

Café
MUSE
Food for Inspiration



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

Breakfast service, 7:30am-3pm, daily

Sweet

Stuffed French Toast with Mascarpone and a 5 Spice Pear Nage	9,25
Cinnamon Raisin French Toast	9,25
Vanilla Bean Waffle with Fresh Fruit & Whipped Cream	9,50
Buttermilk Pancakes with an Apple Pear Compote now available gluten free for an additional fifty cents	8,75
Orange Rum Raisin Pancakes now available gluten free for an additional fifty cents	8,50
Wholewheat Pancakes with Braised Apples and topped with our Homemade Granola	9,75
Ricotta and Lemon Pancakes with a Housemade Blueberry Maple Syrup	9,75

All served with 100% Maple Syrup

Savory

* Smoked Salmon Scramble with Gruyere & Chives	10,95
Ammoglio Sauce (made with Tomatoes, Basil, Garlic & Olive Oil) Scramble with Fresh Mozzarella	9,50
* Steak and Eggs: Cotswold Cheese Scrambled Eggs topped with Grilled Hanger Steak steak is prepared Medium with pink center	10,95
Exotic Mushroom Scramble with Boursin Cheese & Truffle Oil	10,95
Plain Jane Scramble with Cheddar & Chives	8,75

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	2,95
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.	3,50
Breakfast Sausage	3,25
Pea meal Bacon - lean loin of pork lovingly cured	3,50
Chicken, Apple & Gouda Sausage	3,50
Turkey Bacon - all natural.	3,50
Toast with Nutella	2,25
Toast with Cinnamon Sugar	1,95
Regular Toast accompanied with French Jam Peach, Cherry or Wild Berry Compote	1,95
Vanilla Yoghurt with Fresh Fruit	6,50

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 with Braised Short Ribs	9,95 11,95
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Both served with a side of greens

Salads

Tossed Organic Greens with Warm Goat Cheese & Poached Pears	7,25
Baby Spinach with Amish Gorgonzola, Walnuts & Dried Cherries	7,25
Add Julienne Chicken to either salad	+2,50

All salads are tossed with our housemade vinaigrette

Sandwiches

Toasted Peanut Butter, Jam & Mascarpone	7,25
Grilled 3 Cheese (Fontina, Mozzarella & Havarti) with Tomato, Basil & Honey	8,95
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	10,75
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Chicken Salad with Walnuts, Dried Cherries and Garam Masala Spice with Cheddar Cheese & Lettuce and Tomato	8,95
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American Tuna Salad with Swiss & Lettuce and Tomato Wild Albacore. Pole caught. No broth or water added.	8,95
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Turkey Pesto with Fontina & Lettuce and Tomato	8,95
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Bacon, Lettuce, Tomato & Cheddar served with a Sweet Mayo	8,75
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* Grilled Hanger Steak Sandwich with Ammoglio Sauce and Provolone Cheese	9,95
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Vegan Burger made with Black Bean, Brown Rice and Red Lentil topped with Salsa served open face on whole wheat bread	9,95
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Grilled Portobello, Ammoglio & Fresh Mozzarella	8,50
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* Grilled Smoked Salmon with Gruyere Cheese and Grilled Onions & Tomato	10,25
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Shrimp Salad with Lettuce and Tomato on our Housemade Cheddar Bread	10,25
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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.