

BRUNCH | FALL/WINTER 2017

APPETIZERS

- LOADED HOMESTEAD GRITS** CUP \$5.50 / BOWL \$7.50
Chopped Applewood-Smoked Bacon, Cheddar Cheese, Chives 🌿
- 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
- 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, Micro Cilantro
- CURRY WURST** \$10.50
Fried Kennebec Potatoes, Bratwurst, Curry Sauce, Apple Beet Slaw 🌿

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

STARTER SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

- 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 🍷

ENTREE SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

- SESAME TUNA TATAKI** \$16.95
Texas Grapefruit, Avocado, Cucumbers, Mache Greens, Wasabi Vinaigrette
- BEET, FENNEL & ORANGE** \$13.95
Roasted Baby Beets, Shaved Fennel, Orange Supremes, Spinach, Arugula, Cumin-Lime Vinaigrette, Sheep Milk Feta, Crushed Pistachio 🌿🍷
- HAZELNUT, PEARS & CELERIAC** \$11.95
Toasted Hazelnuts, Bartlett Pears, Belgium Endive, Celery Root, Mixed Greens, Champagne Hazelnut Vinaigrette 🌿🍷
- WINTER QUINOA SALAD** \$12.95
Red Quinoa, Roasted Butternut Squash, Dried Cranberries, Pepitas, Baby Kale, Cilantro, Maple Vinaigrette 🌿🍷

ENTREES

- MODERN EGGS BENEDICT** \$14.25
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Applewood-Smoked Ham, Lemony Hollandaise.
Served with Brunch Potatoes
- ARTICHOKE SPINACH BENEDICT** \$13.95
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Artichoke, Spinach & Leeks, Béarnaise Sauce.
Served with Brunch Potatoes
- CHICKEN & EGG** \$13.95
Chicken Confit with Brussels Sprout, Sweet Potato & Bacon Hash, Soft Poached Egg, Maple Apple Dijon Sauce 🌿
- PORK CARNITAS GRITS BOWL** \$13.25
Pulled Pork Carnitas, Homestead Gritsmill Grits, Soft Poached Vital Farms Cage-Free Egg, Chipotle Salsa, Latte Da Goat Cheese, Chopped Red Onions, Cilantro 🌿
- GINGERBREAD WAFFLES** \$12.75
Spiced Apple Compote, Cranberry Granola Topping, Cinnamon-Vanilla Ricotta. Served with your choice of Applewood-Smoked Bacon, Breakfast Sausage, or Fresh Fruit.
- PUMPKIN FRENCH TOAST CASSEROLE** \$12.95
Pecans, Salted Caramel Sauce, Whipped Cream, with side of Fresh Fruit and Grilled Andouille Sausage

SANDWICHES



- WILD MUSHROOM GRILLED CHEESE** \$13.95
Eagle Mountain Granbury Gold Gouda, Sautéed Wild Mushrooms, Arugula, Caramelized Onions, on Empire Sourdough Bread.
Served with Chef's Side
Add Applewood-Smoked Bacon \$2.00
- TURKEY, BRIE & PEAR COMPOTE** \$13.95
House-Roasted Turkey Breast, Brie Spread, Pear Compote, Upland Cress, on Empire Hippy Bread. Served with Chef's Side
Add Applewood-Smoked Bacon \$2.00
- PORK CARNITAS** \$13.25
Black Bean Spread, Oaxaca Cheese, Pickled Onions, Sliced Jalapenos, Salsa Verde, on Toasted Empire Ciabatta Bun.
Served with Chef's Side
Add Avocado \$2.00
- ROSEWOOD WAGYU CHEESEBURGER** \$13.75
All-Natural 8 oz Texas-Raised Wagyu Ground Beef Patty from Rosewood Ranch on a Southern-Style 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: Roxanne McLarry
@themodernfw #cafemodernfw  



MODERN ART MUSEUM OF FORT WORTH

🌿 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.