

DINNER | SUMMER 2017

APPETIZERS

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 🌿🍷

PAPADUMS WITH CHUTNEY **\$8.95**
Crisp Lentil Wafers, Greek Yogurt, Curried Lentils, Cucumber Relish, Coriander Mint Chutney, and Peach Chutney 🌿

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

STARTER SALADS

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

ENTREES

MARTIN HOUSE BLONDE BATTERED FISH & CHIPS **\$21.95**
Whole Texas Striped Bass, Filleted, Beer Battered, and Fried, with Kennebec Fries, Brown Butter Peas, Tartar Sauce, and Malt Vinegar Dust

ASHKOLGRA FARM CHICKEN PIPIAN **\$18.50**
Chili Lime-Marinaded Chicken Breast with Green Pipian Sauce, Mexican Succotash, and Cilantro Lime Rice 🌿

GRILLED 8 OZ FLAT IRON STEAK **\$21.95**
Nduja, Roasted Marble Potatoes, Blistered Rebel Tomatoes, Avocado Aioli, and Tempura Fried Onions

ASHKOLGRA FARM CHICKEN CONFIT & SALAD **\$16.50**
Mixed Greens, Arugula, Local Cantaloupe, Grilled Figs, Marcona Almonds, Eagle Mountain Apache Blue Cheese, and Sherry Vinaigrette 🌿

CRISPY SAKURA DUROC PORK BELLY **\$16.25**
Compressed Watermelon, Asian Slaw with Sweet Heat Vinaigrette, and Spicy Chinese Mustard 🌿

LATTE DA GOAT CHEESE-STUFFED PASTA **\$18.95**
Tomato Basil Pasta stuffed with Latte da Goat Cheese, Charred Asparagus, Maitake Mushrooms in Brown Butter, and Lemon-Infused Texas Arbequina Olive Oil

GRISTMILL POLENTA & SUMMER VEGETABLES **\$14.95**
Chayote Squash, Tomatoes, Fresh Black-Eyed Peas, Summer Corn, with Honey Doe Farm Goat Ricotta, Gristmill Polenta, and Warm Almond Romesco Vinaigrette 🌿🍷

MARGARITA SHRIMP, APPLEWOOD-SMOKED BACON & STONE GROUND GRITS **\$19.95**
Shrimp Sautéed with Bacon, Tequila Lime Sauce, Chipotle Crema, Avocado, Gristmill White Grits with Oaxaca Cheese, and Crispy Mustard Greens 🌿

TUNA CRUDO BAGNA CAUDA **\$17.95**
Artichoke Puree, Fresh Seasonal Vegetables, and Bagna Cauda Emulsion 🌿

SEARED DUCK BREAST SALAD **\$20.95**
Fennel Pollen-Dusted Duck Breast, Spinach, Upland Cress, Fresh Cherries, Local Peaches, Toasted Texas Pecans, and Agave Vinaigrette 🌿

FLAT IRON STEAK & SHRIMP **\$22.95**
Grilled Flat Iron Steak, Shrimp in Miso Butter, Spicy Carrot Puree, Sautéed Mustard Greens, and Furikake Potato Wedges

HULI HULI PORK TENDERLOIN DONBURI BOWL **\$19.95**
Steamed Rice, Watermelon Radish, Snap Peas, Spicy Gochujang, Huli Huli Glaze, and Cucumber Pineapple Relish



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.



Labor Day Weekend

Thursday, August 31-Sunday, September 3

Celebrating Food and Film