

# Café Modern

## HAPPY HOUR SPECIALS

Bar only, Fridays from 4-7 pm • Not Valid on First Fridays


### APPETIZERS

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**SPRING PEA FALAFELS** **\$8.50**

Hibiscus Pickled Homegrown Kohlrabi, Hairston Creek Green Garlic Tahini Sauce, Greek Yogurt, Pea Sprouts, Hydrated Basil Seeds

**ROASTED EGGPLANT DIP** **\$8.00**

Locally Sourced Spring Vegetables, Fresh Zaatar Herb & Sesame Mix, Walnuts, Texas Olive Ranch Olive Oil  

**BRATWURST SLIDERS** **\$9.00**

House-Made Bratwurst, Pumpernickel Toast, Spicy Mustard, Sauerkraut, Fennel Apple Relish


**TRUFFLED DEVEILED EGGS** **\$8.00**

Vital Farms Pasture-Raised Eggs with Crispy Prosciutto, Parmesan Crisp, Chives, Shaved Périgord Truffle 

### SOUPS

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**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

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**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.