




Café Modern

FRIDAY NIGHT APPETIZERS

APPETIZERS

SPRING PEA FALAFELS	\$10.50
Hibiscus Pickled Homegrown Kohlrabi, Hairston Creek Green Garlic Tahini Sauce, Greek Yogurt, Pea Sprouts, Hydrated Basil Seeds	
ROASTED EGGPLANT DIP	\$9.75
Locally Sourced Spring Vegetables, Fresh Zaatar Herb & Sesame Mix, Walnuts, Texas Olive Ranch Olive Oil  	
BRATWURST SLIDERS	\$10.95
House-Made Bratwurst, Pumpernickel Toast, Spicy Mustard, Sauerkraut, Fennel Apple Relish	
TRUFFLED DEVEILED EGGS	\$9.75
Vital Farms Pasture-Raised Eggs with Crispy Prosciutto, Parmesan Crisp, Chives, Shaved Périgord Truffle 	

SOUPS

GINGER TURMERIC CARROT SOUP	CUP \$5.50 / BOWL \$7.50
with Spiced Garbanzos, Herbs, Greek Yogurt 	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

DESSERTS

TIRAMISU	\$8.00
Mascarpone Custard, Lady Fingers dipped in Espresso & Kahlúa, Whipped Cream, Chocolate-Covered Espresso Beans	
BAKED CHOCOLATE GANACHE	\$9.00
Seasonal Local Berries, Spicy Hazelnuts, Orange Blossom Honey, Homemade Ricotta, Mama Mia Toasts	
MISO SPONGE CAKE & ELDERFLOWER GREEN TEA MOUSSE	\$8.00
Asian Pear, Honey Yogurt, Cucumber Sorbet, Candied Shiso, Puffed Rice	
COOKIE PLATE	\$8.00
Marcona Almond Cookie, Strawberry Pink Peppercorn Thumbprint Cookie, Peanut Brownie Sables	
SORBET OF THE DAY	\$8.00
With Lavender Thyme Shortbread	

Bon Appétit – food services for a sustainable future

 Item can be prepared without gluten.