

Cafe Modern

3200 Darnell St Modern Museum of Fort Worth 76107-2872 · +18178402157 · Updated: Jan 14, 2026

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SHARE PLATES 4

Gristmill Farms Skillet Cornbread (VEG) (AG) **\$14.00**

Pepperjack Cheese, Whipped Butter

Burrata and Prosciutto **\$21.00**

Fresh Burrata, Caramelized Figs, Grilled Focaccia, Burnt Honey

Mezze Platter (VEG) **\$18.00**

Hummus, Sikil P'ak, Feta, Naan

Calamari **\$18.00**

Calamari, Apple, Bell Pepper, Sage, Yogurt

SALADS 6

Clam Chowder **AVAILABLE OPTIONS**

Littleneck Clams, Nueskies Bacon, Potato, Leeks, Brown Butter Croutons

Cup: \$9.00

Bowl: \$17.00

Simple House Salad (V) (AG) **\$13.00**

Crisp Farms Artisanal Lettuces, Tomato, Red Onion, Seasonal Shaved Vegetables, Honeycrisp Apple, Sunflower Seeds, Sherry Vinaigrette

Fennel Quinoa Salad (VEG) **\$14.00**

Quinoa, Feta, Pepita Granola, Fennel, Kale, Orange, Broccolini, Pomegranate

Caesar Salad **\$15.00**

Parmesan Reggiano, Romaine Hearts, Sun Dried Tomato, Boquerones, Croutons, Creamy Caesar Dressing

Chinois Chicken Salad **\$20.00**

Crystal Valley Chicken Breast, Napa Cabbage, Candied Cashews, Crispy Wontons, Sesame Ginger Dressing, Cilantro

Extras **AVAILABLE OPTIONS**

Organic Julienne Chicken Breast:

\$5.00

Flat Iron Steak: \$14.00

Crispy Tofu: \$4.00

Shrimp: \$8.00

SANDWICHES 4

Fried Green Tomato Melt (VEG)	\$18.00
Pimento Cheese, Kimchi Collard Greens, Cured Green Tomato, Mozzarella on Sourdough Bread	
Smoked Curry Chicken Salad Sandwich	\$18.00
Crystal Valley Farms Chicken, Raisins, Apples, Tomato, Arugula on Croissant	
Local Grind Burger	\$21.00
House Blend Ground Chuck, Brisket and Short Rib, White Cheddar, Onion Jam, B&B Pickles, on Southern Roll	
Extras	AVAILABLE OPTIONS
	Nueske's Bacon: \$5.00
	Fried Egg: \$4.00

ENTRÉES 5

Cauliflower Piccata Pasta (VEG)	\$19.00
Cauliflower Steak, Parsley, Lemon Cauliflower Purée, Spinach, Crispy Aromatics, Capers, Chitarra Pasta	
Airline Chicken	\$29.00
Crystal Valley Farms Chicken, Rosemary, Lemon, Sweet Potato Gnocchi, Braised Cabbage, Herb Vinaigrette, Champagne Sabayon	
Bolognese	\$26.00
Burnt End Brisket, Gnocchi Sardi, Whipped Ricotta, Basil	
Soft Scramble Omelet (AG)	\$18.00
Garlic Herb Boursin Cheese, Chives, Side of Breakfast Potatoes	
Rice Bowls	AVAILABLE OPTIONS
Marinated Cucumbers, Pickled Daikon, Fresno Chili, Shaved Seasonal Vegetables. With Choice of:	Grilled Shrimp with Bengali Curry: \$20.00
	Bulgogi Marinated Flat Iron Steak: \$23.00
	Crispy Tofu with Dan-Dan Sauce (VEG):
	\$15.00

DESSERT 4

Affogato (VEG)	\$9.00
Vanilla Ice Cream, Espresso	
Brownie Sundae (VEG)	\$15.00
Peanut Butter Chocolate Brownie, Strawberry, Marshmallow Fluff, Brownie Ice Cream	
Frangipane Tart	\$16.00
Almond, Grapefruit Chocolate, Coconut Sorbet	
Burnt Basque Cheesecake (VEG)	\$15.00
Caramel Apple, Streusel	

