



tfb dinner menu - spring 2021

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| frites & aioli | 11 |
| boggy creek farm milled cornbread, whipped organic butter | 12 |
| market salad, shaved parmesan, texas olive oil, lemon | 13 |
| fried oysters, rice flour, leek aioli | 16 |
| conservas, crostini, house pickles, mustard | 18 |
| french omelette | 14 |
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| tfb cheeseburger, cheddar, slaw, pickles, frites, aioli | 18 |
| cacio e pepe | 20 |
| chefs farm vegetable plate | 21 |
| oven roasted dewberry hills (half) chicken, potatoes | 34 |
| pork milanese, arugula, radicchio, texas olive oil, lemon | 23 |
| black drum, lentils, white wine pan jus | 32 |
| steak frites, aioli | 32 |
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| hyde park fudge cake | 10 |
| 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: \$15 per bottle

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.

