



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

BREAKFAST

omelette w/ pommes frites*	14
Milagro Farm eggs, chives, pommes frites, add chèvre +2.00	
bistro breakfast*	16
two Milagro Farm eggs (fried or scrambled); bacon, sausage or fruit; buttered toast & jam, pommes frites	
french toast	14
challah french toast, vermont maple syrup, organic berries	
breakfast tostadas*	15
black beans (contains pork), jack cheese, fried Milagro Farm eggs, ranchero, avocado, corn tostadas, pommes frites	
granola & yogurt bowl	12
house granola (organic rolled oats, canola oil, almonds, walnuts, raisins, dried cranberries, honey), whole milk yogurt, organic berries	
TFB breakfast sandwich*	14
Milagro Farm egg, Niman Ranch bacon, swiss cheese, farm greens, and chipotle mayo on a TFB english muffin, served with pommes frites	
banana walnut pancakes	14
two pancakes as big as the plate! served with vermont maple syrup	

LUNCH

soup of the day	7/10
cup/bowl	
market salad	7/13
organic lettuces, shaved parmesan, Texas Olive Oil, lemon vinaigrette	
smoked trout niçoise	18
smoked trout, mixed greens, medium boiled milagro farm egg, green bean, tomatoes, fingerling potatoes, olives, Texas Olive Oil, mustard vinaigrette	
BLT sandwich	15
Niman Ranch bacon, lettuce, tomato, and mayo, on toasted pain de campagne sandwich bread served with Zapp's potato chips	
club sandwich	17
Niman Ranch bacon, grilled chicken, chipotle mayo, avocado, on toasted pain de campagne sandwich bread, served with Zapp's potato chips	
cuban sandwich	17
Niman Ranch ham and roast pork, swiss, pickle, dijon, Zapp's potato chips	
TFB cheeseburger*	20
wagyu, cheddar, slaw (lettuce, cabbage, mayo, French's), red onion, pickle, tomato, served w/frites	
classic TFB sandwiches	9/14
choice of a half/whole sandwich, El Milagro corn chips & TFB salsa	
choice of cookie: oatmeal raisin, mocha walnut, chocolate chip, gingersnap, peanut butter	
turkey	Applegate Farms Turkey, mayo, TFB mustard, lettuce, tomato, pickles, red onion, white sourdough
vegetarian	avocado yogurt, sprouts, cucumber, carrot, bell pepper, tomato, feta, lemon vinaigrette, ciabatta
ham and swiss	Niman Ranch Ham, swiss cheese, mayo, TFB mustard, lettuce, tomato, pickles, red onion, white sourdough
pimento cheese	classic TFB pimento cheese with pickles, tomatoes and lettuce on white sourdough
hero	turkey, ham, salami, provolone, lettuce, tomato, onion, pepperoncini, red wine vinaigrette, ciabatta
chicken salad	TFB chicken salad (chicken, mayo, sour cream, pickles, celery, parsley), tomato, lettuce, white sourdough

**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*

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.

coffee & tea

drip coffee , anderson's coffee's 'tfb blend'	2.25 / 3.00
dark roast cold brew , tweed, house brewed	3.75
iced tea , hibiscus/pure black	2.50
sesa hot tea , ask your server for varieties	4.00
chai tea latte , sesa's arya chai, steamed milk	4.00
matcha , stone ground green tea & hot water	4.00
matcha latte , stone ground green tea & steamed milk	5.00
americano , espresso & hot water	3.00
au lait , drip coffee with steamed milk	3.50
cappuccino , espresso & steamed milk	4.00
cortado , equal parts espresso & steamed milk	3.50
espresso , dallas's 'tweed' coffee roasters' espresso	3.00
latte , espresso & more steamed milk	4.50
macchiato , espresso marked with foam	3.25
+flavor- vanilla, caramel, honey, mocha	.75
+milk options- whole milk / 1% milk / almond milk / oat milk	1.00

beverages

lemonade organic, fresh squeezed	5.00
orange juice (8oz) fresh squeezed	5.00
mountain valley still water/sparkling water	3.00
jarritos lime, tamarind & apple cider	3.00
maine root cola	3.00

alcohol available after 10am on Sundays

classic beers - \$5

dunkel - warsteiner (warstein, westphalia)	hefeweizen - live oak (del valle, tx)
helles lager - hacker-pschorr (munich, bavaria)	oktoberfest - warsteiner (warstein, westphalia)
IPL - bitburger (rhineland) w/ sierra nevada (chico, ca)	polish smoke pilsner - live oak (del valle, tx)
pre-war pilsner - live oak (del valle, tx)	steam beer - anchor (san francisco, ca)
doppelbock - ayinger (aying, bavaria) [\$7]	

wine by the glass

mimosa mercat brut cava, fresh squeezed orange juice	7
mimosa (full) carafe	24
domaine gassier crisp, dry french country white wine (viognier)	10
jenny & françois "patience" house rosé by the glass (grenache/syrah)	7
"the whole shebang" bold, spicy red, california (zinfandel blend)	10

full wine list available