

LUNCH | FALL/WINTER 2017

APPETIZERS

BRESAOLA & PEARS	\$9.95
Dry-Aged Beef Bresaola, Bartlett Pears, Arugula, Eagle Mountain Apache Blue Cheese Vinaigrette 🌿	
LEEKS GRIBICHE	\$8.50
Chilled Poached Leeks, Sauce Gribiche, Capers, Egg 🌿🍷	
ROASTED BUTTERNUT SQUASH HUMMUS	\$9.95
Zaatar Lavash, Texas Olive Ranch Olive Oil, Black Sesame Seeds, Kalamata Olives, Micro Cilantro	
ESCARGOT	\$10.95
Wild Burgundy Snails, Bone Marrow Garlic Butter, Toasted Bread Crumbs, Gremolata, Grilled Baguette	
BOQUERONES EN VINAGRE	\$8.95
Spanish White Anchovies, Roasted Piquillo Peppers, Spanish Vinaigrette, Crostini	
MANCHEGO CHORIZO CROQUETTES	\$9.50
Orange Saffron Aioli, Membrillo Quince Paste, Micro Cilantro	
CURRY WURST	\$10.50
Fried Kennebec Potatoes, Bratwurst, Curry Sauce, Apple Beet Slaw 🌿	

SOUPS

FRENCH ONION SOUP	CUP \$5.50 / BOWL \$7.50
with Gruyere Toast and Cognac	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

STARTER SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

PEAR, WALNUT & GOAT CHEESE	\$8.00
Bartlett Pears, Toasted Walnuts, Latte Da Goat Cheese, Mixed Greens, Dijon Vinaigrette 🌿🍷	
ASIAN SPINACH SALAD	\$8.00
Carrots, Sweet Peppers, Cabbage, Miso Vinaigrette 🍷	

ENTREE SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00

SESAME TUNA TATAKI	\$16.95
Texas Grapefruit, Avocado, Cucumbers, Mache Greens, Wasabi Vinaigrette	
BEET, FENNEL & ORANGE	\$13.95
Roasted Baby Beets, Shaved Fennel, Orange Supremes, Spinach, Arugula, Cumin-Lime Vinaigrette, Sheep Milk Feta, Crushed Pistachio 🌿🍷	
HAZELNUT, PEARS & CELERIAC	\$11.95
Toasted Hazelnuts, Bartlett Pears, Belgium Endive, Celery Root, Mixed Greens, Champagne Hazelnut Vinaigrette 🌿🍷	
WINTER QUINOA SALAD	\$12.95
Red Quinoa, Roasted Butternut Squash, Dried Cranberries, Pepitas, Baby Kale, Cilantro, Maple Vinaigrette 🌿🍷	

ENTREES

CHEF'S PLATE	\$18.25
Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats	
SWEET POTATO GNOCCHI	\$13.95
Pumpkin Seed Pesto, Wild Mushrooms, Grana Padano, Baby Kale, Pumpkin Sprouts	
ASIAN NOODLE BOWL	\$14.95
Japanese Turkey Meatballs, Egg Noodles in Roasted Turkey Broth, Pickled Egg, Vegetables	
DIJON-BRAISED CHICKEN BREAST	\$14.95
Roasted Root Vegetables, Brussels Sprouts, Melted Leeks 🌿	
TURMERIC-SPICED REDFISH	\$17.95
Thai Red Curry Butternut Squash, Black Lentils, Petite Greens with Cumin Seed Vinaigrette 🌿 *Shellfish allergy	

SANDWICHES

WILD MUSHROOM GRILLED CHEESE	\$13.95
Eagle Mountain Granbury Gold Gouda, Sautéed Wild Mushrooms, Arugula, Caramelized Onions, on Empire Sourdough Bread. Served with Chef's Side Add Applewood-Smoked Bacon \$2.00	
TURKEY, BRIE & PEAR COMPOTE	\$13.95
House-Roasted Turkey Breast, Brie Spread, Pear Compote, Upland Cress, on Empire Hippy Bread. Served with Chef's Side Add Applewood-Smoked Bacon \$2.00	
SLOW-ROASTED BEEF GYRO	\$14.95
Herb-Crusted Roast Beef, Onions, Tomato, Fresh Herbs, Tzatziki Sauce, on Pita Bread. Served with Greek Fries	
PORK CARNITAS	\$13.25
Black Bean Spread, Oaxaca Cheese, Pickled Onions, Sliced Jalapenos, Salsa Verde, on Toasted Empire Ciabatta Bun. Served with Chef's Side Add Avocado \$2.00	
ROSEWOOD WAGYU CHEESEBURGER	\$13.75
All-Natural 8 oz Texas-Raised Wagyu Ground Beef Patty from Rosewood Ranch on a Southern-Style Bun. Served with Hand-Cut Kennebec Fries Add Applewood-Smoked Bacon \$2.00	



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: Scott Kaiser
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

* There is a risk associated with raw shellfish, undercooked proteins, etc. 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.
\$4 will be added for split plate.