

APPETIZERS

LOADED HOMESTEAD GRITS CUP \$5.50 / BOWL \$7.50
Chopped Applewood-Smoked Bacon, Cheddar Cheese, Chives 🌿

PERSIAN SABZI PLATE \$8.95
Fresh Herbs, Honey Doe Farm Goat Feta, Rebel Tomatoes, Radishes with Whole Wheat Lavash 🌿

FRIED CAMEMBERT \$8.95
Raspberry Champagne Gastrique, Shaved Fennel & Arugula Salad

SHRIMP REMOULADE** \$11.95
Jicama, Bloody Mary Sauce, Micro Greens, Avocado Crema 🌿

WHITE ASPARAGUS \$8.50
Sauce Verte, Radish, Upland Cress, Smoked Marcona Almonds, Salt-Cured Egg Yolk 🌿

BEEF CARPACCIO* \$10.95
Baguette Crisps, Black Garlic Oil, Pickled Shimeji Mushrooms, Micro Greens 🌿

INDIAN-SPICED SPINACH DIP \$8.50
Served with Fresh Spring Vegetable Crudités 🌿

SOUPS

LOBSTER TOMATO BISQUE** CUP \$5.50 / BOWL \$7.50
with Crème Fraîche and Chives

SOUP OF THE DAY CUP \$5.50 / BOWL \$7.50

STARTER SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00**

MODERN BIBB SALAD \$8.00
Bibb Lettuce, Local Rebel Tomatoes, Haricots Verts, Sweet Corn, Avocado, Smoked Paprika Vinaigrette 🌿

STRAWBERRY GOAT CHEESE \$8.00
Spring Mix Lettuce, Strawberries, Latte Da Goat Cheese, Champagne Vinaigrette 🌿

ENTREE SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00**

SHAVED BRUSSELS SPROUT SALAD \$11.95
Radicchio, Sugar Snap Peas, Radishes, Cashews, Ricotta Salata, Lemon Arbequina Olive Oil Vinaigrette 🌿

MEDITERRANEAN SALAD TRIO** \$13.95
Bulgur Wheat Tabbouleh with Parsley, Tomato, Onion
Garbanzo Bean Salad with Tahini Lemon Vinaigrette
Cauliflower Salad with Peas, Yogurt & Mint, Kalamata Olives, Lavash Crackers

JAMAICAN JERK CHICKEN SALAD \$14.50
Grilled Marinated Chicken Thigh, Shredded Nappa Cabbage, Carrots, Bell Peppers, Mango Vinaigrette, Crispy Plantains 🌿

TUNA NIÇOISE SALAD* \$16.95
Chilled Seared Rare Tuna, Marble Potatoes, French Green Beans, Local Rebel Tomatoes, Hard-Boiled Vital Farms Egg, Tarragon Vinaigrette, Niçoise Aioli 🌿

ENTREES

MODERN EGGS BENEDICT \$14.25
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Applewood-Smoked Ham, Lemony Hollandaise
Served with Brunch Potatoes 🌿

CAPRESE EGGS BENEDICT \$13.95
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Heirloom Tomato, Basil Hollandaise, Balsamic Reduction Drizzle
Served with Brunch Potatoes 🌿

COCONUT CARDAMOM WAFFLES \$12.95
Topped with Mango, Pineapple, Macadamia Nuts, Toasted Coconut, and Whipped Cream. Served with your choice of Applewood-Smoked Bacon, Breakfast Sausage, or Fresh Fruit

BEEF BRISKET DONBURI BOWL \$14.95
Chinese 5 Spice Smoked Brisket, Steamed Rice, Pickled Vegetables, Nappa Cabbage, Apricot Hoisin Sauce, Pea Sprouts, Radish 🌿
Add Fried Egg \$2.00

CHICKEN & GRITS BOWL \$13.95
Stone-Ground White Local Grits, Pulled Chicken Confit, Tomatillo Avocado Salsa, Blistered Rebel Tomatoes, Queso Fresco, Micro Cilantro 🌿
Add Poached Egg \$2.00

ASPARAGUS QUICHE \$12.95
Egg Custard, Steamed Asparagus, Fresh Herbs, Gouda Cheese.
Served with Petite Green Salad and your choice of Applewood-Smoked Bacon, Breakfast Sausage, or Fresh Fruit

SANDWICHES

SEAFOOD SALAD CROISSANT** \$14.95
Shrimp, Texas Striped Bass, Texas Blue Crab, Herb Crème Fraîche, Butter Bibb Lettuce, on a Croissant served with Housemade Potato Chips

ROAST TURKEY SANDWICH \$13.95
House-Roasted Turkey with Bacon Tomato Jam, Avocado, Upland Cress, on Toasted Brioche served with Chef's Side
Add Applewood-Smoked Bacon \$2.00

SPRING PEA FALAFEL SANDWICH \$12.95
Grilled Heirloom Tomato, Zhug Herb Sauce, Strained Yogurt, on Pita Bread with Chef's Side

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

MODERN ART MUSEUM OF FORT WORTH

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: Christopher Brockington

General Manager: Roxanne McLarry

@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.

\$4 will be added for split plate.

* There is a risk associated with raw shellfish, undercooked proteins, etc.

** Shellfish Allergy

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.