

VEGETARIAN

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, pita bread, fresh raw vegetables 12

V FLATBREAD

roasted vegetables, yogurt dill sauce, slow roasted tomato spread, feta cheese, marinated cucumbers, warm caramelized onions, served w/ seasoned pita bread, fresh from the oven 12

FALAFEL PLATTER

house falafel, hummus, roasted bell pepper, yogurt sauce, salad, lemon oregano, flatbreads 14

FIRE CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

SALADS

SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

V MEDITERRANEAN SALAD

chiffonade spinach, orzo, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 8 / 14

V NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, red onion, lemon, olive oil, flatbread 9 / 15

TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

HEIRLOOM TOMATOES

crisp romaine lettuce, house made bleu cheese, topped w/ 3 thick slices of heirloom tomatoes, served w/ a grilled garlic baguette & fresh cracked peppercorn blend 13

PIZZA

TRI CHEESE

mozzarella, provolone, parmesan, roasted tomato sauce 12

ROSEMARY

roasted 3 shroom blend, caramelized onions, fresh mozzarella, garlic drizzle 14

LATIN FIRE

avocado, cilantro, tru pizza sauce, caramelized onion, 3 cheeses, roasted jalapeño cream 15

PASTA

SPINACH SOPRAFFINA

conchiglioni rigati shell pasta tossed in a sopraffina ricotta & spinach sauce, topped w/ sriracha parmesan breadcrumbs, parsley & fresh cracked black pepper 15.95

TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, fresh campanelle, parmesan cheese crust, mist of white truffle oil 18

SPICY GARLIC NOODLES

roasted 3 shroom blend, romano, sweet vermouth butter sauce, arugula 17

BRUNCH

HONEY SMOKED SALMON BENEDICT GF AVAILABLE

cold smoked sockeye salmon, grilled sourdough bread, spinach, meyer lemon cream cheese, sriracha hollandaise, sweet potato hash 13.95

TF HOUSE OMELET

bacon, white cheddar, crispy fries, red sauce, sour cream, sweet potato hash 12.95

HEIRLOOMS & EGGS VEGETARIAN GF AVAILABLE

range-free egg whites, organic baby spinach, red onion, white cheddar, heirloom tomato, cheesy bruschetta 12.95

BREAKFAST TACOS

house spicy sausage, onions, red peppers, flour tortilla, white cheddar cheese, cilantro, salsa, sweet potato hash 12.95

BOURBON FRENCH TOAST VEGETARIAN

sourdough bread, salted caramel cream cheese, fresh whipped cream, strawberries, grade A maple syrup 12.95

FLATBREAD GF AVAILABLE

yogurt dill sauce, tomatoes, sausage, scramble eggs, sauteed baby spinach, feta, red onions, pita bread 13.95

BACON & EGGS PIZZA

mozzarella, parmesan cheese, eggs, bacon, sauteed spinach, tru-pizza sauce 14.95

STEAK & EGGS GF AVAILABLE

10oz pan grilled flat iron, topped w/ sriracha butter, sweet potato, bacon, & fresh corn hash, choice of two eggs any style 22.95

DEEP RED VEGETARIAN GF AVAILABLE

sauteed baby spinach, tomato jam, mozzarella cheese, poached eggs, grilled bruschetta 16.95

TRU-PANCAKE VEGETARIAN

buttermilk pancake, fresh blueberries, pecans, cream cheese butter, 100% grade A maple syrup 13.95 -add Miller's blueberry maple sausage 2.95

VEGETARIAN BRUNCH

V EGGS PIZZA

mozzarella, parmesan cheese, eggs, sauteed spinach, tru-pizza sauce 14.95

V FLATBREAD GF AVAILABLE

yogurt dill sauce, tomatoes, scramble eggs, feta, sauteed baby spinach, red onions, pita bread 13.95

V BREAKFAST TACOS

range free eggs, onions, red peppers, flour tortilla, white cheddar cheese, cilantro, salsa, sweet potato hash 12.95

V HOUSE OMELET GF AVAILABLE

white cheddar, crispy fries, red sauce, sour cream, sweet potato hash 12.95

SIDES

THICK CUT APPLEWOOD SMOKED BACON 6

TF SWEET POTATO HASH 5

FRESH FRUIT 6

RANGE FREE FRESH EGG 3

\$2 MIMOSAS

choose from:
traditional orange
white peach
blood orange
blackberry

TF BLOODY MARY BAR

start w/ vodka or one of our in-house vodka infusions: lemon pepper, cilantro garlic basil, or jalapeño, & create your own bloody mary masterpiece at our eclectic bloody mary bar 8