



Today's menu is sourced from: Milagro Farm, Boggy Creek Farm, Steelbow Farm, Dewberry Hills Farm, Antonelli's Cheese, Niman Ranch, Applegate Farms, Mill-King, and Texas Olive Ranch

## BREAKFAST

<b>french omelette*</b>	<b>14</b>
Milagro Farm eggs, chives, pommes frites add chèvre +2.00	
<b>bistro breakfast*</b>	<b>14.50</b>
two Milagro Farm eggs (fried or scrambled); pommes frites; bacon, sausage or fruit; buttered toast, jam	
<b>french toast</b>	<b>13.50</b>
challah french toast, vermont maple syrup, organic berries	
<b>breakfast tostadas*</b>	<b>14.25</b>
black beans (contain pork), jack, fried farm eggs, ranchero, avocado, corn tostadas, pommes frites	
<b>granola &amp; yogurt bowl</b>	<b>12</b>
house granola (organic rolled oats, canola oil, almonds, walnuts, raisins, dried cranberries, honey), whole milk yogurt, organic berries	
<b>TFB breakfast sandwich*</b>	<b>12.75</b>
Milagro farm egg, Niman Ranch bacon, swiss, farm greens, chipotle mayo. TFB english muffin, served with pommes frites	
<b>banana walnut pancakes</b>	<b>14.25</b>
two pancakes as big as the plate! served with vermont maple syrup	

## LUNCH

<b>soup of the day</b>	<b>10</b>
<b>market salad</b>	<b>13</b>
organic lettuces, shaved parmesan, Texas Olive Oil, lemon vinaigrette	
<b>smoked trout niçoise</b>	<b>16.75</b>
smoked Idaho trout, farm greens, tomato, boiled farm egg, potato, olive, lemon-caper vin	
<b>club sandwich</b>	<b>16</b>
Niman Ranch bacon, Dewberry Hills Farm grilled chicken, chipotle mayo, avocado, on toasted pain de campagne sandwich bread, served with Zapp's potato chips	
<b>cuban sandwich</b>	<b>16</b>
Niman Ranch ham and roast pork, swiss, pickle, dijon, Zapp's potato chips	
<b>TFB cheeseburger*</b>	<b>18</b>
wagyu, cheddar, slaw (lettuce, cabbage, mayo, French's), red onion, pickle, tomato, frites	
<b>Classic TFB sandwiches</b>	<b>13.50</b>
choice of a whole sandwich, El Milagro corn chips & TFB salsa	
choice of cookie [oatmeal raisin, mocha walnut, chocolate chip, gingersnap, peanut butter]	
sandwich choices	
<b>turkey-</b> Applegate Farms Turkey, mayo, TFB mustard, lettuce, tomato, pickles, red onion, white sourdough	
<b>vegetarian-</b> avocado yogurt, sprouts, cucumber, carrot, bell pepper, tomato, feta, lemon vin, ciabatta	
<b>ham and swiss-</b> Niman Ranch Ham, mayo, TFB mustard, lettuce, tomato, pickles, red onion, white sourdough	
<b>pimento cheese-</b> with pickles, tomatoes and lettuce on white sourdough	
<b>hero-</b> turkey, ham, salami, provolone with lettuce, tomato, onion and pepperoncini, red wine vin, ciabatta	
<b>chicken salad-</b> TFB chicken salad (Dewberry Hills Farm chicken, mayo, sour cream, pickles, celery, parsley), tomato, lettuce, white sourdough	

We charge a 20% equitable wage service fee on all purchases in lieu of traditional gratuity. Additional gratuity is unnecessary. However, if you would like to leave a tip in support of our staff, please notify your server and it can be added to your purchase total.

*\*consuming raw/undercooked meats/poultry/seafood or eggs may increase risk of foodborne illnesses  
please advise us of any food allergies - direct farm sourcing may limit our ability to make substitutions  
alcohol served after 10am on Sundays*

coffee & tea

<b>drip coffee</b> , anderson's coffee's 'tfb blend'	<b>2.00 / 2.75</b>
<b>dark roast cold brew</b> , tweed, house brewed	<b>3.75</b>
<b>iced tea</b> , hibiscus/pure black	<b>1.95</b>
<b>sesa hot tea</b> , ask your server for varieties	<b>2.50</b>
<b>chai tea latte</b> , sesa's arya chai, steamed milk	<b>3.75</b>
<b>americano</b> , espresso & hot water	<b>2.75</b>
<b>au lait</b> , drip coffee with steamed milk	<b>2.85</b>
<b>cappuccino</b> , espresso & steamed milk	<b>3.75</b>
<b>cortado</b> , equal parts espresso & steamed milk	<b>3.00</b>
<b>espresso</b> , dallas's 'tweed' coffee roasters' espresso	<b>2.75</b>
<b>latte</b> , espresso & more steamed milk	<b>4.15</b>
<b>macchiato</b> , espresso with a dollop of foam	<b>2.85</b>
<b>+flavor-</b> vanilla, caramel, honey, mocha	<b>.50</b>
<b>+milk options-</b> whole milk / 1% milk / almond milk / oat milk	<b>1.00</b>

beverages

<b>lemonade</b> organic, fresh squeezed	<b>4.25</b>
<b>orange juice</b> (8oz) fresh squeezed	<b>4.50</b>
<b>mountain valley</b> still water/sparkling water	<b>2.75</b>
<b>jarritos</b> lime, tamarind & apple cider	<b>2.75</b>
<b>Maine Root</b> cola	<b>2.75</b>

*alcohol available after 10am on Sundays*

classic beers - \$5

<b>hefeweizen</b> - live oak (del valle, tx)	<b>munich-style lager</b> - hacker-pschorr (munich, bavaria)
<b>oktoberfest</b> - hacker-pschorr (munich, bavaria)	<b>steam beer</b> - anchor (san francisco, ca)
<b>pilsner</b> - ayinger (aying, bavaria) [\$6]	<b>doppelbock</b> - ayinger (aying, bavaria) [\$7]
<b>export lager</b> - ayinger (aying, bavaria) [\$7 - pint]	

wine by the glass

<b>catherine &amp; pierre breton "la dilettante," vouvray (chenin blanc)</b>	<b>11</b>
<b>Ameztoi Txakolina, Getaria (savory, spritz Basque rosé)</b>	<b>11</b>
<b>"the whole shebang" zinfandel blend, california (bold, spicy red)</b>	<b>10</b>
<b>mimosa</b> Mercat Brut Cava, fresh squeezed orange juice	<b>7</b>
<b>mimosa (full) carafe</b>	<b>24</b>

*full wine list available upon request*