






Café Modern

Brunch Menu


APPETIZERS

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| War Su Har 8 Tempura Shrimp Apple Smoked Bacon Horseradish-Plum Sauce | Jerk Chicken Spring Rolls  7 Jerk Grilled Chicken Rice Noodles Crisp Veggies Tropical Salsa |
| Scallops Gazpacho  9 Pan Seared Diver Scallops Gazpacho Nage Sherry Vinaigrette | Rillette Sampler 10 Confit Duck Copper River Salmon Berkshire Pork Housemade Melba Toast |
| Texas Sampler   7 Grilled Peaches Melon Latte Da Goat Cheese Texas Olive Oil and Aged Balsamic | Spicy Black Bean Cakes  7 Charred Corn Pico Coriander Coulis |







SOUP AND SALADS

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| Tropical Salad   12 Mango Avocado Kiwi Hearts of Palm Pineapple Watercress Citrus Vinaigrette Queso Fresco | Wedge Salad  8 Maytag Blue Cheese Dressing Bacon Grape Tomatoes Red Onion Add: Chicken \$4 Beef Tenderloin \$6 Shrimp \$8 |
| Grilled Caesar Salad   7 Oven Roasted Tomatoes Grana Caesar Vinaigrette Add: Chicken \$4 Beef Tenderloin \$6 Shrimp \$8 | Moroccan Chicken Salad 13 Pistachio Almond Feta Peppers Preserved Lemon |
| Cup or Bowl of Today's Soup 5/7 Chef's Sustainable Whim | |









SANDWICHES

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| Chevre Sandwich  11 Goat Cheese Avocado Watercress Pumpkin Seed Pesto Multigrain Bread Chef's Fruit Shaved Lemon Celery Chef's Fruit | Cheeseburger 12 "You Name the Cheese," Burgundy Pastures 100% All Natural Grass Fed Beef Challah Bun House-made Fries (Add Apple Smoked Bacon for \$1) |
| Open Face Sandwich Trio 15 Dilled Shrimp Salad Tomato Caprese Chicken Chardonnay | |

ENTREES

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| Black Bean Huevos  13 Poached Cage Free Eggs Spicy Black Bean Cakes Tomatillo Salsa Queso Fresco Choice of Side | Peach Melba Pancakes  11 Texas Peach Pancakes Raspberry Sauce Whipped Cream Choice of Side |
| Benedict Caprese  13 Poached Cage Free Eggs Scott Farms Tomatoes Basil Fresh Mozzarella Olive Oil Hollandaise Choice of Side | Baked Eggs Marinara   12 Cage Free Eggs Tomato - Oregano Stew Shaved Grana Toasted Country Bread Choice of Side |
| Modern Omelet  12 Pit Ham Brazos Valley Swiss Fingerling Home Fries Choice of Side | Rosemary Grilled Beef  17 Roasted Farmer's Market Vegetables |

MARKET SIDES

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| Sliced Scott's Farm Tomatoes   4 |
| Oven Roasted Vegetables   4 |
| Tempura Asparagus  4 |
| Fingerling Home Fries  4 |
| Chef's Daily Fruit Selection   4 |

 Vegetarian Preparation  Can Be Prepared Gluten Free

Café Modern Hours: 11:00 a.m. to 2:30 p.m. Tuesday through Friday, 11:00 a.m. to 3:00 p.m. Saturday and Sunday
An 18% service charge will be added for parties of 8 or more. \$4 will be added for a split plate.

- There is a risk associated with raw shellfish, undercooked proteins, etc. Our kitchen uses nuts, dairy, eggs, gluten and the like.
 - Please make your server aware of any and all food allergies at the table.

Executive Chef: Dena Peterson General Manager: David Marshall