

LUNCH | 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

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

CHEF'S PLATE \$18.25
Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats

FISH & CHIPS \$16.95
Crispy Martin House Blonde Battered Texas Striped Bass, Brown Butter Peas, Fried Potatoes, Malt Vinegar Powder, and Tartar Sauce

INDIAN BUTTER CHICKEN \$14.95
Chicken Breast Sautéed with Spiced Creamy Tomato Sauce, Steamed Basmati Rice, and Curry-Dusted Mustard Green "Chips" 🌿

SWEET & SPICY PORK BELLY WITH WATERMELON \$14.95
Crispy Sakura Duroc Pork Belly with Compressed Watermelon, Asian Slaw with Sweet Heat Vinaigrette, and Spicy Asian Mustard 🌿

POLENTA & VEGETABLES \$13.50
Gristmill Stone Ground Polenta, Chayote Squash, Tomatoes, Fresh Field Peas, Summer Corn, with Honey Doe Farm Goat Ricotta, and Warm Almond Romesco Vinaigrette 🌿

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

TACOS GOBERNADOR \$15.95
Shrimp Sautéed with Bacon and Chipotle, Cilantro Lime Slaw, and Peanut Chili Sauce. Served with Nopal Cactus Salad

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 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