

# the MUSE CAFE

## SOUP AND STARTERS

SOUP OF THE DAY  
5

LABNE AND OLIVE TAPENADE  
with crusty breads  
6

SMALL HOUSE SALAD  
with red-wine vinaigrette  
3

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  
tomato arugula salad  
9

## SANDWICHES AND TOAST

ROAST BEEF SANDWICH  
on onion roll with stone-ground mustard,  
tillamook cheddar, red-cabbage slaw,  
and pickled peppers  
+ potato salad and quick pickle  
12

SMOKED SALMON  
on rye toast with avocado,  
farm egg, crema, capers, and herb oil  
+ beet, potato, arugula salad  
12

## SALADS

CRANBERRY CHICKEN SALAD  
over greens, buttered sourdough toast,  
apples, walnuts, blue cheese, and farm egg  
10

SPINACH AND BEET SALAD  
with goat cheese, dill, toasted almonds,  
and balsamic vinaigrette  
8  
add dilled shrimp for 5

SUMMER COBB SALAD  
with tomato, fresh mozzarella, basil, watermelon,  
feta, fresh mint, corn, avocado, and white beans  
12

## ENTREES

PAN-SEARED SALMON  
with lemon, capers and butter + roasted vegetables  
+ spinach and mushroom orzo  
13

MARINATED CHICKEN BREAST  
with sumac tomato  
+ roasted vegetables + spinach and mushroom orzo  
10

QUICHE OF THE DAY  
+ house salad  
8

## BRUNCH SATURDAY/SUNDAY

served with buttered sourdough toast, and  
cabbage, cauliflower rice potato cake

POACHED EGGS HOLLANDAISE  
with bacon or ham 10  
with salmon 12.50

SCRAMBLED EGGS  
with bacon or ham 9  
with salmon 12.50

EGG-WHITE OMELET  
veggie loaded and cheddar 9  
with salmon 12.50

## DESSERTS

Affogato  
vanilla ice cream, espresso, and waffle cone  
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  
Green Iced Tea 3  
Peach Iced Black Tea 3  
Lemonade, Arnold Palmer 4  
San Pelligrino 750 ML 4  
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

Mojito | rum, lime, and mint  
Classic Bloody Mary | spice-coated  
cheddar cheese ball garnish or crudité  
Paloma | tequila and grapefruit soda  
Peach Bellini | prosecco and schnapps  
Orange or Cranberry Mimosa | prosecco  
Aperol Spritz | aperol, prosecco, soda splash  
Caipirinha | rum, sugar, lime  
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.

Please let us know if you have any allergies or dietary restrictions.