

APPETIZERS

LOCAL CHEESE PLATE **\$14.95**

A Trio of Cheeses from Our Favorite Local Cheesemakers with Pickled Green Beans, Spiced Texas Pecans, Sweet Drop Peppers, Flatbread Crackers · **V** ·

HUMMUS & LAVASH CRACKERS **\$9.95**

Middle Eastern-Style Garbanzo Bean Dip with Za'atar-Spiced Lavash Crackers, Texas Arbequina Olive Oil, Honey Doe Farm Goat Feta, Kalamata Olives, Local Rebel Tomatoes, Fresh Herbs · **G** · **V** ·

MEXICAN SHRIMP COCKTAIL** **\$13.95**

Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo. Served with Blue Corn Chips · **G** ·

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** ·

SWEET POTATO FRITTERS **\$8.95**

Deep-Fried Sweet Potato and White Cheddar Fritters with Housemade Apple Butter · **V** ·

LOCAL GRISTMILL GRITS **CUP \$5.50 / BOWL \$7.50**

Stone ground white grits, topped with Cheddar Cheese, Applewood Smoked Bacon, and Chives · **G** ·

SOUP & SALAD

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

Dashi Broth with Tofu, Seaweed, Enoki Mushrooms, Green Onion · **BZ** ·

MODERN HOUSE SALAD **\$8.00**

Arcadia Mixed Lettuce, Smoked Paprika Vinaigrette, Honey Doe Farm Goat Feta, Crushed Pistachio, Radish, Cucumber, Cilantro · **V** · **BZ** ·

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 · **V** · **BZ** ·

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  

\$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.

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** ·

SHAKSUKA EGGS **\$13.95**

Poached Pasture Raised Eggs, Shaksuka Tomato Sauce, Garbanzos, Goat Feta, Cilantro. Served with Toasted Pita Bread · **G** ·

OMELET 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 Egg, Spicy Harissa, and Cucumber. Served with your choice of Brunch Potatoes or Fruit · **V** ·

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 Pasture 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 Pasture 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 BEET BURGER **\$13.25**

Housemade 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

Café Modern

MODERN ART MUSEUM OF FORT WORTH

· **G** · Item can be prepared without gluten.

· **BZ** ·  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.

· **V** · Vegetarian item