

BRUNCH | SUMMER 2018

APPETIZERS

- GRILLED SHISHITO PEPPERS** \$6
Locally-Sourced Shishito Peppers from Engel Farms with Sea Salt and Kosho Yuzu Aioli 🌿🍷
- GUACAMAME** \$9
Spicy Roasted Corn Salad, Furikake, and Wonton Chips
- YOGURT & FRUIT PARFAIT** \$8
Fresh Seasonal Berries, Vanilla Greek Yogurt, House Made Almond Granola, Local Texas Honey
- LOADED GRITS** CUP \$5.50 / BOWL \$7.50
Gristmill Homestead Grits, Chopped Applewood Smoked Bacon, Cheddar Cheese, Chives
- CHEESE BOARD** \$14.95
Local Artisan Cheeses, House-Made Asparagus Pickles, Sweet Drop Peppers, Apricot Whole-Grain Mustard, and Crackers

SOUPS

- SOUPE AU PISTOU CUP** CUP \$5.50 / BOWL \$7.50
Provençal Vegetable Soup with Basil Pistou 🌿🍷
- SOUP OF THE DAY** CUP \$5.50 / BOWL \$7.50

STARTER SALADS

- Add Grilled Chicken \$5 / Add Poached Shrimp \$8** / Add Local 44 Farms Grilled Flat Iron Steak \$8
- MELON, CHILI LIME & PEPITAS** \$8
Arcadia Mixed Greens, English Cucumber, Local Honey Dew Melon, Cilantro, Chili Lime Vinaigrette, Feta Cheese, and Roasted Pepitas 🌿
- SUMMER BLT SALAD** \$8
Chopped Romaine Lettuce, Creamy Avocado Buttermilk Dressing, Local Rebel Tomatoes, Croutons, and Applewood Smoked Bacon 🌿

ENTREE SALADS

- Add Grilled Chicken \$5 / Add Poached Shrimp \$8** / Add Local 44 Farms Grilled Flat Iron Steak \$8
- CAPRESE WEDGE SALAD** \$13.95
Local Heirloom Tomatoes, Wedge of Baby Romaine Lettuce, Fresh Local Mozzarella, Arugula, White Balsamic Vinaigrette, Balsamic Reduction, Baguette Crisps 🌿
- SEARED TUNA & SOBA NOODLES*** \$16.95
Cold Soba Noodles with Seared Tuna, Snap Peas, Radish, Edamame, Green Onions, and Spinach in Soy Vinaigrette topped with Wasabi Peas and Sweet Shoyu
- SPINACH & SEASONAL FRUIT** \$12.95
Spinach, Arugula, and Upland Cress with Seasonal Local Fruit, Deep Ellum Blue Cheese, and Marcona Almonds with Raspberry Vinaigrette 🌿
- SESAME GINGER SALAD** \$11.95
Chopped Romaine, Napa Cabbage, Cucumber, Tomato, Radishes, Carrots, Green Onions, Fried Wontons, with Sesame Ginger Dressing 🍷

ENTREES

- MODERN EGGS BENEDICT** \$14.25
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, Applewood-Smoked Ham, Lemony Hollandaise
Served with Brunch Potatoes 🌿
- CHICKEN TONKATSU DONBURI** \$14.25
Panko-Breaded Chicken Cutlet, Steamed Rice, Julienne Cabbage, Pea Tendrils, Radish, Kewpie Mayo, Tonkatsu Sauce
- SALMON LOX BENEDICT** \$15.95
Poached Vital Farms Cage-Free Eggs, Toasted English Muffin, House-Cured Wild Caught Salmon Lox, Lemon Dill Hollandaise
Served with Brunch Potatoes 🌿
- SAVORY ZUCCHINI HERB WAFFLE** \$12.95
With Heirloom Tomato, Avocado, Crème Fraiche. Served with Choice of Fruit, Sausage, or Applewood Smoked Bacon
Add Fried Egg \$2
- QUICHE & SALAD** \$12.95
Mushroom, Spinach, White Cheddar in Egg Custard, Savory Crust. Served with Side Salad, and Choice of Fruit, Sausage, or Applewood Smoked Bacon

SANDWICHES

- TURKEY, PEACHES & GOUDA** \$13.95
House-Roasted Brined Turkey Breast with House-Made Peach Compote, Eagle Mountain Granbury Gold Gouda, Arugula, on Empire Whole Grain Bread served with Chef's Side
- SHISHITO & WHITE CHEDDAR PIMENTO CHEESE** \$12.95
Toasted Empire Brioche, Avocado, Heirloom Tomato, and Upland Cress served with Chef's Side
- CURRIED CHICKEN SALAD** \$13.95
Apricots, Almonds and Celery, Mild Curry Dressing on Empire Croissant with Lettuce, and Tomato served with Chef's Side
- GRILLED SUMMER VEGETABLE HOAGIE** \$12.95
Olive Relish, Latte Da Goat Cheese, Mixed Greens, Italian Herb Vinaigrette, on Empire Multi-Grain Hoagie served 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



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.