the MUSE CAFE

SOUP AND STARTERS

SOUP OF THE DAY

LABNE AND OLIVE TAPENADE

with crusty breads
7

SMALL HOUSE SALAD

with red-wine vinaigrette

SMALL SPINACH AND BEET SALAD

with goat cheese, dill, toasted almonds, and balsamic vinaigrette

5

RED PEPPER HUMMUS

with buttered pita chips, toasted pita, roasted veggies, feta, mint and cabbage arugula salad

9

SALADS

CRANBERRY CHICKEN SALAD

over greens. buttered sourdough toast, apples, walnuts, blue cheese, and farm egg

SPINACH AND BEET SALAD

with goat cheese, dill, toasted almonds, and balsamic vinaigrette

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add chicken 5, or salmon 6

ENTREES

PAN-SEARED SALMON

with lemon, capers and butter + fresh vegetables + spinach and mushroom orzo

13

PORTUGUESE POT ROAST

over buttered sourdough and house mashed potatoes

QUICHE OF THE DAY

+ house salad

8

SANDWICHES

HOT ROAST BEEF SANDWICH

on sourdough with provolone, onions, mushrooms, mustard and horseradish + house potato salad

12

GRILLED ITALIAN CHICKEN BREAST

on focaccia with fresh mozzarella, parmesan and pesto marinara + cucumber arugula salad

10

BRUNCH SATURDAY/SUNDAY

served with buttered sourdough toast and cabbage cauliflower potato cake

POACHED EGGS HOLLANDAISE

with bacon or nitrate-free ham 10 with salmon 12.50

SCRAMBLED EGGS

with bacon or ham 9 with salmon 12.50

EGG-WHITE OMELET

veggie loaded with cheddar **9** with salmon **12.50**

DESSERTS -

Pumpkin Carrot Bread Pudding

with bourbon pecan caramel 5

Baked Apple Streusel

with marscapone and homemade caramel 5

Du Jour

we offer a rotating selection of house-made and Bagatelle pastries

HOT BEVERAGES

Hot Tea BLACK, GREEN, OR HERBAL 2

Dark Roast Coffee 2

Espresso 2

Latte, Mocha, Cappuccino or Americano 3.50

Hot Cocoa 3

CHILLED BEVERAGES

Iced Tea 2

Lemongrass Tea 3

Peach Iced Black Tea 3

Lemonade, Arnold Palmer 4

San Pelligrino 750 ML 5

Perrier 11 OZ **2.50**

Juice: tomato, orange, apple, or cranberry 3

Sodas 12 OZ **1.75**

Milk 2% **1.50**

Iced Coffee 2.50

COCKTAILS

Classic Bloody Mary | spice-coated cheddar cheese ball garnish or crudité Peach Bellini | prosecco and schnapps

Orange or Cranberry Mimosa | prosecco
Aperol Spritz | aperol, prosecco, soda splash
Hot Toddy | bourbon, hot tea, lemon, honey
Spiked Pumpkin Mocha | coffee with chocolate

cream pumpkin liquor

7

BEER

Domestic 4 Import 5 Microbrew 5

WINE

weekly features and prices

SPIRITS

TITO'S VODKA | BEEFEATER GIN | 1800 TEQUILA

J&B SCOTCH | JIM BEAM BOURBON **5.50**

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.