

Three Muses



-SNACKS-

• BOILED EDAMAME-

STAR ANISE
& TOASTED SESAME OIL \$4

• MARINATED OLIVES- \$4

• ROSEMARY & CAYENNE
ROASTED CASHEWS- \$5

• HOUSEMADE KOSHER-DILL

FRIED PICKLE CHIPS-
w/ HOMEMADE RANCH \$5

• FETA FRIES-

CRISPY FRIES w/ FETA & GREMOLATA \$7

• CHEESE PLATE-

WITH ACCOMPANIMENT \$10

-MEAT-

• STEAK & CAKE-

GRILLED HARRIS RANCH HANGER STEAK
& CRAB CAKE w/ BÉARNAISE \$12

• LAMB SLIDERS-

TOMATO CHUTNEY
& HERBED GOAT CHEESE \$9

• DUCK CONFIT & DRIED CHERRY

RIGATONI-

HOUSEMADE TUBE PASTA, TUSCAN KALE,
HOUSE PANCETTA & GOAT CHEESE \$10

• KUROBUTA PORK BELLY-

BRAISED IN NOLABREWING'S BROWN
ALE & APPLE CIDER w/ APPLE CHUTNEY
& SCALLION PANCAKES \$9

• MOROCCAN LAMB SHANK PIZZA-

TOPPED w/ LOCAL ARUGULA, PICKLED RED
ONION, OLIVES & A CRYSTALIZED
GINGER-YOGURT DRIZZLE \$10

• Ms MOON'S BOOLGOGI RICE BOWL-

RIB EYE MARINATED, THINLY SLICED & SEARED
w/ SPINACH, SPROUTS,
& HOUSEMADE KIMCHI OVER RICE \$12
(VEGETARIAN OPTION AVAILABLE \$10)

-FISH-

• TUNA "NACHOS"-

TUNA TARTARE OVER FRIED ASIAN ROOT
VEGETABLES w/ PICKLED VEGETABLES &
EDAMAME PUREE \$10

• FALAFEL CRUSTED SCALLOPS-

w/ CARAMELIZED CARROT PUREE
PLAQUIMINES PARISH BLOOD ORANGE &
GRAPEFRUIT REDUCTION
& LOCAL BABY VEGETABLES \$12

• BROILED OYSTERS-

w/ PRESERVED LEMON, HERBED BUTTER &
SHAVED PARMESAN \$8

• STEAMED MUSSELS AND FRIES-

GRILLED TOMATO- PESTO SAUCE
SERVED w/ SPICY AIOLI \$8

• GULF FISH TACOS-

SEARED DRUM, TANGY SLAW
& AVOCADO CREAM \$9

• LOBSTER EGG ROLLS-

SWEET CHILE-LIME SAUCE \$9

Three Muses



-VEGETARIAN-

• MAC N CHEESE-

HOUSEMADE SHELL PASTA
IN A CREAMY AGED CHEDDAR
CHEESE SAUCE \$7

• HOLLYGROVE ARUGULA & BEET SALAD-

w/ POMEGRANATE MOLASSES VINAIGRETTE,
GOAT CHEESE, PICKLED YELLOW BEETS &
CANDIED PECANS \$8

• BUTTERNUT SQUASH RAVIOLI-

w/ SAGE-BROWN BUTTER \$8/\$15

• SWEET POTATO GNOCCHI-

w/ SMOKED MUSHROOM MARINARA
ARUGULA & FETA \$8

• LOCAL SPINACH-

SAUTEED IN BUTTER & GARLIC \$6

• BRUSCHETTA -

SAUTEED TUSCAN KALE, SAFFRON-
CAULIFLOWER PUREE & RED ONION COMPOTE
ON GRILLED CIABATTA \$8/\$12

-DESSERT-

• BANANA-MARSCAPONE STRUEDEL-

w/ BANANA-CARAMEL &
MEXICAN CHOCOLATE ICE CREAM \$7

• CREOLE CREAM CHEESE BROWNIE-

w/ MALTED VANILLA ICE CREAM \$7

• PONCHATOUA STRAWBERRY TART-

w/ PASTRY CREAM \$6

• HOUSEMADE ICE CREAM-

CHECK THE BLACKBOARD FOR FLAVORS \$5

-ON DRAFT-

• NOLABREW'S

IRISH CHANNEL STOUT

• NOLABREW'S BLONDE ALE

• HARPOON'S U.F.O.

BELGIAN WHITE

• CRISPIN CIDER

• SIERRA NEVADA'S TORPEDO I.P.A.

• ABITA'S S.O.S.

• FEEL FREE TO ASK
ANY THREE MUSES
STAFF MEMBER
FOR HELP.
WE ARE ALL HERE
TO ASSIST YOU!

A 20% GRATUITY MAY BE ADDED
TO PARTIES OF 6 OR MORE