

Modern Eats

SCRATCH FOOD
BEER & WINE!

WWW.MODERNEATS.COM

STARTERS AND APPETIZERS

Mac & Cheese Bites (9) with Chipotle Dipping Sauce	9.75
Cheese Quesadilla Pepper Jack and Havarti Cheese Served with Pico and House Salsa	9.75
Add Chicken, Bacon or Guacamole	4.00
The Luis Quesadilla Havarti, Veggie-Chorizo, Chicken, Chopped Jalapeño, Pico and House Salsa. **SPICY**	13.00
Chicken Wings Choose the Sauce, Served with Celery, Carrots and Blue Cheese Dressing 1) Frank's Red Hot 2) Garlic Parmesan 3) Hot Sweet Thai Chili 4) BBQ 5) None	14.50
Chicken Strips (6) Breaded Crunchy Chicken Strips Served with Chipotle Aioli	13.00
Pulled Pork Tacos (3) Our House-Smoked and Slow Roasted Pulled Pork, Lettuce, Onion, Salsa, Cilantro and Guacamole	15.00
Chili Cheese Fries Smothered in Chili, Cheese and Onions. Great for Sharing	13.00
Sweet Potato Fries	6.00
Tater Tots	6.00
Garlic Parmesan Fries	6.00
Beer Battered Onion Rings	6.00

HOMEMADE SOUPS:

Vegan or Creamy Tomato, Chicken Vegetable Cup or Bowl Served with a Side of Garlic Bread	8.00/12.00
Chicken Noodle Soup Bowl Only, Served with a Side of Garlic Bread	12.00
Matzah Ball Soup Chicken Vegetable Soup with a Homemade Matzah Ball. Bowl Only, Served with a Side of Garlic Bread	14.00
Texas Turkey Chili Cup or Bowl. Grated Cheddar, Onions, Dollop of Sour Cream and Crackers	8.00/12.00

ALCOHOLIC LIBATIONS

Draft Beer on Tap (*British Pints*)

Modelo Especial Imported Pilsner 4.5%	8.00
805 Blonde Ale 4.7%	8.00
Michelob ULTRA Low carb & low calorie 4.2%	8.00
Elysian Space Dust IPA 8.2%	8.00
Negra Modelo 5.4% (Bottled)	8.00
Corona Extra 4.5% (Bottled)	8.00
Corona Non Alcoholic (Bottled)	8.00

White Wines (*By the Glass or Bottle*)

Pinot Grigio Campagnola 2021	9.00/25
Sauvignon Blanc Brander 2022	9.00/25
Chardonnay Sisters Forever Un-Oaked 2021	9.00/25
Champagne Wycliff Brut	8.00/22

Red Wines (*By the Glass or Bottle*)

Cabernet Sauvignon Old Soul 2020 Central Coast	9.00/25
Malbec Don Rodolfo 2019 Argentina	9.00/25
Pinot Noir Edna Valley 2020 Central Coast	9.00/25

House Made Cocktails

Orange or Lemon Mimosa	9.00
Sangria House Made and Refreshing	9.00
Bloody Mary House Made, Less Salt, Chipotle Pepper, Soju (24%)	9.00

