APPETIZERS

LOCAL CHEESE PLATE  $14.95
A Trio of Cheeses from Our Favorite Local Cheesemakers with Pickled Green Beans, Spiced Texas Pecans, Sweety Drop Peppers, Flatbread Crackers - V,

HUMMUS & LAVASH CRACKERS  $9.95
Middle Eastern-Style Garbanzo Bean Dip with Za‘atar-Spiced Lavash Crackers, Texas Arbequina Olive Oil, Honey Doug Farm Goat Feta, Kalamata Olives, Local Rebel Tomatoes & Fresh Herbs - G, V, V, BZ

MEXICAN CHILI OIL, Fresh Mint, Basil, Cilantro, Crushed Peanuts, With Jicama, Cucumber, Mizuna drizzled with White Soy Glaze, Lemon Olive Oil Vinaigrette on a bed of Mixed Greens with Arugula, Cucumber, Asparagus, Cold Poached Wild Caught Salmon topped with Dill Yogurt Sauce, with Creamy Miso Dressing

PROSCIUTTO & PEACH BRUSCHETTA  $9.95
Goat Feta, Lemon-Infused Texas Arbequina Olive Oil, Fresh Mint, Basil

TUNA POKE TOSTADAS  $11.95
Hawaiian-Style Tuna Poke with Guacamole, Green Onions, Sesame Seeds, on Fried Wonton ‘Tostadas’

ZUCCHINI CORN RITTERS  $8.95
With Jalapeno Yogurt Dip - V

GUACAMOLE ESQUITES  $9.95
Fresh Avocado and Edamame with Lime, Cilantro, Red Cabbage, Carrots, Green Onion, Kalamata Olive, Goat Feta, Topped with Grilled Marinated MOROCCAN CHICKEN SALAD  $13.95
Add Grilled Chicken $5 / Add Chilled Poached Shrimp $8**

ENTREES

MODERN EGGS BENEDICT  $14.25
Poached Green Hen Farm Paste-Raised Eggs atop Applewood-Smoked Ham, Toasted English Muffin, with Lemony Hollandaise. Served with Brunch Potatoes - G

SALMON LOX BENEDICT  $14.25
House-Cured Salmon Lox, Sliced Heirloom Tomato, Toasted English Muffin, topped with Poached Green Hen Farm Paste-Raised Eggs, Dill Hollandaise, and Fried Capers. Served with Brunch Potatoes - G

CAPRESE BENEDICT  $13.95
Heirloom Tomato, Fresh Spinach, on Toasted English Muffin, topped with Poached Green Hen Farm Paste-Raised Eggs, Hollandaise, Basil Pesto. Served with Brunch Potatoes - G

OMELET OF THE DAY  $13.50
Three Egg Omelet featuring Daily Offering of Fresh Seasonal Ingredients. Served with Brunch Potatoes and your choice of Fruit, Sausage, or Applewood-Smoked Bacon

AVOCADO TOAST WITH SALMON  $14.25
Whole Grain Toast, Smashed Avocado, House-Cured Salmon Lox, Tomato, Radish. Served with Fruit or Brunch Potatoes

QUICHE & SALAD  $12.95
Three Cheese, Tomato and Basil in Egg Custard with Savory Crust. Served with Side Salad, and your choice of Fruit, Sausage, or Applewood-Smoked Bacon

SOUTHWESTERN BREAKFAST BOWL  $12.95
Steamed Quinoa, Vegetarian Black Beans, Creamy Enoki Corn Salad, topped with Green Hen Farm Paste-Raised Fried Egg, Avocado, Pico de Gallo

BUTTERMILK WAFFLES  $12.75
Peaches, Blueberries, Sweet Mascarpone, Candied Pecans, Real Maple Syrup served with your choice of Fruit, Sausage, or Applewood-Smoked Bacon.

FRUIT & GRANOLA BOWL  $10.95
Housemade Granola, Fresh Figs, Cherries, Greek Vanilla Yogurt, Good Flow Honey, Sweet Almond Dukkah

SANDWICHES

Served with Housemade Chips. Substitute Simple Salad or Kennebec Fries $2

44 FARMS CHEESEBURGER  $13.75
All-Natural 8 oz Texas-Raised 44 Farms Ground Beef Patty on Southern Style Bun. Served with Hand-Cut Kennebec Fries

ROASTED BEET BURGER  $13.25
Housemade Whole Grain Beet and Vegetable Patty, Avocado, Arugula, Goat Feta on Whole Wheat Bun. Served with House Salad with Lemon Vinaigrette - V, BZ

TURKEY SANDWICH  $13.95
House-Roasted Turkey Breast, Eagle Mountain Granbury Gold Gouda, Spinach, Tomato, Honey Mustard on Hippie Whole Grain Bread. Add Applewood-Smoked Bacon $2

BLT  $13.50
Heirloom Tomatoes, Thick-Cut Bacon, Arugula and Upland Cress, Housemade Sun-Dried Tomato Aioli. Add Green Hen Farm Paste-Raised Fried Egg $2 Add Sliced Avocado $2

MODERN ART MUSEUM OF FORT WORTH

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