

BRUNCH | SUMMER 2017

APPETIZERS

LOADED HOMESTEAD GRITS CUP \$5.50 / BOWL \$7.50
Chopped Applewood-Smoked Bacon, Cheddar Cheese, Chives 🌿

MEXICAN SHRIMP COCKTAIL \$13.95
Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, and Pico de Gallo. Served with Blue Corn Chips 🌿

KOREAN FRIED CHICKEN WINGS \$10.95
Crispy Chicken Wings in a Sweet & Spicy Sesame Soy Glaze, with Quick-Pickled Cucumbers

MELON & PROSCIUTTO \$8.95
Fresh Local Melon Wrapped with Prosciutto di Parma, with Arugula, Cracked Black Pepper, and Balsamic Reduction 🌿

MARINATED CALAMARI SALAD \$10.95
Marinated Squid, Local Rebel Tomatoes, Castelvetrano Olives, Parsley, Lemon, and Arbequina Olive Oil 🌿

GUACAMAME ESQUITES \$9.95
Fresh Avocado and Edamame, with Lime, Cilantro, Jalapeño, topped with Mexican-Style Charred Corn Salad, Honey Doe Farm Goat Feta, and Blue Corn Chips 🌿 🍷

PATATAS BRAVAS \$7.95
Fried Potatoes with Spicy Tomato Sauce, Creamy Aioli, Pickled Onions, and Sweet Drop Peppers 🌿 🍷

STARTER SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

LETTUCE & TOMATO \$8.00
Bibb Lettuce, Local Rebel Tomatoes, Cucumber, Blue Cheese, Croutons, and White Balsamic Vinaigrette

PEACH, PECANS & SPINACH \$8.00
Spinach, Upland Cress, Parker County Peaches, Texas Pecans, and Agave Vinaigrette 🌿 🍷

SOUPS

NEW MEXICAN GREEN CHILI & PORK CUP \$5.50 / BOWL \$7.50
Corn Pico, Tortilla Frizzles, and Avocado

SOUP OF THE DAY CUP \$5.50 / BOWL \$7.50

ENTREE SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

MELON, FIGS, ALMONDS & APACHE BLUE \$13.95
Mixed Greens, Arugula, Local Cantaloupe, Grilled Figs, Marcona Almonds, Eagle Mountain Apache Blue Cheese, and Sherry Vinaigrette 🌿

SUMMER VEGETABLE & FREEKEH \$12.95
Green Beans, Sweet Corn, Arugula, Local Rebel Tomatoes, Freekeh Green Wheat, Honey Doe Farm Goat Feta, Toasted Sunflower Seeds, Butter Bibb Lettuce, and Lemon Oil Vinaigrette 🍷

SHRIMP SALAD TRIO \$15.95
Southern-Style Pickled Shrimp, Local Rebel Tomato Salad, and Creamy Cucumber Salad 🌿

CHILLED NOODLE SALAD WITH TUNA \$16.50
Seared Tuna, Chilled Soba Noodles, Cucumber, Spinach, Watermelon Radish, Wakame, with Chilled Dashi Broth, Cucumber Ice, and Fried Kombu

ENTREES

MODERN EGGS BENEDICT \$14.25
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Applewood-Smoked Ham, and Lemony Hollandaise.
Served with Brunch Potatoes

CHILAQUILES \$13.95
Scrambled Eggs with Tomatillo Salsa, Corn Chips, Topped with Pulled Chicken, Queso Oaxaca and Pico de Gallo, with Refried Black Beans

HULI HULI PORK DONBURI BOWL \$14.25
Pork Tenderloin, Steamed Rice, Shredded Red Cabbage, Pineapple Cucumber Relish, Spicy Gochujang, Huli Huli Glaze, and Fried Plantains.
Add Fried Egg \$2.00

AVOCADO TOAST & EGGS \$13.95
Scrambled Eggs, Avocado Toast, Sliced Heirloom Tomatoes, Brunch Potatoes, and Choice of Fruit, Bacon, or Sausage

WAFFLE WITH FIGS, HONEY & YOGURT \$12.75
Buckwheat Waffle with Honey Yogurt, Fresh Figs, Cherries, and Sweet Dukkah. Served with Choice of Fruit, Bacon, or Sausage

SANDWICHES

GUACAMAME CHICKEN WRAP \$13.95
Soy Marinated Chicken, Guacamame, Cucumber, Snap Peas, Radish, and Greens in a Spinach Wrap. Served with Chef's Side


CAPRESE SANDWICH \$12.95
Local Heirloom Tomatoes, Dallas Mozzarella Co Mozzarella, Lemon Basil Pesto, Upland Cress, and Balsamic Reduction on Sourdough Toast. Served with Chef's Side
Add Applewood-Smoked Bacon \$2.00

FLAT IRON STEAK SANDWICH \$15.95
With Nduja Spread, Creamy Avocado Aioli, Arugula, and Heirloom Tomato on Ciabatta Bread. Served with House-Made Potato Chips
Add Fried Egg \$2.00


ROSEWOOD WAGYU CHEESEBURGER \$13.75
All-Natural 8 oz Texas-Raised Wagyu Ground Beef Patty from Rosewood Ranch on a Pretzel Knot Bun.
Served with Hand-Cut Kennebec Fries
Add Applewood-Smoked Bacon \$2.00

Café Modern

Café Modern Hours:
Lunch 11 a.m.-2:30 p.m. Tuesday-Friday
Brunch 10 a.m.-3 p.m. Saturday, Sunday
Dinner 5-8:30 p.m. Friday

Executive Chef: Denise Shavandy
Sous Chef: Scott Kaiser
General Manager: Adrian Burciaga
@themodernfw #cafemodernfw  

 Item can be prepared without gluten.

 **Blue Zones Project®** is a community-led well-being improvement initiative designed to make healthy choices easier through permanent changes to environment, policy, and social networks. To learn more, visit bluezonesproject.com

* There is a risk associated with raw shellfish, undercooked proteins, etc. Our kitchen uses nuts, dairy, eggs, shellfish, gluten, and the like. Please make your server aware of any and all food allergies at the table before ordering.

\$4 will be added for split plate.

FILM FEAST



Labor Day Weekend

Thursday, August 31-Sunday, September 3

Celebrating Food and Film