

DINNER | FALL 2018

APPETIZERS

ROASTED CARROT HUMMUS **\$9.95**
Harissa, Toasted Pine Nuts, Texas Arbequina Olive Oil, Micro Mint, Za'atar Seasoned Lavash Crackers 

BOCKSLIDER MUSSELS **\$12.95**
Mussels Steamed in Martin House Bockslider Beer with Spanish Chorizo, Marble Potatoes, Cipollini Onions, Grilled Bread, Brûléed Lemon

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

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  



SOUPS

THAI COCONUT CHICKEN SOUP **CUP \$5.50 / BOWL \$7.50**
Coconut Milk, Oyster Mushrooms, Vegetables, Ginger, Lemongrass, topped with Chili Oil, Micro Herbs, and Sliced Chiles 



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


ENTREES

CHEF'S PLATE **(MARKET PRICE)**
Feature of the Day Highlighting Fresh Seasonal Produce and Focused on Sustainably Selected Fish or Quality Meats

SUPERFOODS SALAD **\$13.95**
Broccoli Slaw, Arugula, Carrots, Red Cabbage, Dried Cranberries, Chili-Dusted Pepitas, Clementine, Latte Da Goat Chevre, Lemon Maple Vinaigrette  
Add Chicken \$5/ Add Shrimp \$8 / Add 44 Farms Flat Iron Steak \$8

SEARED TEXAS REDFISH **\$22.95**
Ginger Leek Broth with Braised Baby Bok Choy, Baby Carrots, Crispy Enoki Mushrooms 


SALAD ANDALUCIA **\$13.95**
Marinated Cremini Mushrooms, Grilled Asparagus, Marcona Almonds, Piquillo Peppers, Manchego, Sherry Vinaigrette, Chicories  
Add Chicken \$5/ Add Shrimp \$8 / Add 44 Farms Flat Iron Steak \$8

PEPPERED TUNA & BEETS **\$18.95**
Pepper-Seared Tuna Tataki, Roasted Beets, Arugula, Grapefruit, Toasted Pine Nuts, Avocado, Sweet Citrus Soy Glaze 

ASHKOLGRA CHICKEN & MUSHROOMS **\$18.95**
Pan-Seared Ashkolgra Farm Chicken Breast with Oyster Mushrooms, Leeks, Pale Sherry, Thyme, Shallots, served with Marble Potatoes and Swiss Chard

SPINACH & BLUE SALAD **\$12.95**
Crispy Serrano Ham, Spiced Texas Pecans, Deep Ellum Blue Cheese, Red Grapes, TX Whiskey Vinaigrette
Add Chicken \$5/ Add Shrimp \$8 / Add 44 Farms Flat Iron Steak \$8

KABOCHA SQUASH MAC & CHEESE **\$18.95**
topped with Crispy Mix of Fried Onions and Pasilla Chili-Dusted Pork Chicharrón, served with Broccolini

MOROCCAN ROASTED CARROTS **\$16.95**
Ras el Hanout-Spiced Rainbow Carrots, Black Barley with Preserved Lemon Tahini Dressing, Smoked Goat Lebne, Roasted Garbanzo Beans, Micro Greens, Castelvetrano Olives, Honey Doe Farm Goat Feta 

POMEGRANATE BRAISED SHORT RIBS **\$22.95**
Boneless Beef Short Ribs Braised in Pomegranate Molasses and Martin House Bockslider Beer, Saffron Mashed Potatoes, Sautéed Spinach, Brûléed Lemon, Tobacco Onions

TEMPURA SHRIMP & TOGARASHI STEAK **\$24.95**
44 Farms Flat Iron Steak spiced with Shichimi Togarashi, Jumbo Tempura-Battered Shrimp, Sweet Shoyu, Kabocha Squash Puree, Seasoned Rice, Sesame Broccoli Stem Stir-fry

CRISPY CHICKEN CONFIT & POLENTA **\$16.95**
Ashkolgra Farms Chicken Confit, Brussels Sprouts with Slab Bacon, Herb Goat Cheese Polenta, Caramelized Onions & Piquillo Peppers, Roasted Chicken Jus

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.

Café Modern

MODERN ART MUSEUM OF FORT WORTH