

BRUNCH

APPETIZERS & SALADS

Add chicken, salmon lox, or blackened halibut to any salad 5.00

Soup Du Jour- Ask your server about our fresh selection of the day 3.75 cup ~ 4.75 bowl

Seared Scallops - Pineapple, mango, peach salad, served with guava puree 12.75

Venison Brochettes -Crimini mushrooms, white onion, raspberry citrus demi glace, served on a bed of spaetzle 12.25

Melitzano Salata- Roasted eggplant pâté with pita bread 12.50

Pear and Roquefort Salad- Baby greens, champagne strawberry vinaigrette, candied pecans, shaved red onion, Asian pear, roquefort cheese 14.00

Apple and Walnut Salad - Baby greens, vine ripe tomatoes, toasted walnuts, crisp apple, & chevre cheese 13.50

Caesar Salad - Van's version of the Tijuana Classic 12.50

Garden Salad - Baby greens tossed in vinaigrette, tomatoes, English cucumbers, shaved red onions & Danish blue cheese 9.75

Roasted Beet Salad – Roasted beets, tomatoes, shaved red onion toasted pine nuts & chevre 13.50

Caprese Salad - Fresh mozzarella, tomatoes, basil & baby greens with a balsamic reduction 9.75

SANDWICHES & ENTREES

Sandwiches come with your choice of French fries or sweet potato fries. Substitute a salad or soup for 2.00.

Quiche du Jour- Daily quiche served with your choice of garden salad or breakfast potatoes 11.25

Vanilla French Toast - Egg battered fresh bread, topped with fresh strawberries, served with hickory smoked bacon & eggs to order 11.75

Muse Breakfast-The classic two eggs any style, bacon and toast served with breakfast potatoes 9.75

Eggs Benedict - Poached egg, honey ham, house hollandaise sauce, served on toasted English muffin, with breakfast potatoes 12.25

Crab Cake Benedict - Poached egg, house béarnaise sauce, served on Muse crab cakes, with breakfast potatoes 15.50

Florentine Benedict - sautéed mushrooms, spinach, white onions, and tomatoes, house béarnaise sauce, served on toasted English muffin, with breakfast potatoes 12.25

Alaskan Eggs Benedict - Poached egg, vine ripe tomatoes, King Crab, house hollandaise sauce, served on a toasted English muffin, with breakfast potatoes 15.50

Bagels & Lox -Alaska smoked salmon & cream cheese, served with a toasted bagel 8.50

Turkey & Avocado Omelet- Fresh pico de gallo, Provolone cheese and chipotle aioli, served with breakfast potatoes 12.75

Sunrise Omelet – Julienned ham, trio of peppers, white onion and cheddar cheese served with breakfast potatoes 12.75

Seared Tenderloin Omelet - Sautéed mushrooms, trio of peppers, white onion, seared tenderloin, Swiss cheese, served with breakfast potatoes 14.50

Bacon Swiss Burger*- Our own custom blend of freshly ground chuck, sirloin and brisket, grilled medium, unless otherwise requested, topped with sautéed mushrooms & onions, served with lettuce, onion, tomatoes & house mayonnaise 14.25

Marx Bros. BLT - Hickory smoked bacon, smoked salmon lox, vine ripe tomatoes, green leaf lettuce & herbed aioli, served on marble rye 7.25 half ~ 12.50 whole

Toasted Trio Sandwich - Sliced turkey breast, black forest ham, hickory smoked bacon, lettuce, tomatoes, onions & house mayonnaise 7.75 half ~ 13.50 whole

Baby Back Ribs - Rubbed with jerk seasoning, broiled & glazed with our house rum barbecue sauce, served with sweet potato fries & sweet chili slaw 15.75

Crab Cakes - House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli, served with a small garden salad 15.50

Executive Chef Jonah Cotter

An 18% Gratuity will be added to Parties of 5 or more
A 20% gratuity will be added to split checks

Split plate charge 2.50

*Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness