TARTINERY
THE PLAZA

AT THE PLAZA FOOD HALL
ONE WEST 59TH STREET
NEW YORK, NY 10019

646 755 3231

MON TO SAT 8AM TO 9PM
SUN 10AM TO 6PM
BREAKFAST (8AM TO 11AM)

TARTINE BACON EGG & CHEESE 14
TARTINE ORGANIC SMOKED SALMON 18.5
TARTINE BUTTER & JAM 8
TARTINE NUTELLA & BANANA 10
TARTINE RICOTTA & BERRIES 10

FRUIT SALAD Seasonal fruit salad 8
YOGURT & GRANOLA Non-fat Greek yogurt, granola, berries 9.5

BOARDS (COUNTER ONLY)

PATA NEGRA Pata Negra Bellota, pan con tomate 26
CHEESE Assortment of artisanal cheese 18
CHARCUTERIE Assortment of artisanal charcuterie 18
CHEESE & CHARCUTERIE Assortment of artisanal cheese & charcuterie 27

APPETIZERS

BURRATA Fresh burrata, grape tomato, basil, olive oil 16
HOMEMADE SALMON RILLETES Organic Scottish Salmon, chive, cayenne pepper, sea salt 13
LENTIL & AVOCADO Lentil, avocado, tomato, red onion 10

SOUPS

CHESTNUT & MUSHROOM VELOUTE Chestnut, mushroom, cream
BUTTERNUT SQUASH SOUP Butternut squash, nutmeg, honey
SOUP DU JOUR Soup of the day
SALADS

QUINOA Organic quinoa, tomato, avocado, edamame, feta, miso, ginger (add lobster +8) $13.5
COBB Romaine, chicken, bacon, tomato, avocado, blue cheese, egg $14
GOAT CHEESE Frizee, arugula, goat cheese toasts, bacon, walnut $15
KALE CAESAR Kale, frizee, crouton, parmesan, poached egg (add chicken +$3) $13.5
ARTICHOKE HEARTS Frizee, arugula, artichoke, grape tomato, parmesan, pumpkin seeds $15.5
NICOISE Romaine, tuna, anchovies, plum tomato, cucumber, hard-boiled egg $14.5

TARTINES

WHAT BREAD WOULD YOU LIKE?

SOURDOUGH from Pain d’Avignon
SEVEN GRAIN from Pain d’Avignon

MOZZA Mozzarella, tomato, basil, garlic, olive oil $12
RICOTTA Ricotta, grape tomato, lemon confit, honey, olive oil, black pepper $12.5
PEAR & BLUE CHEESE Melted Fourme d’Ambert, roasted pear, honey, arugula, walnut $16
YOGURT & CUCUMBER Labne (Lebanese yogurt), cucumber, za’atar (dried herb blend), olive oil $12
AVOCADO & ASPARAGUS Smashed avocado, asparagus, arugula, poached egg, pumpkin seeds, parmesan, olive oil $14
ROASTED ZUCCHINI Roasted zucchini & yellow squash, crème fraiche, herbes de Provence $12
ROAST BEEF ‘N MAYO Roast beef, herb mayo, romaine, roasted grape tomato $15.5
FARM ROASTED CHICKEN Farm roasted chicken, herb mayo, shaved fennel, olive oil $13.5
CROQUE MONSIEUR / MADAME Ham, gruyere, bechamel / fried egg $14/16
CLUB Turkey, brie, bacon, tomato, romaine, herb mayo $16
ORGANIC SMOKED SALMON Organic Scottish smoked salmon, crème fraiche, lemon, dill $18.5
LOBSTER Lobster, edamame, pink grapefruit, tomato, arugula, wasabi mayo $22
PERIGOURDINE – PLAZA EXCLUSIVE Smoked duck filet, goat cheese, arugula, roasted grape tomato, honey, walnut $22

DESSERTS

TARTINE NUTELLA & BANANA Nutella, banana $10
TARTINE RICOTTA & BERRIES Ricotta, honey, mixed berries, mint $10
FRUIT SALAD Seasonal fruit salad $8
FRESH JUICES

DELICIOUS TRIO  Apple, pineapple, orange
HEALTHY BOOST  Apple, carrot, celery, ginger
CITRUS SQUEEZE  Orange, grapefruit, lemon
WILD JUICE  Banana, apple, strawberry
SWEET GINGER  Apple, pear, ginger
GREEN MONSTER  Apple, cucumber, celery, kale
CREATE YOUR OWN • CHOOSE THREE
Orange, grapefruit, lemon, apple, pear, pineapple, banana, kiwi, strawberry, raspberry, blueberry, carrot, cucumber, celery, kale, ginger, mint

BLUE BOTTLE COFFEE

AMERICANO  3.5
ESPRESSO  3.5
MACCHIATO  3.75
CAPPUCCINO  4
LATTE  4.5
ICED AMERICANO  4
NEW ORLEANS ICED COFFEE – COLD BREWED  4.5

BELLOCQ TEA / ICED TEA  2.5/3.5
HOT CHOCOLATE / ICED CHOCOLATE  4

WATER & SODA

EVIAN / PERRIER / COKE / DIET COKE  3
BELVOIR (ORGANIC ELERFLOWER LEMONADE)  4
WINE (CUVEE TARTINERY)

ROSE / 2013 COTES DE PROVENCE Domaine de Rimauresq, FR 12/36/48
WHITE / 2013 SANCERRE Domaine Chatelain, Loire, FR 14/42/56
RED / 2011 BORDEAUX Chateau Haut-Meneau, FR 14/42/56

CHAMPAGNE & COCKTAILS

CHAMPAGNE TARTINERY POP Pommery, Champagne, FR (Mini 187ml) 29
BELLINI / MIMOSA 14

BEER

STELLA ARTOIS Lager, Leuven, BE 7
PIETRA Amber Ale, Corsica, FR 11