

the MUSE CAFE

SOUP AND STARTERS

PASTA FAGIOLI

herbed chicken broth, cannellini beans,
pasta, and shaved parmesan

3 | 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

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

SANDWICHES AND TOAST

ROAST BEEF SANDWICH

on onion roll with stone-ground mustard,
tillamook cheddar, red-cabbage slaw,
and pickled peppers

+ potato and quick pickle salad

12

ALBACORE TUNA WRAP

on whole-wheat tortilla with
kalamata olives, tomato, and farm eggs

+ potato and quick pickle salad

11

RED PEPPER HUMMUS

on multigrain toast with roasted vegetables,
goat cheese, and arugula

+ daily featured side

9

SMOKED SALMON

on rye toast with avocado,
farm egg, crema, capers, and herb oil

+ daily featured side

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

BROCCOLI AND CHEESE QUICHE

+ house salad

8

BRUNCH SATURDAY/SUNDAY

served with buttered sourdough toast,
and 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

Peach Iced Black Tea, Lemongrass Iced Green Tea,
Hibiscus Tea, Lemonade, Arnold Palmer 3

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

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. We will gladly accommodate substitutions.