SILVER LAKE'S

Finest

HAPPY HOUR

TUESDAY-SATURDAY FROM 3-6PM

25% Off All Starters and Appetizers
25% Off All Alcoholic Libations

BREAKFAST ANYTIME

Farmers Breakfast	18.50
Two Eggs Any Style, Blueberry or Buttermilk Pancakes or French Toast, Plus Your Choice of Bacon, Turkey Sausage or Lean Ham Steak. Breakfast Potatoes, Real Maple Syrup, No Toast	
Eggs Benedict	17.25
Two Poached Eggs on a Toasted English Muffin with Canadian Bacon Covered with Our Hollandaise Sauce. Served with Fresh Grilled Asparagus Spears and Breakfast Potatoes	
Eggs Florentine	17.25
Two Poached Eggs on a Toasted English Muffin with Sautéed Fresh Spinach Covered with Our Hollandaise Sauce. Served With Fresh Grilled Asparagus Spears and Breakfast Potatoes	
BBQ Rib Breakfast (You Do Not Need Glasses)	19.00
Four Meaty Baby Back Ribs Which We Slow Roast and Smoke Right Here at Modern Eats. Served with Three Eggs, Breakfast Potatoes and Corn Tortillas. A Tasty Breakfast You Won't Get at Home!	
Italian Breakfast Sandwich	15.00
Two Eggs Over Firm on Toasted Torta Roll with Bacon, Cheddar, Tomato, Fresh Spinach, Arugula Aioli, and Basil. Served With Breakfast Potatoes	
Kentucky Eggs Benedict	15.00
Our Homemade Biscuit Smothered in House Made Fennel Sausage Gravy Topped with Two Eggs Over Medium and Served with Breakfast Potatoes	
Lox, Eggs and Onions (LEO)	19.00
Scrambled Eggs, Sautéed Onions, Nova Lox Served with a Toasted Torta Roll and Cream Cheese Substitute Veggie-Bacon 1.35	
BFF Lox & Cream Cheese	19.00
Toasted Torta Roll, Cream Cheese (Or Goat Cheese), and Nova Lox Served with Mixed Greens, Tomatoes, Capers, Onions and Lemon on the Side	
Modern Veggie Hash	15.50
2 Eggs Over Medium on a Hash of Breakfast Potatoes, Mushroom, Spinach, Asparagus and Your Choice of Toast	
Avocado Toast	10.00
Sourdough Is Our Default, But Any Bread Works. We Add a Little Fresh Pico and Top with Chopped Basil. Add Fresh Pesto N/C	
Add Chopped Bacon	1.50
Add Poached Medium Egg	1.00

BURRITOS

Breakfast Burrito	14.50
Scrambled Eggs, Cheddar, Chopped Bacon and Breakfast Potatoes. Pico and Salsa on the Side	
Steak And Eggs Burrito	19.00
Char-Broiled/Chopped 6 Oz. Flat Iron, Scrambled Eggs, Cheddar, Breakfast Potatoes, Pico and Salsa on the Side. Choose Cottage Cheese or Fresh Fruit as a Side	
Mediterranean Breakfast Burrito	14.50
Egg Whites, Kalamata Olives, Red Onion, Sun Dried Tomatoes, Roasted Red Pepper, Spinach, Feta Cheese, Paprika and Rosemary	
Egg White Burrito	14.50
Scrambled Egg Whites, Smoked Mozzarella, Grilled Chicken Breast, Breakfast Potatoes, Pico and Salsa on the Side	
Veggie Egg Burrito	14.50
Scrambled Eggs with Soy-Chorizo, Tomatoes, Breakfast Potatoes and Cheddar Cheese	
Veggie Hash Burrito	15.00
Scrambled Eggs, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion, Breakfast Potatoes and Swiss Cheese. Served with Arugula Aioli and a Side of Cottage Cheese	
Vegan Breakfast Burrito	14.50
Firm Tofu Scrambled, Soy-Chorizo, Tomatoes, Breakfast Potatoes, Vegan Cheese	
Vegan Hash Burrito	14.50
Scrambled Firm Tofu, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion, Breakfast Potatoes and Vegan Cheese	

PANCAKES/ FRENCH TOAST

Los Angeles Magazine: “Try Before You Die Pancakes!”

