

Muse

MT. LOOKOUT | A MINDFUL EATERY

BUTTERNUT SQUASH SOUP – v/gf 5

TOMATO BASIL SOUP – v/gf 5

LOCAL KALE CAESAR – v/gf 8

house caesar dressing, shaved parmesan, sixteen bricks flax seed croutons

SPINACH SALAD – vgt/gf 9

local baby spinach, strawberries, candied pecans, goat cheese, citrus vinaigrette

CYPRUS GRAIN SALAD – v/gf 10

freetkeh, lentils, pumpkin seeds, slivered almonds, capers, sunflower seeds, currants, red wine vinaigrette, vegan yogurt

HUMMUS – v/gf 9

house made avocado hummus with vegan/gf crackers

BURRATA - vgt 10

house levain toast, arugula, almond, peach

LOCAL MUSHROOM PIZZA - vgt 12

house dough, parmesan, fontina, ricotta, blend of crimini, oyster and shitake mushrooms, farm egg

CRAB TOAST 12

fresh crab, serrano peppers, avocado, lemon aioli, house sourdough



BRUSSELS SPROUTS – v/gf 7

vegan pesto, nutritional yeast

ROASTED CAULIFLOWER – v/gf 7

flake salt, lemon

ROASTED BUTTERNUT FRIES – v/gf 7

house herb oil

VEGAN MAC & CHEESE – v/gf 14

vegan/gf fusilli pasta, cashew cheese, roasted mushrooms, spinach, nutritional yeast, mushroom stock – v

SHRIMP AND GRITS - gf 16

stone ground parmesan grits, house pepper sauce, fennel, tomatoes

MUSE BURGER 14

house blend of local ground beef/pork, brioche, arugula, comte cheese, pickled jalapenos, herb aioli, house fries

FISH TACOS - gf 14

mahi-mahi, house salsa, corn tortillas, avocado crema

MEATLOAF 16

house blend meatloaf (local beef and pork), hoisin bbq sauce, whipped cauliflower, roasted brussels sprouts, beer-braised onions

SALMON - gf 22

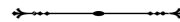
brussels sprouts, apples, fresh herbs, avocado, sunflower seeds, citrus sauce

VEGGIE BURGER – vgt/gf 13

black beans, walnuts, brown rice, heirloom tomato, house vegan mayo, herbed butternut squash fries

CHICKEN - gf 18

fried local chicken breast, greens, house hot butter sauce



OCD MAPLE PARSNIP CAKE - v 8

vegan buttercream, apricots, pepitas

O PIE O DARK CHOCOLATE PIE 7