fraiche, lemon, fresh dill	18
NICOISE Tuna, anchovies, romaine, hard boiled egg, vine tomatoes, cucumber	13.5
HOMARD Lobster, homemade wasabi mayo, vine tomatoes, shredded lettuce	22
RATATOUILLE Eggplant, zucchini, bell pepper, tomato, fresh parsley & basil	12
BRUNCH Arugula with choice of scrambled, poached, benedict, or sunny side up eggs with any of the following:	8
• Smoked salmon	4
• Bacon	3
• Herbed mushrooms	2
• Roasted tomatoes	2

## TO SHARE

\*\*The following dishes are to share and come with Poilâne toasts

FOIE GRAS Homemade duck foie gras served in its jar	26
RILLETTES DE CANARD Homemade duck rillettes served in its jar	21
PATA NEGRA Ibérico ham served with Poilâne toasts rubbed with fresh garlic and tomato	28
SAINT MARCELLIN ENTIER Whole Saint Marcellin cheese	14

ASSIETTE DE FROMAGES Selection of five cheeses of the moment	16.5
SARDINES Canned sardines	16
CAVIAR ALVERTA - 50gr American caviar from northern California - 1 ¾ oz	TBD

## SALADS

NICOISE Romaine, tuna, potato, green beans, cherry tomato, cucumber hard boiled egg	14.5
COBB Mixed greens, chicken, bacon, avocado, shallots, blue cheese hard boiled egg	14
CHEVRE CHAUD Frizée, warm goat cheese on Poilâne croutons, pine nuts	13
CEASAR Choice of grilled chicken or shrimp with romaine, croutons shaved parmesan	11
POUSSES D'EPINARD Baby spinach, avocado, tomato, red onion	11

## SOUPS

SOUPE DU JOUR Vegetables of the moment	TBD
POTAGE DE POTIMARRON Pumpkin, potato, nutmeg, single cream	8.5
BOUILLON DE POULET Chicken, mixed vegetables, chervil	7.5
GAZPACHO* Tomato, cucumber, celery, red onion	7
SOUPE DE CONCOMBRE* Cucumber, yoghurt, mint, chives	7

\*Served ice-cold

## DESSERTS

TARTE TATIN	8
CRUMBLE SAISON	7
FONDANT AU CHOCOLAT	8
CARROT CAKE	8
TARTE DU JOUR	7

## SWEET TARTINES

CHOCO Grated dark chocolate, melted sea salt butter	6.5
NUTELLA BANANE Nutella, banana	7.5
CARAMEL A LA FLEURE DE SEL Caramel, sea salt	7
BEURRE MIEL Honey from Vermont mixed with sea salt butter	6
BEURRE CONFITURE Butter and choice of local jams	6

TARTINERY is a concept created around the French Tartine, a classic toasted open-faced sandwich. Our Tartines are based on refined and home-style recipes. They can be devoured "tapas style" or eaten as a main course with or without the use of knives and forks. Our bread of choice is Poilâne, a famous rustic sourdough loaf baked daily at their Parisian bakery. How it gets here every morning is our little secret!

**209 Mulberry Street, New York, NY 10012**  
**212 300 5838**

**20% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

## JUICES

6.5

\*\*Freshly squeezed, no-added sugar

### DELICIOUS TRIO

Apple, pineapple, orange

### HEALTHY BOOST

Apple, carrot, celery, ginger

### CITRUS SQUEEZE

Orange, grapefruit, lemon

### WILD JUICE

Banana, apple, strawberry

### SMOOTH GROOVE

Carrot, apple, lemon

### VITA SPLASH

Kiwi, apple, pineapple

### SWEET GINGER

Apple, pear, ginger

### CREATE YOUR OWN

Orange, grapefruit, lemon, apple, pineapple, banana  
watermelon, mango, kiwi, strawberry, raspberry, blueberry, carrot, celery, ginger,  
mint

## SMOOTHIES

6.5

\*\*Smoothies made with fresh fruits & low-fat yoghurt

### MANGO MANGO

Mango, banana, low-fat yoghurt, ice

### JUST BERRIES

Strawberries, raspberries, blueberries, low-fat yoghurt, ice

### SINGLE BANANA

Banana, soy milk, honey, low-fat yoghurt, ice

### CHOCO SHAKE

Chocolate, banana, soy milk, low-fat yoghurt, ice

## WATER & SODA

EVIAN (1L)

6

SAINT GERON (1L)

7

PERRIER / COKE / DIET COKE / ORANGINA

3

## COFFEE & TEA

COFFEE

2

ESPRESSO

2.5

LATE

3

CAPPUCCINO

3

HOT CHOCOLATE

3

EARL GREY / ENGLISH BREAKFAST

DARJELING / VANILLA

2.5

GREEN / JASMIN / FRESH MINT

VERBENA / CAMOMILE

2.5

ICED COFFEE

3

ICED TEA

3

ICED CHOCOLATE

3

## ALCOOLS

BEER

(TBD)

CHAMPAGNE

(TBD)

RED WINE

(TBD)

WHITE WINE

(TBD)

ROSE

(TBD)



TARTINERY MENU