





APPETIZERS

ROASTED CARROT HUMMUS	\$9.95
Harissa, Toasted Pine Nuts, Texas Arbequina Olive Oil, Micro Mint, Za'atar Seasoned Lavash Crackers 	
SHRIMP AGUACHILE	\$13.95
Mango, Avocado, Green Onion, Radish, Shichimi Shrimp Crisp 	
SPICY MAPLE-GLAZED QUAIL KNOTS	\$14.95
Buttermilk-Fried Texas Quail Knots, Spicy Maple Glaze, Apple Slaw	
LOCAL CHEESE PLATE	\$14.95
A trio of cheeses from our favorite local cheesemakers, with Fig Spread, Cornichons, Sweet Drop Peppers, Flatbreads	
FRUIT & YOGURT PARFAIT	\$8.00
Apple Cranberry Compote, Greek Yogurt with Local Good Flow Honey, Housemade Almond Granola	
LOADED GRITS	CUP \$5.50 / BOWL \$7.50
Gristmill Homestead Grits, Chopped Applewood-Smoked Bacon, Cheddar Cheese, Chives	

SOUPS

THAI COCONUT CHICKEN SOUP	CUP \$5.50 / BOWL \$7.50
Coconut Milk, Oyster Mushrooms, Vegetables, Ginger, Lemongrass, topped with Chili Oil, Micro Herbs, Sliced Chiles 	
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	
POMEGRANATE SPINACH SALAD	\$8.00
Flat Leaf Spinach, Clementine, Pomegranate, Toasted Almonds, Pomegranate Vinaigrette  	
AVOCADO & EDAMAME	\$8.00
Mixed Greens, Avocado, Radish, Edamame, Cilantro Ginger Lime Dressing  	

ENTREE SALADS

Add Grilled Chicken \$5 / Add Poached Shrimp \$8** Add Local 44 Farms Grilled Flat Iron Steak \$8	
SUPERFOODS SALAD	\$13.95
Broccoli Slaw, Arugula, Carrots, Red Cabbage, Dried Cranberries, Chili-Dusted Pepitas, Clementine, Latte Da Goat Chevre, Lemon Maple Vinaigrette  	
SPINACH & BLUE SALAD	\$12.95
Crispy Serrano Ham, Spiced Texas Pecans, Deep Ellum Blue Cheese, Red Grapes, TX Whiskey Vinaigrette	
SALAD ANDALUCIA	\$13.95
Marinated Cremini Mushrooms, Grilled Asparagus, Marcona Almonds, Piquillo Peppers, Manchego, Sherry Vinaigrette, Chicories  	
PEPPERED TUNA & BEETS	\$16.95
Pepper-Seared Tuna Tataki, Roasted Beets, Arugula, Grapefruit, Toasted Pine Nuts, Avocado, Sweet Citrus Soy Glaze 	

ENTREES



MODERN EGGS BENEDICT	\$14.25
Poached Soncrest Farm Cage-Free Eggs, Toasted English Muffin, Applewood-Smoked Ham, Lemony Hollandaise, served with Brunch Potatoes 	
TEXAS CORNBREAD BENEDICT	\$14.50
Poached Soncrest Farm Cage-Free Eggs, Toasted Cornbread, Braised Beef Short Rib, Poblano Hollandaise, served with Brunch Potatoes	
PUMPKIN SPICE WAFFLE	\$12.95
Topped with Texas Pecan Pralines, Whipped Cream, Real Maple Syrup. Served with your choice of Fruit, Sausage, or Applewood-Smoked Bacon.	
BREAKFAST HASH & EGG	\$14.95
House-Smoked Pastrami, Russet Potatoes, Shaved Brussels Sprouts, Fried Tobacco Onions topped with Soncrest Farm Cage-Free Egg, Sunny Side-Up 	
QUICHE & SALAD	\$12.95
Asparagus, Roasted Sweet Peppers, and Manchego Cheese in Egg Custard, Savory Crust. Served with Side Salad and choice of Fruit, Sausage, or Applewood-Smoked Bacon.	



SANDWICHES

PAN ASIAN REUBEN	\$13.95
House-Smoked Pastrami, Spicy Gochujang Mayo, Asian Pear Slaw, Hot Chinese Mustard, on Empire Bakery Marbled Rye, served with Chef's Side	
BRIE & FRUIT COMPOTE	\$13.50
Latte Da Goat Brie, Apple Cranberry Compote, Hippie Whole Grain Bread, Arugula, served with Chef's Side 	
TEXAS HOT BROWN	\$13.95
House-Roasted Sliced Turkey, served open faced, Flame-Grilled Red Peppers, White Cheddar Cheese Sauce, Applewood Sliced Bacon, on Challah Bread, served with French Fries	
ROASTED PORK LOIN SANDWICH	\$12.95
Mango Chutney, Cilantro Lime Aioli, Arugula, on Toasted Southern Bun, 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  
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 Item can be prepared without gluten.	* There is a risk associated with raw shellfish, undercooked proteins, etc.
 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.	** Shellfish Allergy
\$4 will be added for split plate.	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.