Made from Scratch and They Taste Like It! Served with Real Maple Syrup , Butter, And Your Choice of House Made Fuji Apple Compote or Fresh Fruit on the Side.	
Buttermilk or Blueberry Stack (4)	13.00
Buttermilk or Blueberry Short Stack (2)	11.00
Country Buttermilk French Toast (Gluten-Free Bread + \$2.00)	12.00
Yogurt and Granola Organic House Made Maple Granola with Strawberries and Straus Organic Yogurt	11.00

OMELETS

Our Three Egg Omelets are Served with Breakfast Potatoes and Your Choice of Toast. Toast Selection: Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño or English Muffin.	
Substitute: Homemade Biscuit, Croissant, Torta Roll Or 2 Slices of Gluten-Free Toast: 2.00	
Silver Lake Omelet Tomatoes, Basil, Bacon and Smoked Mozzarella	15.50
Firehouse Omelet Soy-Chorizo, Bell Peppers, Pepper Jack Cheese, Bacon and Cilantro, Topped with Sriracha	15.50
Denver Omelet Sautéed Onions, Peppers and Diced Lean Ham	15.50
Gobbler Omelet Chopped Turkey Sausage, Mushrooms and Three Cheese Blend	15.50
Mediterranean Omelet Egg Whites, Kalamata Olives, Red Onion, Sun Dried Tomatoes, Roasted Red Pepper, Spinach, Feta Cheese, Paprika and Rosemary Served with Sliced Tomatoes	15.50
Mushroom and Swiss Omelet Sautéed Mushrooms with Swiss Cheese	15.50
Chili Cheese Omelet Stuffed and Topped with Our Turkey Chili and Cheddar Cheese Add Onions and/or Sour Cream N/C	16.50
Healthy Omelet Egg Whites, Sautéed Mushroom, Tomato, Bell Pepper, Onion, Grilled Chicken Breast and Smoked Mozzarella. Served with Cottage Cheese	15.50

EGGS

Your Choice of Protein and Toast. Served with Breakfast Potatoes. Our Bacon is Nitrate Free. Toast Selection: Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño Bread or English Muffin.	
Substitute: Homemade Biscuit, Croissant, Torta Roll or 2 Slices of Gluten-Free Toast: 2.00	
3 Eggs Any Style Served with Bacon, Ham, Veggie-Chorizo, Organic Turkey Sausage or Turkey Bacon	15.00
2 Eggs Any Style Served with Bacon, Ham, Veggie-Chorizo, Organic Turkey Sausage or Turkey Bacon	14.00
Steak And Eggs 6 Oz. Flat Iron Char-Broiled With 2 Eggs Any Style	19.00
Substitute for Potatoes: Sliced Tomatoes, Cottage Cheese, Potato Salad, BBQ Beans, Side Salad or Fruit Cup	N/C
Substitute for Potatoes: Fresh Broccoli or Asparagus	2.50
Substitute for Potatoes: Sweet Potato Fries, Tator Tots, or Onion Rings with Chipotle Sauce	2.50
Add Avocado	1.50

ANYTIME ENTRÉES

Baby Back Ribs Half-Rack or Full-Rack **22.00/29.00**
Lean, Meaty and Flavorful, House-Smoked and Slow Roasted At 225 Degrees For 5 Hours. We Make Our Own BBQ Sauce. Served Sliced with Homemade Baked Beans and French Fries

Char-Broiled Chicken Stack **18.50**
Grilled, Char-Broiled 8 Oz. Chicken Breast French Sliced and Stacked on Top of Stir-Fry Vegetables with Fresh Spinach. Drizzled with Hoisin Sauce and Topped with Toasted Almond Slivers

Choice Flat Iron Steak **27.00**
A Lean Aged 12 oz. Flat Iron Served with Our House French Fries, Grilled Asparagus and Garlic Bread

Petite Flat Iron Steak **20.00**
A Lean Aged 6 Oz. Flat Iron Served with Our House French Fries, Grilled Asparagus and Garlic Bread

Salmon Filet **22.00**
A Tasty Seared Salmon Filet. Served with Brown Rice, Southwest Pepper Sauce, and Your Choice Of Stir-Fry Vegetables, Grilled Asparagus or Broccoli

