

LUNCH | FALL 2018

APPETIZERS





ROASTED CARROT HUMMUS	\$9.95
Harissa, Toasted Pine Nuts, Texas Arbequina Olive Oil, Micro Mint, Za'atar Seasoned Lavash Crackers 	
BOCKSLIDER MUSSELS	\$12.95
Mussels Steamed in Martin House Bockslider Beer with Spanish Chorizo, Marble Potatoes, Cipollini Onions, Grilled Bread, Brûléed Lemon	
SHRIMP AGUACHILE	\$13.95
Mango, Avocado, Green Onion, Radish, Shichimi Shrimp Crisp 	
SPICY MAPLE-GLAZED QUAIL KNOTS	\$14.95
Buttermilk-Fried Texas Quail Knots, Spicy Maple Glaze, Apple Slaw	
LOCAL CHEESE PLATE	\$14.95
A trio of cheeses from our favorite local cheesemakers, with Fig Spread, Cornichons, Sweet Drop Peppers, Flatbreads	

SOUPS

THAI COCONUT CHICKEN SOUP	CUP \$5.50 / BOWL \$7.50
Coconut Milk, Oyster Mushrooms, Vegetables, Ginger, Lemongrass, topped with Chili Oil, Micro Herbs, Sliced Chiles 	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

STARTER SALADS

Add Grilled Chicken \$5 / Add Poached Shrimp \$8**
Add Local 44 Farms Grilled Flat Iron Steak \$8

POMEGRANATE SPINACH SALAD	\$8.00
Flat Leaf Spinach, Clementine, Pomegranate, Toasted Almonds, Pomegranate Vinaigrette  	
AVOCADO & EDAMAME	\$8.00
Mixed Greens, Avocado, Radish, Edamame, Cilantro Ginger Lime Dressing  	

ENTREE SALADS

Add Grilled Chicken \$5 / Add Poached Shrimp \$8**
Add Local 44 Farms Grilled Flat Iron Steak \$8

SUPERFOODS SALAD	\$13.95
Broccoli Slaw, Arugula, Carrots, Red Cabbage, Dried Cranberries, Chili-Dusted Pepitas, Clementine, Latte Da Goat Chevre, Lemon Maple Vinaigrette  	
SPINACH & BLUE SALAD	\$12.95
Crispy Serrano Ham, Spiced Texas Pecans, Deep Ellum Blue Cheese, Red Grapes, TX Whiskey Vinaigrette	
SALAD ANDALUCIA	\$13.95
Marinated Cremini Mushrooms, Grilled Asparagus, Marcona Almonds, Piquillo Peppers, Manchego, Sherry Vinaigrette, Chicories  	
PEPPERED TUNA & BEETS	\$16.95
Pepper-Seared Tuna Tataki, Roasted Beets, Arugula, Grapefruit, Toasted Pine Nuts, Avocado, Sweet Citrus Soy Glaze 	

ENTREES



CHEF'S PLATE	\$18.25
Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats	
CHICKEN & OYSTER MUSHROOMS	\$15.95
Pan Seared with Leeks, Pale Sherry, Thyme, Shallots, served with Marble Potatoes and Swiss Chard	
KABOCHA SQUASH MAC & CHEESE	\$14.95
topped with Crispy Mix of Fried Onions and Pasilla Chili-Dusted Pork Chicharrón, served with Broccolini	
SEARED TEXAS REDFISH	\$18.95
Ginger Leek Broth with Braised Baby Bok Choy, Baby Carrots, Crispy Enoki Mushrooms 	
MOROCCAN ROASTED CARROTS	\$14.95
Ras el Hanout-Spiced Rainbow Carrots, Black Barley with Preserved Lemon Tahini Dressing, Smoked Goat Lebne, Roasted Garbanzo Beans, Micro Greens, Castelvetrano Olives, Honey Doe Farm Goat Feta 	


SANDWICHES


PAN ASIAN REUBEN	\$13.95
House-Smoked Pastrami, Spicy Gochujang Mayo, Asian Pear Slaw, Hot Chinese Mustard, on Empire Bakery Marbled Rye, served with Chef's Side	
BRIE & FRUIT COMPOTE	\$13.50
Latte Da Goat Brie, Apple Cranberry Compote, Hippie Whole Grain Bread, Arugula, served with Chef's Side 	
TEXAS HOT BROWN	\$13.95
House-Roasted Sliced Turkey, served open faced, Flame-Grilled Red Peppers, White Cheddar Cheese Sauce, Applewood Sliced Bacon, on Challah Bread, served with French Fries	
ROASTED PORK LOIN SANDWICH	\$12.95
Mango Chutney, Cilantro Lime Aioli, Arugula, on Toasted Southern Bun, served with Chef's Side	
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  
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 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.

** 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.

\$4 will be added for split plate.