



Prices include the cost of service - additional gratuity will be gratefully accepted, but is not expected

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

french omelette*	16	farm eggs, chives, frites add Bee Tree chèvre +2.00
bistro breakfast*	17	two farm eggs (fried or scrambled), frites, tender belly bacon or fruit, toast, jam, butter
french toast	16	challah french toast, vermont maple syrup, organic berries
breakfast tostadas*	17	black beans (contain pork), jack, fried farm eggs, ranchero, avocado, corn tostadas, frites
TFB granola	14	house granola (organic rolled oats, canola oil, almonds, walnuts, raisins, dried cranberries), whole milk yogurt, organic berries
fried egg sandwich*	14	egg, cheddar, lettuce, tomato, butter, on a TFB burger bun, served with frites
banana walnut pancakes	17	two pancakes as big as the plate! served with vermont maple syrup

LUNCH

market salad	15	organic lettuces, shaved parmesan, Texas Olive Oil, lemon vinaigrette
smoked trout niçoise	20	smoked Idaho trout, farm greens, tomato, boiled farm egg, potato, olive, lemon-caper vin
club sandwich	19	Niman Ranch bacon, Dewberry Hills Farm grilled chicken, chipotle mayo, avocado, on toasted pain de campagne sandwich bread, served with Zapp's potato chips
cuban sandwich	20	roast Tenderbelly pork, Niman ham, swiss, pickle, dijon, Zapp's potato chips
TFB cheeseburger*	21	wagyu, cheddar, slaw (lettuce, cabbage, mayo, French's), red onion, pickle, tomato, pomme frites

Classic TFB sandwiches	16	choice of a whole sandwich, El Milagro corn chips & TFB salsa choice of cookie [oatmeal raisin, mocha walnut, chocolate chip, gingersnap, peanut butter]
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sandwich choices

- 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 vin, ciabatta
- ham and swiss-** Niman Ranch Ham, mayo, TFB mustard, lettuce, tomato, pickles, red onion, white sourdough
- pimento cheese-** with pickles, tomatoes and lettuce on white sourdough
- hero-** turkey, ham, salami, provolone with lettuce, tomato, onion and pepperoncini, red wine vin, ciabatta
- chicken salad-** TFB chicken salad (Dewberry Hills 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
alcohol served after 10am on Sundays*

coffee & tea

drip coffee , anderson's coffee's 'tff blend'	2.50 / 2.75
dark roast cold brew , tweed, house brewed	4.00
iced tea , hibiscus/pure black	2.25
sesa hot tea , ask your server for varieties	2.75
chai tea latte , sesa's arya chai, steamed milk	4.00
americano , espresso & hot water	2.75
au lait , drop coffee with steamed milk	3.00
cappuccino , espresso & steamed milk	4.00
cortado , equal parts espresso & steamed milk	3.75
espresso , dallas's 'tweed' coffee roasters' espresso	2.75
latte , espresso & more steamed milk	4.25
macchiato , espresso with a dollop of foam	3.25
+flavor- vanilla, caramel, honey, mocha	.50
+milk options- whole milk / 1% milk / almond milk / oat milk	1.00

beverages

lemonade organic	5.00
orange juice fresh squeezed	4.50
mountain valley still water/sparkling water	3.00
mexican coke, sprite	3.00

alcohol available after 10am on Sundays

beer & cider

Aval , Cidre Artisanal Rosé	5.00
Hops & Grain , 'Porter Culture,'	5.00
Live Oak Brewing , 'Big Bark Amber'	5.00
Anchor Steam Beer	6.00
Jester King 'Danish Metal'	18.00

wine by the glass

red, white, or rose	9
mimosa Mercat Brut Cava, fresh squeezed orange juice	9
mimosa carafe	28

wine (bottle)

sparkling	
Mercat, Brut, Cava	25
Loxarel, "Amaltea" Brut Nature Reserva, Penedès 2016	45
rosé	
Matthiasson, Rosé, Napa Valley (Syrah, Grenache, Mourvèdre) 2019	46
white	
Azimut, Penedès (Macabeu, Xarel-lo Garnatxa, Malvasia) 2017	36
Arnaud Lambert, Saumur (Chenin Blanc) 2017	39
Presqu'île, Santa Barbara County (Chardonnay) 2017	45
red	
Bedrock Shebang!, "Twelfth Cuvee" California (Zinfandel) NV	27
Château d'Oupia, Minervois (Caragon/Syrah/Grenache) 2016	34
Saint Martin, "Bronzinelle" Languedoc (Syrah/Grenache) 2016	35
Domaine du Salvard, "Unique" Val de Loire (Pinot Noir) 2016	36