



## MOD BREADBASKET

SELECTION OF SIGNATURE BREADS \$7

Signature breads paired with house-made butters & spreads.

## NOSH PLATES

THESE DISHES ARE BASED ON FLAVORS, INGREDIENTS AND CURIOSITIES THAT ARE CURRENTLY INSPIRING OUR KITCHEN TEAM.

### CHAR GRILLED OYSTERS \$18

Miso-garlic butter, pecorino romano & parsley

### PHO RISOTTO \$12

Carolina gold rice, Vietnamese spiced pork meatball, jalapeno & fragrant herbs

### SCOTCH EGGS \$9

Merguez sausage, free range eggs, creamed kale, and salt & vinegar onion strings

### OZARK PANZANELLA \$8

Microwave brioche, country ham, compressed apple, thyme & Pimm's infused apricots

### POUTINE \$10

Hand cut fries, kimchee gravy, Edgewood Creamery jalapeno cheese curd & scallion oil

### MOD WEDGE \$10

Edgewood Creamery blue cheese dressing, pickled red onion, blistered tomato, lardon & trout roe

### PICKLED BEET CARPACCIO \$9

Smoked cottage cheese, potato croquette, mulled apple cider gelee, pistachio & orange

### SWEET POTATO TATER TOTS \$6

Coconut blossom sugar, caramelized peanut & lime

### RANDY'S FAMOUS CHEESEBURGER \$14

House ground beef, pickled iceberg, hardwood smoked bacon, American cheese, fries & house condiments

## CHEF'S PRIX FIXE DINNER

THIS IS A CURATED CULINARY EXPERIENCE IN WHICH ALL OF THESE DISHES ARE ARTFULLY CRAFTED AND PRESENTED TO YOU AS THE CHEF INTENDS.

\$39 PER PERSON

01

### ALLA'MOD

ONE SERVING OF EACH DISH PER PERSON AT THE TABLE

#### PASTRAMI STUDDER SAVORY BEIGNETS

Molten gruyere, grain mustard-sauerkraut emulsion & 1000 Island drizzle

#### BACON WRAPPED SAUSAGE STUFFED DATES

Round of Hungary Pepper sauce, sherry vinegar & toasted fennel bread crumb

#### ROASTED ACORN SQUASH

Dirty martini relish, sour orange, burnt honey cremeux & scorched yogurt

▲ À LA CARTE ALLA'MOD \$18  
Individual order of course 01.  
All 3 dishes included.

02

### OF THE MOMENT

PICK ONE OPTION

#### FIVE SPICE LACQUERED DUCK BREAST

Milk poached parsnip, celery root puree, beach head mushrooms & smoked cider-soy jus

#### CHARRED BROCCOLI AND SAGE CARBONARA

Shiitake mushroom, pecorino romano, house pasta & egg yolk

#### PAN-FRIED ARCTIC CHAR

Seaweed infused whipped potatoes, tender broccoli stem, pickled cashew & red miso-pumpkin gremolata

▲ À LA CARTE OF THE MOMENT \$22  
Individual order of course 02.  
Pick one option.

03

### SWEET ENDINGS

YOUR DESSERT IS INCLUDED WITH YOUR MEAL, SO EXPECT TO FIND MOD STYLED DESSERTS YOU'VE LIKELY NEVER TASTED BEFORE.

▲ À LA CARTE SWEET ENDINGS \$6  
Individual order of course 03.

Consuming raw or under-cooked foods such as meat, poultry, fish, shellfish, dairy, and eggs may increase your risk of foodborne illness. Changes, modifications, or substitutions politely declined.

## SIDE SHOWS

\$8 EACH

CRISPY SMASHED POTATOES

WOK CHARRED BRUSSELS SPROUTS

ROASTED MUSHROOMS

DILL PICKLE BRINED FRIES



"Great wine is always enhanced by great food." – Kenneth Cranham  
Ask your server for tonight's wine pairing options



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