MODERN BLT’S

Our Bacon Is Nitrate-Free, Served with House Fries

Plain & Simple BLT **15.00**
Sourdough, Bacon, Lettuce, Tomato, Mayo

Wild & Crazy BLT **16.00**
Jalapeño Bread, Bacon, Goat Cheese, Lettuce, Tomato and Sundried Tomato Spread

The Modern BLT **16.00**
Sourdough, Bacon, Smoked Mozzarella, Lettuce, Tomato and Sundried Tomato Spread

VLT!! Vegetarian BLT **1.00**
Substitute Veggie-Bacon Strips on Any of the Above
Substitute Gluten-Free Bread **2.00**
Substitute Turkey Bacon **N/C**

WRAPS

Sundried Tomato Tortilla Served with House French Fries

Chicken Strip Wrap **16.00**
Sliced Chicken Strips, Chopped Lettuce, Tomatoes and House Made Ranch Dressing

Steak And Field Greens Wrap **19.00**
Char-Broiled/Chopped 6 Oz. Flat Iron, with Avocado and Balsamic Vinaigrette

Turkey Wrap **16.00**
Roast Turkey, Avocado, Chopped Lettuce, Diced Tomato and Arugula Aioli

BBQ Chicken Wrap **16.00**
Grilled White Meat Chicken, House BBQ Sauce, Smoked Mozzarella, Chopped Lettuce, Tomato and Coleslaw

Salmon Wrap **19.00**
Grilled Flaked Salmon Filet, Chopped Lettuce, Tomato and Coleslaw

Veggie Wrap **15.00**
Grilled Squash, Eggplant, Roasted Bell Pepper, Chopped Lettuce, Tomato, Swiss Cheese and Arugula Aioli

Vegan Veggie Wrap **15.00**
Grilled Squash, Eggplant, Roasted Bell Pepper, Chopped Lettuce, Tomato, Vegan Cheese, Vegan Mayo and Sliced Tomatoes in Place of Fries

BURGERS

Our Burgers are Char-Broiled and Served on a Homemade Brioche Bun with Dill Pickles, Tomatoes and with your Choice of Cheese, Lettuce or Arugula, Grilled or Raw Onions. Served with French Fries.

Cheese choices: American, Cheddar, Swiss, Smoked Mozzarella, Havarti, Pepper Jack, Feta

Modern Burger **17.00**
Sirloin 90/10, 1000 Island, Choice of Cheese

Mushroom Burger **17.50**
Sirloin 90/10, Arugula Aioli, Sautéed Mushrooms and Swiss Cheese

Bacon Cheddar Burger **18.00**
Smoked Bacon, Cheddar Cheese and Arugula Aioli

Bacon Cheddar Mushroom Burger **18.00**
Smoked Bacon, Cheddar Cheese, Mushrooms and Arugula Aioli

Turkey Burger **17.00**
Natural Antibiotic-Free, Pesto Spread with Tomato and Lettuce or Arugula and Choice of Cheese

Chili Cheese Burger **18.00**
Homemade Turkey Chili with Cheddar Cheese

Patty Melt **17.00**
Sirloin 90/10, Swiss Cheese and Caramelized Onions on Rye Bread

Garden Burger (Vegetarian and Vegan) **16.00**
Brioche Bun, Arugula Aioli and Choice of Cheese

Impossible Burger Vegetarian (Available Vegan) **18.00**
Brioche Bun, Arugula Aioli and Choice of Cheese

Substitute for Fries: Sliced Tomatoes, Cottage Cheese, Potato Salad, BBQ Beans, Side Salad or Fruit Cup **N/C**

Substitute for Fries: Sweet Potato Fries, Tater Tots or Onion Rings with Chipotle Sauce **2.50**

Add Avocado **1.50**

SANDWICHES

Fried Chicken Sandwich **17.00**
Large Fried Chicken Breast Served on a Brioche Bun with Lots of Dill Pickles, 2 Slices of Pepper Jack Cheese, our own Special Sauce and Fries