ENTREES 13

Simple House Salad (V) (AG)	\$13.00
Crisp Farms Artisanal Lettuces, Tomato, Red Onion, Seasonal Shaved Vegetables, Honeycrisp Apple, Sunflower Seeds, Sherry Vinaigrette	
Fennel Quinoa Salad (VEG) (AG)	\$14.00
Quinoa, Feta, Pepita Granola, Fennel, Kale, Orange, Pomegranate	
Chinois Chicken Salad	\$20.00
Crystal Valley Chicken Breast, Napa Cabbage, Candied Cashews, Crispy Wontons, Sesame Ginger Dressing, Cilantro	
Caesar Salad	\$15.00
Parmigiano Reggiano, Romaine Hearts, Sun Dried Tomato, Boquerones, Croutons, Creamy Caesar Dressing	
Berkshire Pork Belly Benedict	\$22.00
Soy Caramel Braise, Wilted Greens, Poached Eggs, Pan de Sal, Lime and Chive Hollandaise, Side of Breakfast Potatoes	
Birria Chilaquiles	\$19.00
Shredded Guajillo Chile Braised Beef Brisket, Corn Tortilla Chips, Tomatillo, Cilantro, Onion, Fried Egg, Queso Fresco, Black Beans	
Potato Hash Bowl (VEG)	\$16.00
Fried Egg, Red Creamer Potato, Bell Peppers, Broccolini, Carrot, Shallots, Spiced Maple Glaze	
Pork Wienersnitzel	\$22.00
Austrian Potato Salad, Dill Cucumber, Cherry Tomato, Arugula, Lemon-Caper Sauce	
Korean Fried Chicken	\$19.00
Crystal Valley Farms Chicken Breast, Chili-Herb infused Syrup, Gochuchang Honey Butter	
Soft Scramble Omelet (VEG) (AG)	\$18.00
Garlic Herb Boursin Cheese, Chives, Side of Breakfast Potatoes	
Two Eggs Any Style (VEG)	\$17.00
Two Eggs, Hippy Wheat Toast, Breakfast Potatoes	
Local Grind Burger	\$21.00
House Blend Ground Chuck, Brisket and Short Rib, White Cheddar, Onion Jam, B&B Pickles, Aioli, Southern Roll Choice of Simple House Salad, Fries or Old Bay Seasoned Chips	

Burger Add Ons	AVAILABLE OPTIONS
	Nueske's Bacon:
	\$5.00
	Fried Egg: \$4.00

A LA CARTE 6

Two Eggs	\$6.00
Nueske's Bacon	\$7.00
Breakfast Potatoes	\$4.00
Fresh Fruit	\$5.00

Choice of Toast

\$4.00

Classic Mini Buttermilk Pancakes

\$12.00

BRUNCH SWEETS 4

Affogato (VEG)

\$9.00

Vanilla Ice Cream, Espresso

Brownie Sundae (VEG)

\$15.00

Peanut Butter Chocolate Brownie, Strawberry, Marshmallow Fluff, Brownie Ice Cream

Frangipane Tart

\$16.00

Almond, Grapefruit Chocolate, Coconut Sorbet

Burnt Basque Cheesecake (VEG)

\$15.00

Caramel Apple, Streusel

MAIN 4

Classic Grilled Cheese

\$15.00

Cheddar Cheese and Provolone on Sourdough Served with French Fries

Simple Pasta and Parmesan

AVAILABLE OPTIONS

Housemade Gnocchi Sardi Pasta with Parmesan, Butter and Cheese Served with a Side of Seasonal Fruit

\$9.00

Add Julienne Cut Chicken Breast:

\$5.00

Chicken Tender and Fries

\$14.00

Breaded Pasture Raised Chicken Breast and French Fries

Vegetable Wrap

\$12.00

Seasonal Sautéed Vegetables, Cheese, Lettuce, Tomato, House Aioli, Whole Wheat Wrap Served with a Side of Seasonal Fruit

SOUP & SALADS 6

Clam Chowder

AVAILABLE OPTIONS

Littleneck Clams, Nueskies Bacon, Potato, Leeks, Brown Butter Croutons

Cup: \$9.00

Bowl: \$17.00

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Caesar Salad

\$15.00

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Chinois Chicken Salad

Crystal Valley Chicken Breast, Napa Cabbage, Candied Cashews, Crispy Wontons, Sesame Ginger Dressing, Cilantro

\$20.00

Extras

AVAILABLE OPTIONS

Organic Julienne Chicken Breast:

\$5.00

Flat Iron Steak: \$14.00

Crispy Tofu: \$4.00

Shrimp: \$8.00

FLOUR & WATER 2

Cauliflower Picatta Pasta (VEG)

Cauliflower Steak, Parsley, Lemon Cauliflower Purée, Spinach, Crispy Aromatics, Capers, Chitarra Pasta

\$19.00

Burnt End Bolognese

Burnt End Brisket, Gnocchi Sardi, Whipped Ricotta, Basil

\$26.00