



tfb dinner menu
new menu items added each week

frites & aioli	9
boggy creek farm milled cornbread, whipped organic butter	12
market salad, shaved parmesan, texas olive oil, lemon	13
fried oysters, rice flour, leek aioli	14
conservas, crostini, house pickles, mustard	18
cacio e pepe	12/20
french omelette	14
tfb cheeseburger, cheddar, slaw, pickles, frites, aioli	18
chefs farm vegetable plate	21
steak frites, aioli	29
oven roasted dewberry hills (half) chicken, potatoes	34
pork milanese, arugula, radicchio, texas olive oil, lemon	22
black drum, lentils, white wine pan jus	32
lemon tart	7
hyde park fudge cake	10
coconut cake	11
butterscotch budino	13

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

please advise us of any food allergies - direct farm sourcing may limit our ability to make substitutions

**consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illnesses*

corkage: \$20 per bottle

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. Thank you.

