

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** ·
- ROASTED ASIAN-STYLE BRUSSELS SPROUTS** **\$7.95**
Seasoned with Tamari, Sriracha, Maple Syrup, Lemon, and Roasted till Crispy · **G** · **V** · **BZ** ·
- 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** ·

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 Sautéed 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** ·

ENTREES

- CHEF'S PLATE** **(MARKET PRICE)**
Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats
- FIVE CHEESE BAKED PASTA** **\$13.95**
Penne Pasta in Tomato Cream Sauce with Ricotta, Fontina, Grana, Mozzarella, Gorgonzola. Topped with Buttered Breadcrumbs. Served with Broccolini · **V** ·
Add Grilled Chicken \$5 / Add Sautéed Shrimp \$8**
- TEXAS REDFISH** **\$17.95**
Seared Texas Redfish Fillet with Orange Miso Glaze, Ginger Mashed Sweet Potatoes, Crispy Asian-Style Brussels Sprouts
- COQ AU VIN RIESLING** **\$15.25**
Chicken Breast Braised in Riesling with Crème Fraîche, Cremini Mushrooms, Lemon, Tarragon, topped with Crispy Fried Capers. Served with Marble Potatoes and Sautéed Spinach · **G** ·
- OMELET OF THE DAY** **\$13.50**
Three Egg Omelet made with Green Hen Farm Pasture-Raised Eggs, featuring Daily Offering of Fresh Seasonal Ingredients. Served with House Salad · **G** ·

SANDWICHES

- Served with Housemade Chips. Substitute Simple Salad or Kennebec Fries \$2
- GRILLED CHEESE** **\$12.50**
Sautéed Cremini Mushrooms, Shaved Brussels Sprouts, Granny Smith Apples, with Fontina and Gouda Cheese on Toasted Brioche · **V** ·
Add Applewood-Smoked Bacon \$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

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
@cafemodernfw #cafemodernfw

- **G** · Item can be prepared without gluten. \$4 will be added for split plate.
- **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
- * 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.