

Easter Brunch Menu April 21, 2019

Luxe Eggs 9

Smoked Salmon Rillette 9

fennel, cucumber, tomato, brioche

Muse Salad 5

tomatoes, onions, olive, artichoke, sherry dill vinaigrette

Biscuits and Gravy 13

fennel sausage gravy, buttermilk biscuits, fried eggs

Chorizo and Egg Skillet 13

house-made chorizo, potatoes, piquillo pepper, San Marzano tomatoes, eggs

Steak and Egg 19

4-ounce prime filet, potato croquette, fried egg, hollandaise

Muse Brunch Burger 12

quarter-pound dry-aged patty, fonduta, fried egg, crispy onions, arugula, bacon

Chicken and Waffles 14

citrus-spiced fried chicken breast, buttermilk waffles, Tapped whisky barrel maple syrup

Crab Cake Benedict 15

jumbo lump crab cake, arugula, piquillo pepper, poached eggs, hollandaise

Vegetable Benedict 12

zucchini fritter, spinach, tomato, poached eggs, hollandaise

Cinnamon Apple Pancakes 12

roasted cinnamon apples, pecans, Tapped cardamom maple syrup

Lemon Ricotta Pancakes 12

lemon curd, blueberry compote

Croque Madam 11

sourdough, honey ham, Gruyère cheese, béchamel, fried egg