Chicken Breast Sandwich **17.00**
Char-Broiled Chicken Breast on a Brioche Bun with Smoked Mozzarella, Arugula Aioli, Lettuce or Arugula, Tomato, Dill Pickles and Fries

Club Sandwich **17.00**
Roast Turkey on Sourdough with Bacon, Avocado, Tomato, Lettuce, Mayo and Fries

Classic Tuna Salad Sandwich **15.50**
Chopped Egg and Onion Slivers, Buttermilk Bread, Lettuce, Tomato and Fries

Classic Tuna Melt **16.50**
Tuna Salad with Chopped Egg and Onion on Sourdough Bread with Cheddar Cheese, Tomato and Fries

Sriracha Tuna Salad Sandwich **15.50**
Spicy Sriracha Tuna on Buttermilk Bread, with Lettuce, Tomato, and Fries

Sriracha Tuna Melt **16.50**
Spicy Sriracha Tuna and Tomato on Grilled Jalapeño Bread with Cheddar Cheese and Fries

Turkey Melt **17.50**
Roast Turkey and Tomato on Grilled Jalapeño Bread with Swiss Cheese, Cranberry Mayo and Fries

Turkey Sandwich **15.50**
Roast Turkey on Sourdough with Lettuce, Tomato, Mayo, and Fries

Pulled Pork BBQ **17.00**
Lean, Slow Roasted In-House with Pickles, Coleslaw, and BBQ Sauce Piled High on a Brioche Bun. Choose Fries Or Homemade Baked Beans for Your Side

Substitute for Fries: Sliced Tomatoes, Cottage Cheese, Potato Salad, BBQ Beans, Side Salad or Fruit Cup **N/C**

Substitute For Fries Sweet Potato Fries, Tater Tots or Onion Rings with Chipotle Sauce **2.50**

Add Avocado **1.50**

VEGETARIAN SELECTIONS:

Mac & Cheese Bites (9) With Chipotle Dipping Sauce. They Make You Happy!	9.75
Cheese Quesadilla Pepper Jack and Havarti Cheese Served with Pico and House Salsa	9.75
Homemade Soups Creamy Tomato Served with a Side of Garlic Bread	8.00/12.00
Garden Burger Brioche Bun, Arugula Aioli, Choice of Cheese and Fries	16.00
Impossible Burger Vegetarian Brioche Bun, Arugula Aioli, Choice of Cheese and Fries	18.00
Veggie Wrap Grilled Squash, Eggplant, Roasted Bell Pepper, Chopped Lettuce, Tomato, Swiss Cheese and Arugula Aioli	15.00
Veggie Egg Burrito Scrambled Eggs, Soy-Chorizo, Tomato, Breakfast Potatoes and Cheddar Cheese	14.50
Mediterranean Breakfast Burrito Egg Whites, Kalamata Olives, Red Onion, Sun Dried Tomatoes, Roasted Red Pepper, Spinach, Feta Cheese, Paprika and Rosemary	14.50
Veggie Hash Burrito Scrambled Eggs, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion, Breakfast Potatoes and Swiss Cheese. Served with Arugula Aioli and a Side of Cottage Cheese	15.00
Italian Breakfast Sandwich-Vegetarian Two Eggs Over Firm on Toasted Torta Roll with Veggie-Bacon, Cheddar, Tomato, Fresh Spinach, Arugula Aioli, and Basil. Served with Breakfast Potatoes	15.00
Eggs Florentine Two Poached Eggs on a Toasted English Muffin with Sautéed Fresh Spinach Covered with Hollandaise Sauce. Served with Fresh Grilled Asparagus Spears and Breakfast Potatoes	17.25
Avocado Toast Sourdough Is Our Default, But Any Bread Works. We Add a Little Fresh Pico and Top with Chopped Basil. Add Fresh Pesto N/C If You Like	10.00
Add Poached Medium Egg	1.00
Buttermilk or Blueberry Stack (4)	13.00
Buttermilk or Blueberry Short Stack (2)	11.00
Country Buttermilk French Toast (Gluten-Free Bread +\$2.00)	12.00
Yogurt and Granola Organic House Made Maple Granola with Strawberries and Straus Organic Yogurt	11.00

Served with Breakfast Potatoes and Your Choice of Toast.
Toast Selection: Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño or English Muffin.

