






# Café Modern

## Lunch Menu

### APPETIZERS

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









### SOUP AND SALADS

<b>Tropical Salad</b>   12 Mango   Avocado   Kiwi   Hearts of Palm   Pineapple Watercress   Citrus Vinaigrette   Queso Fresco	<b>SANDWICHES</b>
<b>Wedge Salad</b>  8 Maytag Blue Cheese Dressing   Bacon Grape Tomatoes   Red Onion Add: Chicken \$4   Beef Tenderloin \$6   Shrimp \$8	<b>Chevre Sandwich</b>  11 Goat Cheese   Avocado   Watercress Pumpkin Seed Pesto   Multigrain Bread Shaved Lemon Celery   Chef's Fruit
<b>Grilled Caesar Salad</b>   7 Oven Roasted Tomatoes   Grana   Caesar Vinaigrette Add: Chicken \$4   Beef Tenderloin \$6   Shrimp \$8	<b>Cheeseburger</b> 12 "You Name the Cheese," Burgundy Pastures 100% All Natural Grass Fed Beef   Challah Bun House-made Fries (Add Apple Smoked Bacon for \$1)
<b>Moroccan Chicken Salad</b> 13 Pistachio   Almond   Feta   Peppers   Preserved Lemon	<b>Open Face Sandwich Trio</b> 15 Dilled Shrimp Salad   Tomato Caprese Chicken Chardonnay
<b>Cup or Bowl of Today's Soup</b> 5 / 7 Chef's Sustainable Whim	

### ENTREES

<b>Ginger Sake Grilled Chicken</b>  14 Edamame Succotash   Tamari Jus	<b>Daily Fish Special</b> 18 Sustainably Selected   Inspired
<b>Eggplant – Lamb Rolls</b> 15 Grilled Eggplant   Harissa - Lamb Sauce   Pita Tabbouleh Salad   Feta	<b>Shrimp Creole</b>  15 Spicy Shrimp   Scott Farms Vegetable-Tomato Stew Steamed Rice
<b>Daily Omelet</b>  12 Cage Free Eggs   Fingerling Home Fries	<b>Rosemary Grilled Beef</b>  17 Roasted Farmer's Market Vegetables
<b>Tagliolini al Crudaio</b>  12 Fresh Herb Pasta   Chopped Raw Vegetables Olive Oil   Grana Cheese	

### MARKET SIDES

<b>Sliced Scott's Farm Tomatoes</b>   4
<b>Oven Roasted Vegetables</b>   4
<b>Tempura Asparagus</b>  4
<b>Fingerling Home Fries</b>  4
<b>Chef's Daily Fruit Selection</b>   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