

# Muse

MT. LOOKOUT | A MINDFUL EATERY

## SOUPS (Per Quart)

SPRING PEA SOUP W/DANDELION PESTO (V/GF) - \$8

HEIRLOOM TOMATO SOUP (V/GF) - \$8

## QUICHE (Whole)

Choice of Loraine or Vegetable - \$24.95

## SALADS (Per Quart)

ANCIENT GRAIN SALAD (V/GF) - \$12.99

HOUSE CHICKEN SALAD (GF) - \$13.99

**\*\*LOAF OF HOUSE BAKED SOURDOUGH - \$5\*\***

## INDIVIDUAL BOXES

VEGAN NACHOS (V/GF) – corn tortillas, vegan queso, house guacamole, salsa, cilantro, black beans, seasoned cauliflower, vegan ranch - \$12

CHICKEN SALAD WRAP (GF) – with arugula and Sicilian Cauliflower - \$8

VEGAN BLT WRAP (V/GF) – vegan bacon, sprouts, cucumber, tomato with Sicilian cauliflower - \$8

TURKEY BLT – Sixteen Bricks Ciabatta Bun, roasted turkey breast, bacon, lettuce, tomato, green goddess dressing, Italian pasta salad - \$9

PASTRAMI – hash brown, sautéed sweet peppers, farm egg, Russian dressing on Sixteen Bricks Ciabatta, Italian pasta salad - \$9

GRILLED CHEESE “BURGER” – house sourdough, gruyere cheese, Muse beef blend, house pickles - \$12

ZAATAR CHICKEN BOWL (GF) – roasted chicken, cucumber, tomato, heirloom rice, arugula, yogurt dressing - \$10

MEATLOAF (GF) – house meatloaf, pesto smashed potatoes, green beans - \$12

SPRING VEGETABLE POT PIE (VGT) - \$9

## DESSERTS (2 Per Order)

CBD CHOCOLATE CHIP COOKIES - \$4

CHOCOLATE AVOCADO BROWNIES - \$5

LEMON POPPYSEED STRAWBERRY SHORTCAKES – lavender honey ice cream - \$6

## BEVERAGES - \$3

QUEEN CITY HEMP CBD SELTZER  
(Blood Orange, Lemon/Lavender,  
Passion fruit, Guava)

S.PELLEGRINO MINERAL WATER

## COCKTAILS - \$8

MUSE MARGARITA – tequila, watermelon, lemon

EL CHAPO – gin, strawberry-infused Aperol,  
Steigl Radler

HOUSE RED SANGRIA – red blend, oranges, lemons,  
limes, raspberry liqueur

BROWN DERBY – bourbon, grapefruit, honey