



## MOD BREADBASKET

SIGNATURE BREADS \$5

Signature breads paired with house-made butters & spreads.

## NOSH PLATES

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

### MOD OYSTERS 2WAYS \$15

Char grilled oysters: miso butter, aged pecorino

or

Oysters on the half shell: tangy pickled onion, house hot sauce

### OZARK POUTINE \$10

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

### SCOTCH EGGS \$9

Free range eggs, merguez sausage, creamed kale, and salt & vinegar

### SOUTHERN PIMENTO &

#### HAM SALAD \$8

Serrano ham, tangy pimento cheese, peppery arugula, crunchy polenta croutons, sweet cherry pepper vinaigrette

### TEMPURA MUSHROOM SALAD \$10

Crisp smoked mushrooms, whipped horseradish, local winter greens, cauliflower giardiniera, aged pecorino

### PHO'SOTTO \$12

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

### ROASTED BEET CARPACCIO \$9

Smoked cottage cheese, potato croquette, apple cider gel, pistachio & orange

### SWEET POTATO TOTS \$6

Maple butter & lime

### RANDY'S FAMOUS CHEESEBURGER \$14

Ground brisket, pickled iceberg, hardwood smoked bacon, American cheese, fries & house condiments

## CHEF'S PRIX FIXE DINNER

\$39 PER PERSON

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

01

### ALLA'MOD

ONE SERVING OF EACH DISH PER PERSON AT THE TABLE

#### COAL ROASTED SWEET EGGPLANT

Fried peanuts and chilies, thai basil, wilted green onion, garlic aioli & tamarind

#### MELTY BLUE CHEESE CROCK

Local honey, braised leeks, sourdough toast

#### PICKLED BEET & EGG SALAD

Compressed honey crisp apple, celery & spicy mustard aioli

#### À LA CARTE ALLA'MOD \$18

Individual order of course 01. All 3 dishes included.

02

### OF THE MOMENT

PICK ONE OPTION

#### GARLICKY CONFIT PORK SHOULDER

Johnny cakes, charred knob onions, maple butter

#### SMOKY GOCHUJANG GLAZED SALMON

Wok charred Udon noodles, cucumber, pickled diakon, cilantro

#### CODDLED BUTTERNUT SQUASH BARLEY RISOTTO

Roasted red pepper & pecan relish, pecorino

#### 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

JALAPEÑO CREAMED CORN

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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