APPETIZERS

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

HUMMUS & LAVASH CRACKERS $9.95
Middle Eastern-Style Garbanzo Bean Dip with Zaatar-Spiced Lavash Crackers, Texas Arbequina Olive Oil, Honey Doe Farm Goat Feta, Kalama Olives, Local Rebel Tomatoes, Fresh Herbs - G • V • BZ

MEXICAN SHRIMP COCKTAIL $13.95
Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo. Served with Blue Corn Chips - G • V

MUHAMMARA DIP & LAVASH $9.95
Roasted Red Pepper and Walnut Dip seasoned with Pomegranate Molasses, Garlic, Lemon. Served with Lavash Crackers, Drizzle of Texas Olive Oil, Cucumbers - V

BRESAOLA & ARUGULA $10.95
Italian Salt-Cured Beef, Thinly Sliced, Served with Arugula, Granny Smith Apple, Grana Padano Cheese, Mustard Dressing - G • V

SWEET POTATO FRITTERS $8.95
Deep-Fried Sweet Potato and White Cheddar Fritters with Housemade Apple Butter - V • BZ

LOCAL GRITSMILL Grits CUP $5.50 / BOWL $7.50
Stone ground white grits, topped with Cheddar Cheese, Applewood Smoked Bacon, and Chives - G • V • BZ

SOUP & SALAD

SOUP OF THE DAY CUP $5.50 / BOWL $7.50
Dash of Broth with Tuscan, Enoki/Mushrooms, Green Onion - BZ

MISO SOUP CUP $5.50 / BOWL $7.50
Arcadia Mixed Lettuce, Smoked Paprika Vinaigrette, Honey Doe Farm Goat Feta, Crushed Pistachio, Radish, Cucumber, Cilantro - V • BZ

MODERN HOUSE SALAD $8.00
Add Grilled Chicken $5 / Add Chilled Poached Shrimp $8**

CRANBERRY & KALE $8.00
Mixed Baby Kale tossed in Maple Cider Vinaigrette topped with Dried Cranberries & Toasted Pepitas - G • V • BZ

ENTREE SALADS

Add Grilled Chicken $5 / Add Chilled Poached Shrimp $8**

MODERN WALDORF $13.95
Butter Lettuce, Arugula, Candied Walnuts, Blue Cheese, Red Grapes, Granny Smith Apples, Celery, with Maple Cider Vinaigrette - G • V • BZ

POACHED WILD SALMON SALAD $16.95
Cold Poached Wild Caught Salmon, topped with Dill Yogurt Sauce, on a Bed of Mixed Greens with Arugula, Cucumber, Asparagus, with Lemon Olive Oil Vinaigrette - G

MOROCCAN CHICKEN SALAD $13.95
Romaine Lettuce, Arugula, Tomato, Cucumber, Olives, Chopped Pistachios, Goat Feta, Moroccan-Style Dressing, topped with Yogurt Marinated Chicken, Crispy Spiced Garbanzo Beans - G

TERIYAKI TOFU SALAD $12.95
Japanese-Inspired Slaw Salad with Napa Cabbage, Mizuna, Cucumber, Red Cabbage, Carrots, Green Onion, Edamame, Teriyaki-Glazed Tofu, with Creamy Miso Dressing - G • V • BZ

ENTREES

MODERN EGGS BENEDICT $14.25
Poached Green Hen Farm Pasture-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 Pasture-Raised Eggs, Dill Hollandaise, and Fried Capers. Served with Brunch Potatoes - G

SHAKSUKE EGGS $13.95
Poached Pasta Raised Eggs, Shakshuka Tomato Sauce, Garbanzos, Goat Feta, Cilantro. Served with Toasted Pita Bread - G • V

OMELETT 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 - G

AVOCADO TOAST WITH EGG & HARISSA $13.95
Whole Grain Toast, Smashed Avocado, Hard Boiled Pasture Raised Eggs, Spicy Harissa, and Cucumber. Served with your choice of Brunch Potatoes or Fruit - V • BZ

QUICHE & SALAD $12.95
Roasted Peppers, Mushrooms, and Fontina Cheese in Egg Custard with Savory Crust. Served with Side Salad, and Choice of Fruit, Sausage, or Applewood-Smoked Bacon

QUINOA BREAKFAST BOWL $12.95
Steamed Quinoa, Roasted Butternut Squash, Baby Kale, Garbanzo Beans. Topped with Poached Raised Egg, and Green Tahini Sauce - G • V • BZ

SWEET POTATO WAFFLE $12.75
Caramel Pecan Syrup, Whipped Sweet Cinnamon Cream Cheese with Choice of Fruit, Sausage, or Applewood Smoked Bacon - V

MOJO-MARINATED PORK GRITS BOWL $10.95
Local Stone Ground White Grits, Mojo Marinated Pork, Cheddar Cheese, Queso Fresco, Green Onions, Cilantro and Jalapenos - G

ADD Pastured Raised Egg $2. Add Avocado $2

SANDWICHES

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

CUBAN-STYLE SANDWICH $13.95
Mojo-Marinated Berkshire Pork Shoulder, Applewood-Smoked Ham, Swiss Cheese, Dijon Mustard, Sliced Dill Pickle on Pressed Hoagie

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
Add Applewood-Smoked Bacon $2
Add Green Hen Farm Pasture-Raised Fried Egg $2

ROASTED BEEF BURGER $13.25
Hausmade 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

Executive Chef: Denise Shevandy
 Sous Chef: Christopher Brockington
 General Manager: Roxanne McLarry
 @themodernfw #cafemodernfw

MODERN ART MUSEUM OF FORT WORTH