








# DINNER | SPRING 2018

## APPETIZERS

<b>PERSIAN SABZI PLATE</b>	<b>\$8.95</b>
Fresh Herbs, Honey Doe Farm Goat Feta, Rebel Tomatoes, Radishes with Whole Wheat Lavosh 	
<b>FRIED CAMEBERT</b>	<b>\$8.95</b>
Raspberry Champagne Gastrique, Shaved Fennel & Arugula Salad	
<b>SHRIMP REMOULADE**</b>	<b>\$11.95</b>
Jicama, Bloody Mary Sauce, Micro Greens, Avocado Crema 	
<b>WHITE ASPARAGUS</b>	<b>\$8.50</b>
Sauce Verte, Radish, Upland Cress, Smoked Marcona Almonds, Salt-Cured Egg Yolk  	
<b>BEEF CARPACCIO*</b>	<b>\$10.95</b>
Baguette Crisps, Black Garlic Oil, Pickled Shimeji Mushrooms, Micro Greens 	
<b>INDIAN-SPICED SPINACH DIP</b>	<b>\$8.50</b>
Served with Fresh Spring Vegetable Crudités  	

## STARTER SALADS

<b>MODERN BIBB SALAD</b>	<b>\$8.00</b>
Bibb Lettuce, Local Rebel Tomatoes, Haricots Verts, Sweet Corn, Avocado, Smoked Paprika Vinaigrette  	
<b>STRAWBERRY GOAT CHEESE</b>	<b>\$8.00</b>
Spring Mix Lettuce, Strawberries, Latte Da Goat Cheese, Champagne Vinaigrette  	

## SOUPS

<b>LOBSTER TOMATO BISQUE**</b>	<b>CUP \$5.50 / BOWL \$7.50</b>
with Crème Fraîche and Chives	
<b>SOUP OF THE DAY</b>	<b>CUP \$5.50 / BOWL \$7.50</b>



## ENTREES

<b>SPRING SPAGHETTI CARBONARA*</b>	<b>\$18.50</b>
Fresh Egg Tagliolini, House-Cured Pancetta, Spring Peas, Asparagus, Spinach, Basil Oil, Soft Poached Egg	
<b>GREEN CURRY TEXAS STRIPED BASS**</b>	<b>\$20.95</b>
Baby Spring Vegetables, Bamboo Rice, Green Curry Sauce, Thai Basil, Strawberry, Crispy Shallots 	
<b>SPRING CORN RISOTTO</b>	<b>\$16.95</b>
Arborio Rice, Fresh Corn, Eagle Mountain St. David's Raclette, Blistered Rebel Tomatoes, Baby Zucchini, Corn Foam, Sweet Pea Tendrils 	
Add Soft Poached Egg \$2.00	
<b>TANDOORI-SPICED CHICKEN</b>	<b>\$19.50</b>
Ashkolgra Farm Airline Chicken Breast, Roasted Curried Cauliflower, Indian Scented Basmati Rice, Cucumber Tomato Relish, Cilantro Mint Raita 	
<b>BEEF BRISKET DONBURI BOWL**</b>	<b>\$18.50</b>
Chinese 5 Spice Smoked Brisket, Steamed Rice, Pickled Vegetables, Cabbage, Radish, Apricot Hoisin Sauce, Pea Greens, Cucumber Kimchi	
<b>NIMAN RANCH 10 OZ COWBOY CUT PORK CHOP</b>	<b>\$23.95</b>
Pan-Roasted Grape & Fennel Sauce, Asparagus, Rosemary Roasted Marble Potatoes, Grilled Spring Onion	
<b>ROSEWOOD RANCH TOP SIRLOIN FILET</b>	<b>\$24.95</b>
Adobo Sauce, Elote-Style Roasted Corn, Queso Fresco, French Green Beans, Fried Plantains, Onion Ash	
Add 4 Grilled Shrimp \$6.00**	
<b>CHARMOULA SHRIMP KEBAB</b>	<b>\$18.95</b>
Roasted Vegetables, Couscous, Goat Feta, Kalamata Olives, Fresh Herbs	
<b>SHAVED BRUSSELS SPROUT SALAD</b>	<b>\$11.95</b>
Radicchio, Sugar Snap Peas, Radishes, Cashews, Ricotta Salata, Lemon Arbequina Olive Oil Vinaigrette 	
Add Grilled Chicken \$5.00/ Add Shrimp \$8.00**	
<b>TUNA NIÇOISE SALAD*</b>	<b>\$16.95</b>
Seared Rare Tuna, Marble Potatoes, French Green Beans, Local Rebel Tomatoes, Hard Boiled Vital Farms Egg, Tarragon Vinaigrette, Niçoise Aioli 	


# 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](http://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.