

Brunch Cocktails

Blue Mermaid 2.95

Champagne and blue Curacao

Les Museum Cafe 4.95

Tequila, orange juice and Galliano

Fuzzy Fruit 3.95

Vodka, peach schnapps and grapefruit juice

Mimosa 1.95

Champagne and Orange Juice

Bloody Mary 6.95

Vodka and Zing Zang

Appetizers

Fresh Fruit Plate 10

Fresh fruit

Fresh Fruit Parfait 8

Fresh fruit, yogurt, granola

Shrimp Cocktail 12

Seasoned large shrimp, cocktail sauce, wasabi aioli

Tuscan Tomato Soup cup 4 bowl 7

Museum Cafe's specialty tomato soup, foccacia toast

Lobster Bisque cup 5 bowl 8

Creamy lobster bisque, puff pastry disc, sour cream, caviar

Soup of the Day cup 4 bowl 7

Ask your server for today's selection

House Salad small 6 large 8

Mesclun mix, roasted beets, candied walnuts, gorgonzola, celery ribbons, port wine vinaigrette

Caesar Salad small 6 large 9

Chopped romaine lettuce, freshly grated parmesan, Kalamata olives, focaccia toast, crispy parmesan, eggless Caesar dressing

Eggplant Napoleon 13

Grilled eggplant, fresh mozzarella, tomato, basil puree, balsamic reduction

Cobb Salad 12

Romaine lettuce, bleu cheese, tomato, egg, avocado, hearts of palm, grilled chicken, bacon, parmesan ranch dressing

Au Pain

Bagel and Lox 12

Toasted bagel, house cured salmon lox, cream cheese, capers, diced red onions

Hot Italian 10

Hoagie bun, mortadella, ham, salami, pepperoni, provolone, shaved parmesan, fresh oregano, onion, lettuce, tomato, spicy cherry peppers, Italian dressing

Croissant Club 10

Croissant, turkey, bacon, avocado, gouda, alfalfa sprouts, lettuce, tomato, onion, chipotle mayonnaise

Quiche 10

A light egg custard with chorizo, bell peppers, mushrooms, red onions, white cheddar, chef selected salad



Entrées

(all entrees served with sweet potato, black bean hash)

Grilled Atlantic Salmon 14

Grilled Atlantic salmon, fried parsnips, rhubarb raspberry beurre blanc, ratatouille

Eggs Benedict Three Ways 11

Your choice of Canadian bacon, smoked salmon or spinach All eggs Benedict come with two poached eggs, freshly toasted English muffins and hollandaise sauce

Museum Cafe Omelet 9

3-egg omelet made to order with your choice of three fillings (additional toppings 0.75 each)

Fillings: tomato, red onion, bell peppers, bacon, Swiss cheese, ham, sundried tomatoes, mushrooms, jalapeno, smoked gouda, asparagus, spinach, brie

Three Eggs Any Style 8

Three eggs cooked to your request, toasted English muffin, sausage, bacon

Chicken and Mushroom Crepes 14

Mushrooms, roasted red bell peppers, ham, grilled chicken, garlic, gorgonzola cream

Vegetable Crepes 13

Ratatouille, spinach, chevre, two sunny side up eggs, pesto cream sauce

Seafood Stew 18

Deconstructed seafood stew with shrimp, salmon, langostinos, scallops, lobster bisque

Crab Cakes 15

Crab cake, arugula, two sunny side up eggs, béarnaise

Shrimp and Avocado Stack 12

Open face tortilla, sweet potato black bean hash, sautéed shrimp, avocado, shaved manchego, two poached eggs, hollandaise

Eggs A la Basquaise 11

Creamy polenta, poached eggs, grilled onions, bell peppers, sun-dried tomatoes, prosciutto, hollandaise

Museum Cafe Benedict 15

English muffin, flat iron steak, grilled tomato, mushrooms, two poached eggs, hollandaise, bordelaise

Creamy Grits 13

Creamy smoked tomato-white cheddar grits, shrimp, bell peppers, tasso ham, andouille sausage, two fried eggs, béarnaise

From the Griddle

(add fresh berries for \$1.50)

Orange French Toast 8

Homemade brioche, berry coulis, crème anglaise, sausage, bacon

Belgian Waffle 8

Belgian waffle, rhubarb-strawberry compote, blackberries, Spanish marcona almonds, mascarpone cheese, sausage, bacon

Ricotta Buttermilk Pancakes 8

Ricotta cheese pancakes, warm berry compote, maple syrup, sausage, bacon

A la Carte

Toast 2
Toasted English Muffin 2
Hickory Smoked Salmon 5
Hash 2.50
Sautéed Spinach 2
Sausage 4
Fresh Fruit Side 3.50
Croissant 2.50

Canadian Bacon 2.50
Toasted Bagel 2
Vanilla Yogurt 2.50
Additional Eggs 1.50
Whipped Cream Cheese .70
Ricotta Pancake 2.50
Tasso Ham 4.50