

# MUSE

## Brunch

- Sauteed wild mushrooms, poached egg, on quinoa toast VG/\$9
  - Two eggs any style, roasted herb potatoes, choice of bacon or sausage \$8
- French omelet with thyme, red bell peppers, spinach, red onion, parmesan, roasted potatoes, choice of bacon or sausage GF/\$8
  - Triple berry pancakes GF/\$7
- Stuffed French toast with berry cream cheese filling VG/\$10
- Parfait with honey pecan granola, vanilla dairy free yogurt, fresh berries VG, GF/\$6
- Citrus ginger and shrimp salad, oranges, grapefruit, fennel, golden raisins, hemp seeds, pepitas, ginger vinaigrette GF/\$14
  - BBQ jackfruit tacos, corn tortilla, avocado, savoy cabbage slaw V, GF/\$12

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*V=VEGAN, VG=VEGETARIAN, GF=GLUTEN FREE, P=PALEO