

DINNER | SUMMER 2018

APPETIZERS

GRILLED SHISHITO PEPPERS \$6
Locally-Sourced Shishito Peppers from Engel Farms with Sea Salt and Kosho Yuzu Aioli 🌿🍷

STEAMED EDAMAME \$6
with Shichimi Togarashi & Sea Salt 🌿🍷

YAKITORI SKEWERS WITH TARE SAUCE

CHICKEN & SCALLION	\$5 EACH
BACON WRAPPED LOCAL REBEL TOMATOES	\$4 EACH
TOFU & SHIITAKE 🍷	\$4 EACH
COMBO OF ALL 3	\$12

GUACAMAME \$9
Spicy Roasted Corn Salad, Furikake, and Wonton Chips

CHEESE BOARD \$14.95
Local Artisan Cheeses, House-Made Asparagus Pickles, Sweetly Drop Peppers, Apricot Whole-Grain Mustard, and Crackers

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 🌿

SOUPS

SOUPE AU PISTOU CUP \$5.50 / BOWL \$7.50
Provencal Vegetable Soup with Basil Pistou 🌿🍷

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

ENTREES

CHEF'S PLATE MARKET VALUE
Feature of the Day Highlighting Fresh Seasonal Produce
Focused on Sustainably Selected Fish or Quality Meats

CHICKEN TONKATSU DONBURI \$16.25
Panko-Breaded Chicken Cutlet, Steamed Rice, Julienne Cabbage, Pea Tendrils, Radish, Kewpie Mayo, Tonkatsu Sauce

CAPELLINI & LOCAL REBEL TOMATOES \$16.95
Fresh Capellini, Texas Arbequina Olive Oil, Castelvetrano Olives, Spinach, Fresh Basil Pesto, Ricotta Salata
Add Shrimp \$9

MISO-GLAZED SALMON* \$22.95
Wild-Caught Salmon, Sesame-Ginger Broccolini, Steamed Rice, and Salt Pickled Cabbage

CAPRESE WEDGE SALAD \$14.95
Local Heirloom Tomatoes, Wedge of Baby Romaine Lettuce, Fresh Local Mozzarella, Arugula-White Balsamic Vinaigrette, Balsamic Reduction, Baguette Crisps 🌿
Add 44 Farms Flat Iron Steak \$9

JAPANESE STYLE MAPO DOFU \$16.95
Berkwood Farms Ground Pork, Tofu, Spicy Miso Sauce with Steamed Rice

SESAME-GINGER SALAD \$12.95
Chopped Romaine, Napa Cabbage, Cucumber, Tomato, Carrots, Green Onions, Fried Wontons, with Sesame-Ginger Dressing 🍷

44 FARMS FLAT IRON STEAK \$24.95
Flat Iron Steak, Zucchini Noodles with Avocado Poblano Pesto, Red Chimmichuri Sauce, Roasted Corn Salad with Feta 🌿

SEARED TUNA & SOBA NOODLES* \$18.95
Cold Soba Noodles with Tuna, Snap Peas, Radish, Edamame, Green Onions, and Spinach in Sesame-Ginger Dressing topped with Wasabi Peas and Sweet Shoyu

TEXAS RED WATTLE PORK TENDERLOIN \$19.95
Spice-Rubbed Pork Tenderloin, Bourbon-Glazed Peaches, Blackberries, Polenta, and Micro Arugula 🌿

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.