



tfb dinner menu

new menu items added each week

frites & aioli	9
boggy creek farm milled cornbread, whipped organic butter	14
market salad, shaved parmesan, texas olive oil, lemon	13
fried oysters, rice flour, leek aioli	16
conservas, crostini, house pickles, mustard	19
cacio e pepe	14
french omelette	14
tfb cheeseburger, cheddar, slaw, pickles, frites, aioli	20
chefs farm vegetable plate	21
steak frites, aioli	29
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
hyde park fudge cake	10
butterscotch budino	14
seasonal desserts	10

Today's menu is sourced from: Milagro Farm, Boggy Creek Farm, Steelbow Farm, Dewberry Hills Farm, Antonelli's Cheese, Niman Ranch, Applegate Farms, 44 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: \$24 per 750mL; no wines from our list, please.

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. Thank you.

