

WEEKEND BRUNCH

MUSE COFFEE + FOOD

BRUNCH MENU

Served weekends from 10 - 4pm

MUSE'S ACAI CRUNCHY BOWL

Açaí (ah-sigh-ee) is an antioxidant-rich nutritional powerhouse, topped with superfoods

Creamy Acai berry smoothie topped w yoghurt, Paddy O's granola, banana + mixed berry compote, toasted coconut (GF, Vegan)

BIG AL'S BREAKFAST BAGEL

Toasted Bagel with organic scrambled eggs, crispy bacon, mayo, sausage, mature cheddar, fresh spinach + Ballymaloe relish

JUDE'S CROQUE BENEDICT

Our ultimate Ham + Cheese toastie topped with organic poached egg, slathered in our house made hollandaise + bacon crumb

THE GREEN BOWL

2 organic poached eggs on greens w chilli avocado, tomato confit, feta, roasted pumpkin seeds, dukkha, garlicky tahini dressing, drizzled with harissa dressing.

WAFFLES+PANCAKES

MIMI'S CHOCOLATELY WAFFLES

Warm waffle stack with rich baileys chocolate ganache, brown bread ice cream, fresh berries + honeycomb crumb

SWEET/SAVOURY PANCAKE STACK

Crispy bacon, maple cream cheese, fresh fruit + Paddy O's granola with scoop of brown bread ice-cream

or

Apple pie pancakes with cinnamon apple, honeycomb and lashings of salted caramel + nutty praline with scoop of brown bread ice-cream

muse
coffee+food

EGGS

THE BUTLER EGGS BENEDICT

2 organic poached eggs smothered in house made hollandaise on buttery toasted sourdough, choose one of the following:

Smoked salmon + crispy capers

OR

Crispy Bacon+ tarragon crumb

ORGANIC EGGS + TOAST

Organic scrambled eggs on buttery doorstep toast, add 2 sides:

§ Crispy Bacon

§ 2 x Sausages

§ 2 x slices of Clonakilty Black Pudding

§ Guacamole

DRINKS+ TREATS

DESSERTS, CAKES +
PASTRIES

WINE + PROSECCO BY THE
GLASS

CLOUDPICKER SPECIALITY
COFFEE

ICED COFFEES

LEAMHAIN VEGAN
ICECREAM SANDWICHES

CREAM OF THE CROP
GELATO