

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*

Milagro Farm eggs, chives, pommes frites add chèvre +2.00

bistro breakfast* 14.50

two Milagro Farm eggs (fried or scrambled); pommes frites; bacon, sausage or fruit; buttered toast, jam

french toast 13.50

challah french toast, vermont maple syrup, organic berries

breakfast tostadas* 14.25

black beans (contain pork), jack, fried farm eggs, ranchero, avocado, corn tostadas, pommes frites

granola & yogurt bowl

house granola (organic rolled oats, canola oil, almonds, walnuts, raisins, dried cranberries, honey), whole milk yogurt, organic berries

TFB breakfast sandwich* 12.75

Milagro farm egg, Niman Ranch bacon, swiss, farm greens, chipotle mayo. TFB english muffin, served with pommes frites

banana walnut pancakes 14.25

two pancakes as big as the plate! served with vermont maple syrup

LUNCH

soup of the day 7/10

cup/bowl

market salad 13

organic lettuces, shaved parmesan, Texas Olive Oil, lemon vinaigrette

club sandwich 16

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 16

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, frites

Classic TFB sandwiches 13.50

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

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 Farm 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 'tfb blend'	2.00 / 2.75
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	3.75
matcha, stone ground green tea & hot water	3.50
matcha latte, stone ground green tea & steamed milk	4.50
americano, espresso & hot water	2.75
au lait, drip coffee with steamed milk	2.85
cappuccino, espresso & steamed milk	3.75
cortado, equal parts espresso & steamed milk	3.00
espresso, dallas's 'tweed' coffee roasters' espresso	2.75
latte, espresso & more steamed milk	4.15
macchiato, espresso with a dollop of foam	2.85
+flavor- vanilla, caramel, honey, mocha	.50
+milk options- whole milk / 1% milk / almond milk / oat milk	1.00
beverages	
lemonade organic, fresh squeezed	4.25
orange juice (80z) fresh squeezed	4.50
mountain valley still water/sparkling water	2.75
jarritos lime, tamarind & apple cider	2.75
maine root cola	2.75

alcohol available after 10am on Sundays

classic beers - \$5

dunkel - warsteiner (warstein, westphalia)grodziskie - live oak (del valle, tx)hefeweizen - live oak (del valle, tx)helles lager - hacker-pschorr (munich, bavaria)oktoberfest - warsteiner (warstein, westphalia)steam beer - anchor (san francisco, ca)pre-war pilsner - live oak (del valle, tx)doppelbock - ayinger (aying, bavaria) [\$7]

wine by the glass

asnella, single vineyard Vinho Verde, Basto (arinto/loureiro) 2020	10
jenny & françois "patience" house rosé by the glass (grenache/syrah)	7
"the whole shebang" bold, spicy red, california (zinfandel blend)	10
mimosa Mercat Brut Cava, fresh squeezed orange juice	7
mimosa (full) carafe	24

full wine list available upon request