

# Muse

*in the Harbor*

A Chef Matthew Guiffrida Production

*(the breakfast side of brunch)*

<b>*Steak and Eggs</b>	<b>44</b>
12 oz. center cut prime grilled N.Y. strip steak, lyonnaise home fries, two eggs your way and your choice of toast	
<b>* Traditional Eggs Benedict</b>	<b>16</b>
two eggs poached, english muffins, canadian bacon, lyonnaise home fries and hollandaise sauce	
<b>Or with Smoked Salmon</b>	<b>26</b>
<b>*Two Eggs “Your Way Right Away”</b>	<b>15</b>
two eggs any style served with lyonnaise home fries --your choice of toast and your choice of bacon or sausage	
<b>*Omelet of the Day</b>	<b>15</b>
ask your server what the chef is cooking up this morning, and please, no substitutions on the omelet (he gets mad—it’s early.)	
<b>*Smoked Salmon Stack</b>	<b>18</b>
smoked salmon, cream cheese, hard-boiled egg, capers, and sweet pea micro greens served on toasted rye round with hollandaise sauce	
<b>Classic French Toast</b>	<b>12</b>
thick-cut challah bread, served with pure maple syrup	
<b>Peanut Butter Stuffed French Toast</b>	<b>14</b>
that’s right—peanut butter mousse stuffed challah french toast, served with pure maple syrup	
<b>Buttermilk Pancakes</b>	<b>12</b>
light and fluffy, made to order and served with pure maple syrup	
chocolate chip	<b>2</b>
banana	<b>2</b>
blueberry	<b>2</b>
bacon	<b>2</b>
<b>Healthy in the Harbor</b>	<b>12</b>
fresh fruit and berries platter	
yogurt	<b>2</b>
granola	<b>2</b>
<b>“Top O’ the Mornin’” Oatmeal</b>	<b>5</b>
McCann’s Irish oatmeal	
berries	<b>2</b>
granola	<b>2</b>
both	<b>4</b>
off to the side:	
white, wheat, rye, english muffin	<b>3</b>
lyonnaise home fries	<b>4</b>
canadian bacon, sausage patties, bacon	<b>4</b>

\*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** 8  
here today, gone tomorrow

**The "BLT Chop"** 12  
hearts of romaine, bacon, tomato olive tapenade, bleu cheese,  
heirloom tomato, gruyere bacon bread pudding,  
marsala gorgonzola dressing

**The Muse "Casa" Salad (Gluten Free)** 11  
baby greens, aged balsamic vinaigrette, pesto tossed tomatoes,  
feathered cucumbers, shaved pecorino romano

**Warm Lentil Beet Salad (Gluten Free)** 14  
warm roasted garlic, lentil salad, sliced beet, feta cheese over  
mixed baby greens

**add to any of the salads your choice of:**

\*grilled tuna 12      \*grilled salmon 10      grilled chicken 6

**\*Tuna Poke** 18  
served with fried wonton chips

**Grown-Up Grilled Cheese Sandwich** 15  
oven roasted turkey, swiss, heirloom tomatoes, pesto, organic baby  
arugula on griddled Texas toast served with a bucket of fries

**Wrap of The Day** market price  
see what we're wrapping up for you today

**Bucket 'O' Wings** 14  
best wings this side of Buffalo, bleu cheese dressing and celery hearts

**Bucket 'O' Asian Wings** 14  
best wings this side of Bangkok, bleu cheese dressing and celery hearts

**Burgers -n- Fries**  
8 oz. black angus burger, toasted ciabatta bun, lettuce, tomato,  
onion and pickle; choice of american, swiss, gorgonzola, or cheddar

*\*organic grass-fed burger* 16

*turkey burger* 16

*veggie burger* 15

*grilled chicken sandwich* 16

sautéed mushrooms 2      bacon 2      sweet potato fries 2

### Kids Menu

chicken fingers & fries 10      buttered pasta 10      pasta with red sauce 10