



MOD BREADBASKET

SELECTION OF SIGNATURE BREADS \$7

Featured Baker Cody Ezell from the Little Bread Company highlighting signature breads paired with house-made butters & spreads.

SMALL 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

SWEET POTATO TATER TOTS \$6

Coconut blossom sugar, caramelized peanut & lime

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

POUTINE \$10

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

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

ALEPPO PEPPER CRUSTED BEEF JERKY

Pimento cheese, melted onion, pickles & crusty bread

CARAWAY PANNA COTTA

Lardo, white balsamic, celery-apple gel & sunflower seed tuile

WHIPPED SALT COD BRANDADE

Crispy capers, tomato confit & butter soaked toast

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

02

OF THE MOMENT

PICK ONE OPTION

GARLIC BASTED FLANK STEAK

Potato puree, arugula emulsion, caramelized cipolini onions, baby carrots & grain mustard béarnaise

BLUE CHEESE AND BUTTERNUT SQUASH RAVIOLI

Creamed kale, pickled pearl onion, toasted walnut, & Grand Marnier espuma

OLIVE OIL POACHED CURED SALMON

Fish skin chicharon, heirloom tomato relish & burnt onion brodo

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

BUTTERNUT SQUASH

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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WWW.MOD.RESTAURANT