



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>
farm eggs, chives, frites add Bee Tree chèvre +2.00	
<b>bistro breakfast*</b>	<b>14.50</b>
two farm eggs (fried or scrambled), frites, tender belly bacon or fruit, toast, jam, butter	
<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, frites	
<b>TFB granola</b>	<b>12</b>
house granola (organic rolled oats, canola oil, almonds, walnuts, raisins, dried cranberries), whole milk yogurt, organic berries	
<b>fried egg sandwich*</b>	<b>11.75</b>
egg, cheddar, lettuce, tomato, butter, on a TFB burger bun, served with frites	
<b>banana walnut pancakes</b>	<b>14.25</b>
two pancakes as big as the plate! served with vermont maple syrup	

## LUNCH

<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>TFB cheeseburger*</b>	<b>18</b>
wagyu, cheddar, slaw (lettuce, cabbage, mayo, French's), red onion, pickle, tomato, pomme 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 chicken, mayo, sour cream, pickles, celery, parsley), tomato, lettuce, white sourdough	

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

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

beverages

<b>lemonade</b> organic	4.25
<b>orange juice</b> fresh squeezed	4.50
<b>mountain valley</b> still water/sparkling water	2.75
<b>mexican coke, sprite</b>	2.75

*alcohol available after 10am on Sundays*

beer & cider

<b>Aval</b> , Cidre Artisanal Rosé	4.25
<b>Hops &amp; Grain</b> , 'Porter Culture,'	4.25
<b>Live Oak Brewing</b> , 'Big Bark Amber'/'Hef'/'Pilz'	4.25
<b>Anchor Steam Beer</b>	5.00
<b>Jester King</b> 'Danish Metal'	15.00

wine by the glass

red, white, or rose	7
<b>mimosa</b> Mercat Brut Cava, fresh squeezed orange juice	7
<b>mimosa carafe</b>	24

wine (bottle)

<b>sparkling</b>	
Mercat, Brut, Cava	23
Loxarel, "Amaltea" Brut Nature Reserva, Penedès 2016	39
<b>rosé</b>	
Matthiasson, Rosé, Napa Valley (Syrah, Grenache, Mourvèdre) 2019	39
<b>white</b>	
Azimut, Penedès (Macabeu, Xarel-lo Garnatxa, Malvasia) 2017	31
Arnaud Lambert, Saumur (Chenin Blanc) 2017	33
Presqu'île, Santa Barbara County (Chardonnay) 2017	39
<b>red</b>	
Bedrock Shebang!, "Twelfth Cuvee" California (Zinfandel) NV	32
Château d'Oupia, Minervois (Caragon/Syrah/Grenache) 2016	29
Saint Martin, "Bronzine" Languedoc (Syrah/Grenache) 2016	30
Domaine du Salvard, "Unique" Val de Loire (Pinot Noir) 2016	34