

# Café Modern

## Brunch Menu

### Starters

- French Onion Soup** \$8  
Caramelized Onions in a Rich Sherry-Beef Broth Topped with a Broiled Emmenthal And Gruyère Crouton
- Soup of the Moment** \$5 Cup \$7 Bowl  
Chef's Daily Inspiration
- Spring House Salad** 🌱 \$7  
Mache, Spinach, Roasted Strawberries, Lavender-Balsamic Vinaigrette, Feta Cheese and Candied Pecans
- Vegetable Samosas** 🌱 \$8  
Potatoes and Vegetables with Fragrant Indian Spices in Crispy Pastry with Cherry-Date Chutney
- Baked Goat Cheese** 🌱 \$7  
Warm Nut-Crusted Latte Da Goat Cheese with Roasted Garlic, Buttered Crostini and Scott Farms Tomatoes

### Sandwiches & Entrée Salads

- Grilled Kobe Burger** \$13  
"You Name the Cheese," Served on a Challah Bun with House-made Fries  
(Add Apple Wood Smoked Bacon for \$1)
- Moroccan Chicken Salad** 🌱 \$13  
Pistachio and Almond Crusted Chicken Breast, Crisp Romaine Lettuce, Roasted Red Peppers, Crumbled Feta, Pita Croutons and Preserved Lemon Vinaigrette
- Shiner Pastrami Dip Sandwich** \$12  
Grilled Pastrami Stacked with Sautéed Gala Apples, Onions and Melted White Cheddar On Pumpernickel, Served with Rosemary-Shiner Jus and Crispy French Fries
- Southwestern Turkey Wrap Sandwich** \$12  
Cooper Farms Smoked Turkey with Spiced Cream Cheese, Black Bean-Corn Salsa, Avocado And Shredded Lettuce in a Spinach Tortilla Served with Chef's Daily Side
- Grilled Steak Salad** 🌱 \$14  
Grilled Tenderloin with Crisp Greens, Maytag Blue Cheese, Brandied Cherries, Crispy Onion Strings and Roasted Shallot Vinaigrette

### Entrée Selections

- Pecan Pancakes** \$11  
Buttermilk Pancakes with Texas Pecans, Bourbon-Bacon Butter and Warm Maple Syrup Served with Your Choice of Apple Wood Smoked Bacon, Sausage Links, or Chef's Fruit Selection
- Omelet** 🌱 🌱 \$13  
Spinach, Peas, Artichokes, Spring Onions, and Havarti Cheese Served with Breakfast Potatoes and Your Choice of Apple Wood Smoked Bacon, Sausage Links, or Chef's Fruit Selection
- Brisket Hash** 🌱 \$15  
Crispy Seared Cakes of Beef Brisket, Potatoes and Peppers Topped with Poached Eggs and Southwestern Hollandaise with Paula's La Cocina Cheese Toast
- Asparagus Crepe** \$12  
B&G Farms Asparagus with Parmesan Mornay and Prosciutto di Parma Wrapped in an Herb Crepe with a Salad of Shaved Fennel, Baby Greens and Lemon Vinaigrette
- Quiche** \$13  
Spanish Chorizo and Potato in Flaky Puff Pastry Served with a Petite Salad of Spring Mix Grape Tomatoes, Sherry Vinaigrette and Tortilla Strips
- Veal Meatloaf "Filet"** \$16  
Apple Wood Smoked Bacon Wrapped Veal Meatloaf with Dublin Dr. Pepper BBQ Served with Horseradish-Pecan Mash and Southern Green Beans

🌱 Vegetarian Preparation 🌱 Can Be Made Gluten Free

Café Modern Hours: 11 am to 2:30 pm Tuesday through Friday, 11 am to 3 pm Saturday and Sunday

An 18% service charge will be added for parties of 8 or more. \$4 will be added for a split plate.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Bon Appétit Management Co.

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