

# Café MUSE

Food for Inspiration



*One cannot think well, love well,  
sleep well, if one has not dined well.*  
—Virginia Woolf

*Due to the nature of the business,  
prices are subject to change. We  
apologize for any inconvenience.*  
David and Greg, owners

## Sweet

Stuffed French Toast with Mascarpone and a 5 Spice Pear Nage	10,25
Cinnamon Raisin French Toast	9.95
Vanilla Bean Waffle with Fresh Fruit & Whipped Cream	10,75
Buttermilk Pancakes with an Apple Pear Compote now available gluten free for an additional seventy-five cents	9,95
Orange Rum Raisin Pancakes now available gluten free for an additional seventy-five cents	9,75
Wholewheat Pancakes with Braised Apples and topped with our Homemade Granola	10,75
Ricotta and Lemon Pancakes with a Housemade Blueberry Maple Syrup	10,25
All served with 100% Maple Syrup	

## Savory

* Smoked Salmon Scramble with Gruyere & Chives	12,95
Ammoglio Sauce (made with Tomatoes, Basil, Garlic & Olive Oil) Scramble with Fresh Mozzarella	10,75
* Steak and Eggs: Cotswold Cheese Scrambled Eggs topped with Grilled Hanger Steak steak is prepared Medium with pink center	12,50
Exotic Mushroom Scramble with Boursin Cheese & Truffle Oil	11,75
Plain Jane Scramble with Cheddar & Chives	9,75
Your choice of either Garlic Sautéed Fingerling Potatoes or Mashed Sweet Potatoes with Brown Sugar, Cinnamon & Vanilla and of course, Toast. Substitute egg whites or tofu for seventy-five cents.	

## Sides & Such

Muffins (we'd tell you they were Vegan but you wouldn't believe us!) Cranberry Orange, Lemon Poppy Seed or Blueberry	3,50
Homemade Granola with Vanilla Yoghurt & Fresh Fruit (please note: our granola contains nuts)	7,95
Steel-cut Oatmeal with Apples	6,25
Bacon - thick cut. hickory smoked.	4,50
Breakfast Sausage	3,95
Pea meal Bacon - lean loin of pork lovingly cured	3,95
Chicken, Apple & Gouda Sausage	4,25
Turkey Bacon - all natural.	4.50
Toast with Nutella	2,50
Toast with Cinnamon Sugar	2,25
Regular Toast accompanied with French Jam Peach, Cherry or Wild Berry Compote	2,25
Vanilla Yoghurt with Fresh Fruit	6,75

## Lunch service begins after 11 AM

Ask your server about today's selection  
of Soups and our Salad of the Day

Our Homemade Mac and Cheese made with Cotswold and Cheddar Cheese	10,50
with Braised Short Ribs	12,50

Both served with a side of greens

## Salads

Tossed Organic Greens with Warm Goat Cheese & Poached Pears	7,75
Baby Spinach with Amish Gorgonzola, Walnuts & Dried Cherries	7,75
Add Julienne Chicken to either salad	+3,25
All salads are tossed with our housemade vinaigrette	

## Sandwiches

Toasted Peanut Butter, Jam & Mascarpone	7,50
Grilled 3 Cheese (Fontina, Mozzarella & Havarti) with Tomato, Basil & Honey	9,50
Received a Five Star Rating on The Oprah Winfrey Show	
Short Rib and Grilled Three Cheese Sandwich - our three cheeses with pulled short ribs and ammoglio sauce	11,50
Chicken Salad with Walnuts, Dried Cherries and Garam Masala Spice with Cheddar Cheese & Lettuce and Tomato	9,75
American Tuna Salad with Swiss & Lettuce and Tomato Wild Albacore. Pole caught. No broth or water added.	9,75
Turkey Pesto with Fontina & Lettuce and Tomato	9,75
Bacon, Lettuce, Tomato & Cheddar served with a Sweet Mayo	9,75
* Grilled Hanger Steak Sandwich with Ammoglio Sauce and Provolone Cheese	10,50
Vegan Burger made with Black Bean, Brown Rice and Red Lentil topped with Salsa served open face on whole wheat bread	10,75
Grilled Portobello, Ammoglio & Fresh Mozzarella	8,95
* Grilled Smoked Salmon with Gruyere Cheese and Grilled Onions & Tomato	12,75
Shrimp Salad with Lettuce and Tomato on our Housemade Cheddar Bread	10.95

Choice of Organic Sourdough, Whole Wheat or Rye from  
Zingerman's Bakery. Choice of Chips or Salad of the Day.

\*Can be cooked to order. Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase your risk of food-  
borne illness. Salmon is cured, not cooked.

An eighteen percent gratuity may be added to large parties.