

Muse

in the Harbor

A Chef Matthew Guiffrida Production

(the breakfast side of brunch)

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