

LUNCH | SPRING 2018

APPETIZERS

PERSIAN SABZI PLATE	\$8.95
Fresh Herbs, Honey Doe Farm Goat Feta, Rebel Tomatoes, Radishes with Whole Wheat Lavosh 🍃	
FRIED CAMEMBERT	\$8.95
Raspberry Champagne Gastrique, Shaved Fennel & Arugula Salad	
SHRIMP REMOULADE**	\$11.95
Jicama, Bloody Mary Sauce, Micro Greens, Avocado Crema 🍃	
WHITE ASPARAGUS	\$8.50
Sauce Verte, Radish, Upland Cress, Smoked Marcona Almonds, Salt-Cured Egg Yolk 🍃	
BEEF CARPACCIO*	\$10.95
Baguette Crisps, Black Garlic Oil, Pickled Shimeji Mushrooms, Micro Greens 🍃	
INDIAN-SPICED SPINACH DIP	\$8.50
Served with Fresh Spring Vegetable Crudités 🍃	

SOUPS

LOBSTER TOMATO BISQUE**	CUP \$5.50 / BOWL \$7.50
with Crème Fraîche and Chives	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

STARTER SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00**

MODERN BIBB SALAD	\$8.00
Bibb Lettuce, Local Rebel Tomatoes, Haricots Verts, Sweet Corn, Avocado, Smoked Paprika Vinaigrette 🍃	
STRAWBERRY GOAT CHEESE	\$8.00
Spring Mix Lettuce, Strawberries, Latte Da Goat Cheese, Champagne Vinaigrette 🍃	

ENTREE SALADS

Add Chicken \$5.00 / Add Shrimp \$8.00**

SHAVED BRUSSELS SPROUT SALAD	\$11.95
Radicchio, Sugar Snap Peas, Radishes, Cashews, Ricotta Salata, Lemon Arbequina Olive Oil Vinaigrette 🍃	
MEDITERRANEAN SALAD TRIO**	\$13.95
Bulgur Wheat Tabbouleh with Parsley, Tomato, Onion Garbanzo Bean Salad with Tahini Lemon Vinaigrette Cauliflower Salad with Peas, Yogurt & Mint, Kalamata Olives, Lavash Crackers	
JAMAICAN JERK CHICKEN SALAD	\$14.50
Grilled Marinated Chicken Thigh, Shredded Nappa Cabbage, Carrots, Bell Peppers, Mango Vinaigrette, Crispy Plantains 🍃	
TUNA NIÇOISE SALAD*	\$16.95
Chilled Seared Rare Tuna, Marble Potatoes, French Green Beans, Local Rebel Tomatoes, Hard-Boiled Vital Farms Egg, Tarragon Vinaigrette, Niçoise Aioli 🍃	

ENTREES

CHEF'S PLATE	\$18.25
Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats	
SPRING SPAGHETTI CARBONARA*	\$14.95
Fresh Egg Tagliolini, House-Cured Pancetta, Spring Peas, Asparagus, Spinach, Basil Oil, Soft Poached Egg	
GREEN CURRY TEXAS STRIPED BASS**	\$17.95
Baby Spring Vegetables, Bamboo Rice, Green Curry Sauce, Thai Basil, Strawberry, Crispy Shallots 🍃	
SPRING CORN RISOTTO	\$13.95
Arborio Rice, Fresh Corn, Eagle Mountain St. David's Raclette, Blistered Rebel Tomatoes, Baby Zucchini, Corn Foam, Sweet Pea Tendrils 🍃 Add Soft Poached Egg \$2.00	
TANDOORI-SPICED CHICKEN	\$14.95
Roasted Curried Cauliflower, Cucumber Tomato Relish, Cilantro Mint Raita 🍃	

SANDWICHES

SEAFOOD SALAD CROISSANT**	\$14.95
Shrimp, Texas Striped Bass, Texas Blue Crab, Herb Crème Fraîche, Butter Bibb Lettuce, on a Croissant served with Housemade Potato Chips	
ROAST TURKEY SANDWICH	\$13.95
House-Roasted Turkey with Bacon Tomato Jam, Avocado, Upland Cress on Toasted Brioche served with Chef's Side Add Applewood-Smoked Bacon \$2.00	
SPRING PEA FALAFEL SANDWICH	\$12.95
Grilled Heirloom Tomato, Zhug Herb Sauce, Strained Yogurt, on Pita Bread with Chef's Side	
BRISKET STEAMED BUNS**	\$14.50
5 Spice Smoked Brisket, Gochujang Aioli, Basil & Cilantro, Cucumber, Quick-Pickled Vegetables, Jalapenos. Served with Shrimp Chips and Housemade Cucumber Kimchi	
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: 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.