

# MUSE

## Brunch @ the end

A CHEF FABIAN MARIN PRODUCTION

*(The Breakfast Side of Brunch)*

### **\*Omar's Huevos Rancheros**

Two Eggs any style with Refried Beans, Crispy Corn Tortillas, Grilled Chorizo, Sour Cream, Salsa, and Pickled Onions.... \$20

### **\*Steak and Eggs**

Grilled N.Y. Strip Steak served with French Fries & Two Eggs your way. Your choice of Toast...\$28

### **\* Traditional Eggs Benedict**

Two Eggs Poached on English Muffins, Grilled Ham, French Fries and Hollandaise sauce .....\$16

### **\*Two Eggs "Your Way Right Away"**

Two Eggs any style served with French Fries --your choice of toast and your choice of bacon or sausage patties.....\$15

### **Ronny's Classic French Toast**

Thick-Cut Challah Bread Soaked & Griddled to order, served with Pure Maple Syrup .....\$14

### **Ronny's Peanut Butter Stuffed French Toast**

That's right—Peanut Butter Mousse stuffed inside classic Challah French Toast and served with Pure Maple Syrup .....\$16

### **The Healthy Platter**

Fresh Fruit and Berries Platter.....\$12

Add Yogurt .....+\$4, Add Granola.....+\$4

### **Off to the Side:**

White, Wheat, Rye, English Muffin.....\$3

French Fries .....\$4

Sausage Patties or 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.....\$10

**The "BLT Chop"**

Chopped Romaine, Bacon, & Tomato Olive Relish with crumbled Bleu Cheese on a Grilled Crouton with Grape Tomatoes & Marsala Gorgonzola Dressing.....\$14

**The Muse "Casa" Salad (GF)**

Baby Greens tossed in aged Balsamic Vinaigrette with Pesto tossed Tomatoes & Feathered Cucumbers topped with Shaved Pecorino Romano.....\$14

**Watermelon Carpaccio Insalata (Gluten Free)**

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil ....\$16

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

\*Add Grilled Tuna..+\$12 \*Add Grilled Salmon...+\$10 Add Grilled Chicken..+\$8

**\* Tuna "Ménage A Trois"**

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 .....\$22

**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.....\$18

**Calamari Fritto Misto**

Lightly breaded fried rings of calamari with a lemon tartar cocktail sauce.....\$20

**Wrap of The Day**

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

**Grilled Garden Pizza**

Grilled Naan topped with Grilled Artichoke Hummus and Roasted Vegetables with Baby Arugula and Feta Cheese...\$18

**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.....\$21*

*Grilled Chicken Sandwich.....\$18*

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

**Kids Menu**

**Chicken Fingers & Fries**

**Buttered Pasta**

**Pasta with Red Sauce**