

Dinner in the bistro, 2 October 2026



TEXAS FRENCH BREAD

OLIVES ... guajillo, shallot, garlic 7 gf/vg

FRITES & GARLIC AIOLI* ... 9 gf/vg

BUTTERKIN & PUMPKIN SOUP ... leek, jalapeño, Gulf shrimp stock 10 gf

HEIRLOOM TOMATOES ... peach, jalapeño, chèvre, olive oil 15 gf/vg

MARKET SALAD ... radish, pickled peppers, lemon vinaigrette, parmesan 16 gf/vg

FALL SALAD ... beets, watermelon, charred onion vinaigrette 16 gf/vg

SAUTÉED CAP CITY MUSHROOMS* ... egg, parmesan, sherry, parsley 17 gf/vg

FRIED GREEN TOMATOES ... bacon jam, remoulade, napa cabbage 18

FRIED GULF OYSTERS* ... leek aioli, farm greens, lemon 19

FRENCH OMELETTE* ... chèvre, farm greens 19 gf/vg

STUFFED QUAIL ... andouille, rosemary potatoes, haricot verts, bordelaise 25

PORK MILANESE ... red pepper sauce, farm greens, lemon 25

SEA TROUT* ... farro, kale, broccolini, cool butternut squash sauce 33

CHICKEN PAILLARD ... sauce express, olive relish, farm greens 29 gf

SCAMPI ... tagliolini, shrimp, scallop, mozzarella, lemon 26 vg

STEAK FRITES* ... choice of salsa verde or au poivre 42 gf

TFB CHEESEBURGER* ... wagyu beef, cheddar, slaw, pickles, frites 23

hyde park fudge cake 11

olive oil cake 11

butterscotch budino 14 (gf)

Today's menu is sourced from Milagro Farm, Boggy Creek Farm, Hot Spell Farm, Geosmin Regenerative Farm, Farm to Table, Antonelli's Cheese, Berkwood Farms, Cap City Shrooms, Mill-King, Applegate Farms, and Texas Olive Ranch

gf - gluten free | (gf) - gluten free option | vg - vegetarian | (vg) vegetarian option

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*