



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.

GRIDDLED BABY OCTOPUS SALAD \$14

Guanciale, crispy white bean-potato succotash, egg & dried chili aioli

MEAT PLATE \$18

3 meats, roasted grapes, fennel pollen & mostarda

WONTONS \$12

Preserved lemon & MOD sweet and sour

CRUDITE & HUMMUS \$7

Garden veggies, soy bean hummus, lemon vinaigrette & olive oil

CHARRED CARROT SALAD \$9

basil pistou, feta whip, dates & carrot-cumin crumb

LAMB MERQUEZ \$10

English piccalili, minced onion, black pepper rouille & butter toasted crumb

KARAGGE CHICKEN THIGH \$9

Sweet soy-ginger marinade, cultured honey butter & chili oil

MOD CAESAR \$11

Stuffed brioche crouton, white anchovy, parmesan & chile green goddess

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

CARROT TARTARE

Egg yolk, pumpernickel crouton, grain mustard, chive & baconaise

SPRING ONION RAVIOLI

Gruyere, onion caramel, soubise & butter toasted crumb

CELERY MELANGE

Fennel, cucumber, compressed peach, Pecorino Romano, walnut & country ham

À LA CARTE ALLA'MOD \$18

Individual order of course 01. All 3 dishes included.

02

OF THE MOMENT

PICK ONE OPTION

ROASTED LAMB LEG

Charred eggplant, mint, spiced chickpeas, zucchini & summer squash

PAN SEARED ROYAL TRUMPET MUSHROOMS

Creased chard, buttered new potatoes, carrot & pesto

CHAR-GRILLED COD

Shell beans, chorizo agrodolce, roasted sweet peppers & watercress

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

FARMERS MARKET VEGGIES

WOK CHARRED MUSHROOMS

QUINOA TABBOULEH

CHEDDAR BROCC



"Great wine is always enhanced by great food." – Kenneth Cranham

Ask your server for tonight's wine pairing options



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