Substitute: Homemade Biscuit, Croissant, Torta Roll Or 2 Slices of Gluten-Free Toast: **2.00**

Firehouse Omelet-Vegetarian **15.50**
Veggie-Chorizo, Bell Peppers, Pepper Jack, Veggie-Bacon, Cilantro, Topped with Sriracha

Mushroom and Swiss Omelet **15.50**
Sautéed Mushrooms with Swiss Cheese

Mediterranean Omelet **15.50**
Egg Whites, Kalamata Olives, Red Onion, Sun Dried Tomatoes, Roasted Red Pepper, Spinach, Feta Cheese, Paprika and Rosemary Served with Sliced Tomatoes

3 Eggs Any Style **15.00**
Served with Veggie-Bacon or Veggie-Chorizo

2 Eggs Any Style **14.00**
Served with Veggie-Bacon or Veggie-Chorizo

Modern Veggie Hash **15.50**
2 Eggs Over Medium on a Hash of Breakfast Potatoes, Mushroom, Spinach and Asparagus and Your Choice of Toast

VEGAN SELECTIONS:

Homemade Soups Vegan Tomato Cup/Bowl Served with a Side of Dry Sourdough Toast	8.00/12.00
Vegan Breakfast Burrito Firm Tofu Scrambled, Soy-Chorizo, Tomatoes, Breakfast Potatoes and Vegan Cheese	14.50
Vegan Hash Burrito Scrambled Firm Tofu, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion, Breakfast Potatoes and Vegan Cheese	14.50
Vegan Garden Burger Served On a Torta Roll, Lettuce or Arugula, Tomato, Dill Pickles, Grilled or Raw Onion, Vegan Cheese, Vegan Mayo with a Side of Sliced Tomatoes	16.00
Vegan Impossible Burger Served on a Torta Roll, Lettuce or Arugula, Tomato, Dill Pickles, Grilled or Raw Onion, Vegan Cheese, Vegan Mayo with a Side of Sliced Tomatoes	18.00
Modern Vegan Hash Scrambled Firm Tofu on a Hash of Breakfast Potatoes, Mushroom, Spinach, Asparagus and and Dry Sourdough Toast	15.50
Vegan Veggie Wrap Grilled Squash, Eggplant, Roasted Bell Pepper, Chopped Lettuce, Tomato, Vegan Cheese, Vegan Mayo and Sliced Tomatoes in Place of Fries	15.00

