

DINNER | FALL/WINTER 2017

APPETIZERS

BRESAOLA & PEARS	\$9.95
Dry-Aged Beef Bresaola, Bartlett Pears, Arugula, Eagle Mountain Apache Blue Cheese Vinaigrette 🌿	
LEEKS GRIBICHE	\$8.50
Chilled Poached Leeks, Sauce Gribiche, Capers, Egg 🌿🍷	
ROASTED BUTTERNUT SQUASH HUMMUS	\$9.95
Zaatar Lavash, Texas Olive Ranch Olive Oil, Black Sesame Seeds, Kalamata Olives, Micro Cilantro	
ESCARGOT	\$10.95
Wild Burgundy Snails, Bone Marrow, Garlic Butter, Toasted Bread Crumbs, Gremolata, Grilled Baguette	
BOQUERONES EN VINAGRE	\$8.95
Spanish White Anchovies, Roasted Piquillo Peppers, Spanish Vinaigrette, Crostini	
MANCHEGO CHORIZO CROQUETTES	\$9.50
Orange Saffron Aioli, Membrillo Quince Paste, Mirco Cilantro	
CURRY WURST	\$10.50
Fried Kennebec Potatoes, Bratwurst, Curry Sauce, Apple Beet Slaw 🌿	

STARTER SALADS

PEAR, WALNUT & GOAT CHEESE	\$8.00
Bartlett Pears, Toasted Walnuts, Latte Da Goat Cheese, Mixed Greens, Dijon Vinaigrette 🌿🍷	
ASIAN SPINACH SALAD	\$8.00
Carrots, Sweet Peppers, Cabbage, Miso Vinaigrette 🍷	

SOUPS

FRENCH ONION SOUP	CUP \$5.50 / BOWL \$7.50
with Gruyere Toast and Cognac	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

ENTREES

DIJON BRAISED CHICKEN BREAST	\$19.50
Ashkolgra Farms Chicken Breast braised with Dijon Mustard, Roasted Root Vegetables, Brussel Sprouts, and Melted Leeks 🌿	
PORK SHANK	\$18.95
Beer Braised Pork Shank, Potato Celeriac Mash, Beet Apple Cabbage Slaw, Petite Mustard Greens	
SWEET POTATO GNOCCHI	\$16.95
Pumpkin Seed Pesto, Wild Mushrooms, Grana Padano, Baby Kale, and Pumpkin Sprouts	
STEAK BOURGINON	\$24.95
Grilled Petite Filet, Bourginon Sauce with Mushrooms, Pearl Onions, & Slab Bacon, Pomme Frites with Lemon Aioli	
ASIAN NOODLE BOWL	\$18.50
Japanese Tukey Meatballs, Egg Noodles in Roasted Turkey Broth, Pickled Egg, and Vegetables	
BEET, FENNEL & ORANGE	\$14.95
Roasted Baby Beets, Shaved Fennel, Orange Supremes, Spinach and Arugula, with Cumin-Lime Vinaigrette, Sheep Milk Feta, and Crushed Pistachio 🌿🍷	
DUCK FEESEN JOON	\$18.95
Duck Confit, Walnut Pomegranate Sauce, Jeweled Basmati Rice, Grilled Artichoke 🌿	
HAZELNUT, PEARS & CELERIAC	\$12.95
Add Grilled Chicken \$5 Add Poached Shrimp \$8 Toasted Hazelnuts, Bartlett Pears, Belgium Endive, Celery Root, Mixed Greens, and Champagne Hazelnut Vinaigrette 🌿🍷	
TURMERIC SPICED REDFISH	\$20.95
Thai Red Curry Butternut Squash, Black Lentils, Petite Greens with Cumin Seed Vinaigrette 🌿 *Shellfish allergy	
SURF & TURF	\$26.95
Togarashi Spiced Steak Tataki, Tempura Fried Spot Prawns, Smoked Okinawan Yam, Sesame Green Beans	

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: Roxanne McLarry
@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.