

MUSE

Brunch in the Harbor

A CHEF MATTHEW GUIFFRIDA PRODUCTION

(The Breakfast Side of Brunch)

**Steak and Eggs*

12 oz. Center Cut Prime Grilled N.Y. Strip Steak served with Lyonnaise Home Fries and Two Eggs your way. Your choice of Toast \$44

** Traditional Eggs Benedict*

Two Eggs Poached on English Muffins, Grilled Canadian Bacon, Lyonnaise Home Fries and Hollandaise sauce \$16

Or with Smoked Salmon \$26

**Two Eggs "Your Way Right Away"*

Two Eggs any style served with Lyonnaise Home Fries --your choice of toast and your choice of bacon or sausage \$15

**Omelet of the Day*

Ask your server what the chef is cooking up this morning, and please, no substitutions on the omelet. (He gets mad—it's early.) \$15

**Smoked Salmon Stack*

Smoked Salmon, Cream Cheese, Hard-Boiled Egg, Fried Capers, and Sweet Pea Micro Greens served on Toasted Rye Round with Hollandaise Sauce \$18

Classic French Toast

Thick-Cut Challah Bread Soaked & Griddled to order, served with Pure Maple Syrup \$12

Peanut Butter Stuffed French Toast

That's right—Peanut Butter Mousse stuffed inside classic Challah French Toast and served with Pure Maple Syrup \$14

Buttermilk Pancakes

Light and Fluffy, made to order and served with Pure Maple Syrup \$12
Chocolate Chip.....+\$2, Banana.....+\$2 Blueberry.....+\$2, Bacon.....+\$2

Healthy in the Harbor

Fresh Fruit and Berries Platter \$12
Add Yogurt+\$2, Add Granola.....+\$2

"Top O' the Mornin'" Oatmeal

McCann's Irish Oatmeal \$5
Add Berries.....+\$2, Add Granola.....+\$2, Add Both.....+\$4

Off to the Side:

White, Wheat, Rye, English Muffin.....\$3
Lyonnaise Home Fries\$4
Canadian Bacon, Sausage Patties, Bacon..\$4

*The Suffolk County Department of Health requires us to advise you that consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Items marked with an * are selections that are cooked to temperature and may not destroy harmful bacteria and/or viruses

(The Lunch Side of Brunch)

Soup of the Moment

Here today, gone tomorrow \$8

The "BLT Chop"

Hearts of Romaine, Bacon, and Crumbled Bleu tossed in Marsala Gorgonzola Dressing on a Bacon Gruyere Bread Pudding topped with a Sliced Heirloom Tomato \$14

The Muse "Casa" Salad (Gluten Free)

Baby Greens tossed in Roma Tomato Balsamic Dressing in a Tomato Bowl on a Bed of Cucumbers topped with Shaved Parmesan and Aged Balsamic Paint \$11

Watermelon Carpaccio Insalata (Gluten Free)

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil \$14

Add to any of the salads your choice of:

*Add Grilled Tuna..+\$12 *Add Grilled Salmon...+\$10 Add Grilled Chicken..+\$6

** Tuna "Ménage A Trois" (Appetizer Portion)*

1. Ahi tuna tartar atop Moroccan vegetable Cous Cous
2. Blackened tuna lollipop topped with candied wasabi crust on whipped avocado
3. Hot stone seared tuna carpaccio with seaweed salad \$18

Grown-Up Grilled Cheese Sandwich

Oven Roasted Turkey and Swiss on griddled Texas Toast with Heirloom Tomatoes, Pesto and Organic Baby Arugula served with a bucket of fries \$15

Wrap of The Day

See what we're wrapping up for you today Market Price

Bucket 'O' Wings

Best wings this side of Buffalo, served with bleu cheese dressing & celery hearts \$14

Bucket 'O' Asian Wings

Best wings this side of Bangkok, served with bleu cheese dressing & celery hearts \$14

Burgers -n- Fries

All are served on a toasted Kaiser bun, with lettuce, tomato and onion with your choice of cheese—American, Swiss, Gorgonzola, or Cheddar

*Organic, Grass-fed Burger.....\$16

Turkey Burger.....\$16

Veggie Burger.....\$15

Grilled Chicken Sandwich.....\$16

Add sautéed mushrooms...+\$2 Add bacon...+\$2 Sweet Potato Fries...+\$2

Kids Menu

Chicken Fingers & Fries...\$10 Buttered Pasta...\$10 Pasta with Red Sauce...\$10