ENTREE SALADS

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar	
Vegan: Balsamic Vinaigrette, Lemon Italian, Asian Vinaigrette	
Grilled Ahi Salad	20.00
A Generous Portion of Wild Ahi Grilled Medium Rare on a Bed of Savoy Cabbage, Carrot Slivers, Edamame, Daikon Sprouts and Our House Made Asian Vinaigrette	
Steak Salad	19.00
Char-Broiled/Chopped 6 Oz. Flat Iron Over Field Greens, Romaine, Croutons, Tomatoes and Pecorino Curls	
Chopped Chicken Strip Salad	16.50
Char-Broiled or Fried with Romaine, Grilled Corn, Tomato, Hard-Boiled Egg and Ranch Dressing	
Classic Caesar	17.00
Char-Broiled Warm or Chilled Chicken Breast Over Romaine Hearts, Parmesan and House-Croutons	
Substitute: Warm Grilled Salmon for Chicken	20.00
Tuna Salad.	16.00
A Generous Portion of Either Our Classic or Sriracha Tuna Salad Over Field Greens, Romaine, and Tomatoes with Lemon Italian Dressing	
Cobb Salad.	17.00
Char-Broiled Chicken with Bacon, Egg, Tomato, Avocado, Blue Cheese Crumbles on Romaine with Blue Cheese Dressing	
HOMEMADE SOUPS	
Vegan or Creamy Tomato, Chicken Vegetable Cup or Bowl	8.00/12.00
Served with a Side of Garlic Bread	
Quart To-Go Only	15.00
Chicken Noodle Soup	12.00
Bowl Only, Served With a Side of Garlic Bread	
Quart To-Go Only	15.00
Matzah Ball Soup	14.00
Chicken vegetable Soup with a Homemade Matzah Ball. Bowl Only, Served with a Side of Garlic Bread	
Quart To-Go Only	16.00
Texas Turkey Chili	8.00/12.00
Cup Or Bowl. Grated Cheddar, Onions, Dollop of Sour Cream & Crackers	
Quart To-Go Only	16.00
ODD & UNUSUAL	
Things That Don't Fit in The Other Sections, But Are Yummy	
Chicken Strip Plate	15.50
8 oz. of Thinly Breaded Crispy Natural Chicken with Fries.	
Chicken Wings Plate	17.00
Choose the Sauce, Served with Celery, Carrots, Blue Cheese and Fries	
1) Frank's Red Hot, 2) Garlic Parmesan, 3) Hot Sweet Thai Chili, 4) BBQ, 5) None	
Grilled Cheese N' Soup	15.00
Cup of Homemade Tomato or Chicken Vegetable Soup, or Fries	
Choose Your Bread	
Buttermilk, Sourdough, Jalapeno, Wheat or Rye	
Choose Your Cheese	
Cheddar, Havarti. Smoked Mozzarella, Swiss, Pepper Jack or American	
Add-on	1.50 each
Avocado, Tomato and Basil, Sautéed Mushrooms	
Add-on	2.00 each
Nitrate-Free Bacon, Vegetarian Bacon, Goat Cheese	

ADD-ONS/SIDES/SUBSTITUTIONS

Add Avocado	1.50
Substitute Egg Whites for Whole Eggs	1.25
Homemade Biscuit, Croissant, or Torta Roll	3.25
Two Eggs, Breakfast Potatoes, Sliced Tomatoes, Fresh Fruit, Strauss Organic Yogurt, or Cottage Cheese	4.00 ea
Side of Nitrate-Free Smoked Bacon or Organic Turkey Sausage Links or Nitrate-Free Turkey Bacon	5.50
Baked Beans: House Made White Navy Beans in Our Own BBQ Sauce (Vegetarian)	4.00
Coleslaw	3.75
Grilled Asparagus	5.50
Steamed Fresh Broccoli	4.50
Fresh Fruit Cup or Fresh Fruit Cup with Strauss Organic Yogurt	4.00
Fresh Fruit Bowl or Fresh Fruit Bowl with Strauss Organic Yogurt	9.00

OTHER SIDES

House Side Salad: Mixed Greens, Tomatoes, Carrots, Cucumber with House Balsamic Dressing	7.00
Caesar Side Salad: Romaine Lettuce, Parmesan, House Croutons Tossed with Caesar Dressing	7.50
Sweet Potato Fries	6.00
Tater Tots	6.00
Garlic Parmesan Fries	6.00
Onion Rings Beer Battered	6.00
House French Fries	4.00
Potato Salad	3.50
Sliced Tomatoes	3.75
Biscuit & Gravy: Scratch Biscuit Smothered in House Made Fennel Sausage Gravy	11.00
Garlic Bread	4.00
Stir-Fry Vegetables	5.00
Fried Fresh Jalapeño	1.50
Side of Fresh House Made Guacamole	4.00
Sautéed Spinach Side	4.00
Sautéed Mushroom Side	5.00
Tuna Salad Side	4.50

