

# The Muse

SINCE 1984



## STARTERS

- GARDEN GREENS** GF|V 12.75  
greens | chevre | veg | pear | seeds | beets | apple  
dijon vinaigrette
- GULASCH** 9/13  
beef | carrots | mushroom | tomato | potato
- GRILLED PORK SKEWERS** 12  
peanut | soy | lime | greens
- FEATURED SOUP** 7.75/12  
cup or bowl size

## SHAREABLES (2-4)

- CHARCUTERIE** 36.95  
cheese | chutney | fruit | olives | pickled  
veg | cured meats | bread  
*suggested pairing: "St. Joe's" White*
- CHEESE BOARD** VG 26.95  
regionally sourced cheese | chutney  
| fruit | olives | pickled veg | bread  
*suggested pairing: "Rucksack" Riesling*
- FEATURE FLATBREAD** 19.95  
ask your server for details

## ADD ONS 8.50 Each

- SIDE SPATZLE**  
**SIDE RED CABBAGE**  
**SIDE SAUERKRAUT**

## MAINS

- PORK SCHNITZEL** 27.95  
spatzle | red cabbage | root veg puree | apple  
chutney  
**add extra pork \$6.50**  
**add mushroom sauce \$2.75**  
*suggested pairing: "Musuko" Marquette*
- THE MUSE LAKEFOOD** 30.95  
ask your server for details  
*suggested pairing: "Generations" L'Acadie Blanc*
- BEEF ROULADEN** 27.95  
spatzle | red cabbage | root veg puree | Schatz wine  
**add extra beef \$6.50**  
*suggested pairing: "St. Joe's" Red*
- ROOT VEGETABLE RISOTTO** V 23.95  
arborio rice | white beans | root veg | roasted  
garlic | herbs  
*suggested pairing: "19-84" Frontenac Blanc*
- THE MUSE FEATURE CHICKEN** 28.95  
ask your server for details  
*suggested pairing: "St. Joe's" White*
- GRILLED LAKEFOOD SALAD** GF 23.50  
greens | chevre | veg | pear | seeds | beet | apple  
dijon vinaigrette  
*suggested pairing: "Rucksack" Riesling*
- PAYTONG'S PAD THAI** V 19.95  
bean sprouts | tamarind | chili | shallots | rice  
noodles | egg  
**add beef \$7.00 | add chicken \$7.50**  
**add tofu \$6.00 | add shrimp \$9.50**  
*suggested pairing: "St. Joe's" White*

GROUPS OF 6+ WILL BE SUBJECT TO AUTOMATIC 18% GRATUITIY