BEVERAGES

Cappuccino, Latte, Mocha Latte, Matcha Latte 5.00
Served in a Traditional Italian Breakfast Cup

Filter Coffee 3.50
Third Wave, Our Finest Blend of Cameroon and Yirgacheffe

Iced Coffee 4.50
Cold Brewed, Low in Acidity, Yet Strong and Flavorful

Iced Tea Black or Green, or an Arnold Palmer 3.50

Iced Latte, Iced Mocha, Iced Chai Latte, Iced Matcha 4.50

Americano 3.50
Our Neapolitan Espresso and Hot Water

Espresso Shot 2.25/2.65
Choose a 14 Gram or 21 Gram Shot

Chai Latte 5.00
Spiced Sweetened Indian Tea with Cardamom and a Hint of Pepper in Steamed Milk

Cold Milk 2.75/3.75

Café au lait 3.75
Filtered Coffee with Steamed Milk

Hot Tea Service: 13 Choices Below 4.50
Breakfast Blend, Black Tea Chai, Rooibus Herbal Chai, Vanilla Black, Earl Grey Black, Hibiscus Orange Chamomile, Sencha Green, Jasmine Green, Darjeeling, Pomegranate White, White Ginger, Orange Blossom Oolong, Moroccan Mint

Soy, Almond or Oat Milk Extra .75

Monin Natural Syrups Extra .75
Hazelnut, Caramel, Vanilla and Sugar-Free Vanilla

Soda 3.50
Jones Real Cane Sugar Soda with Refills
Jones Cola, Orange Cream Soda, Root Beer, Lemon/Lime, Blueberry Lemonade and Diet Coke

Orange, Grapefruit, Apple, Cranberry or V8 Juice 3.50/6.00

House Made Fresh Lemonade 4.00

San Pellegrino Sparkling Water 5.00

Milk Shakes 7.00
Vanilla, Chocolate, Strawberry, Peanut Butter, Oreo or Espresso

Root Beer Float 5.50

Our Coffees, Filter, Espresso & Decaf are Available by the Pound 12.00

Large To-Go Pot (96 Oz.) 10 Cups, Cream and Sugar 17.00

Minimum Table Charge Per Person 7.50

Our Ingredient Lists Contain No High Fructose Corn Syrup Or Aluminum Baking Powder. We Use Butter and Virgin Olive Oil

Our Owner, Euro Coffee, Sources and Roasts All Our Coffees

DESSERTS

Strawberry Shortcake 8.50
Homemade Biscuit, Vanilla Bean Ice Cream, Fresh Strawberries and Whipped Cream. Shareable

Tapioca 4.00
(Homemade) Pudding with Whipped Cream
Add Strawberries 1.00

Vanilla Bean Sundae 6.50
Two Generous Scoops of 21% Vanilla Bean Ice Cream, Ghirardelli Chocolate, Chopped Oreo's and Whipped Cream

Big Cookie 2.00

Homemade Muffin 3.25

Ice Cream 5.00
Two Generous Scoops of 21% Vanilla Bean Ice Cream



KIDS MENU

Grilled Cheese 9.00
With French Fries or Fruit Dish

Natural Chicken Strips (4) 9.00
With French Fries or Fruit Dish

Pancake 9.00
Buttermilk or Blueberry with Fruit Dish

French Toast 9.00
With Fruit Dish

Scrambled Egg 9.00
With Breakfast Potatoes and Fruit Dish



SCRATCH FOOD, BEER & WINE!

Hours: Tuesday-Saturday 8AM - 9PM.
Sunday and Monday 8am - 3pm.
Happy Hour 3 - 6 Tuesday - Saturday
2590 Glendale Blvd (At Farwell)
323-665-1008 Info@Moderneats.Com.
www.Moderneats.Com

Modern Eats
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CARDS
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