

The Muse

Charcuterie Tapas Wine

WHITE	G	B	BUBBLES	G	B
BRICCO RIELLA Moscato Italy	11	39	THE DIVER Prosecco California	12	42
SCHLINK HAUS Riesling Germany	11		KILA Cava ; Organic Spain	11	39
DOMINIO DE EGUREN White Blend Spain	7	25	TAPIZ Malbec Rose Argentina	15	53
PROTEA Chenin Blanc South Africa	12	42	APEROL SPRITZ Cappelletti, Cava, & Sparkling Water	14	
SABINE {on tap} Rose' France	12				
SOKOL BLOSSER Pinot Gris Oregon	13	46			
GAZERRA {on tap} Pinot Grigio Italy	10				
TAONGA Sauvignon Blanc New Zealand	11	39			
TOURAINE Sauvignon Blanc France	13	46			
SANCERRE Sauvignon Blanc France		59			
MINER FAMILY Viognier California	16	57			
LEESE FITCH Chardonnay California	10	35			
MILOU Chardonnay France	11	39			
AU BON CLIMAT Chardonnay California	15	53			

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RED					
		G	B		G B
SERENA	Sweet Red Italy	12	42	KLINKER BRICK	
				Zinfandel California	14 49
PASEK CELLARS	Blackberry Washington	10	35	LUCKY TIGER	
				Cabernet California	9 29
WALLA WALLA	Merlot Washington	15	53	JAX Y3	
				Cabernet California	15 54
OH LA VACHE!	Merlot/Cab Blend France	13	45	SILVER GHOST	
				Cabernet California	19 65
BOX HEAD	Shiraz South Africa	10	35	CROSSBARN	
				Cabernet California	99
ZOLO	Red Blend Argentina	8	29	CHATEAU PEY LA TOUR RESERVE	
				Bordeaux France	15 54
BRICKMASON	Red Blend California	12	42	DOMINIO DE EGUREN	
				Tempranillo Spain	7 25
EVOLUTION	Big Red Oregon	11	39	DAMILANO LECINQUEVIGNE	
				Barolo Italy	82
SOKOL BLOSSER	Pinot Gris California	14	49	ALTESINO DI MONTALCINO	
				Brunello Italy	119
NASH	Pinot Noir California	11	39	PICCINI	
				Chianti Italy	11 39
FOLKTALE	Pinot Noir California	16	57	ZOLO	
				Malbec Argentina	10 35
ARGYLE	Pinot Noir Oregon		59		
SANDHI	Pinot Noir California		89		

The Muse
Charcuterie & Wine Bar

TAPAS

HUMMUS

Roasted Garlic and Cilantro with Crackers

7

TARTINES

Mini Toasts from France topped with Seasoned Tomatoes, Grated Manchego Cheese, and Balsamic Drizzle

7

TUSCAN RATATOUILLE MINI TARTS

Garden Fresh Medley of Roasted Zucchini, Yellow Squash, Red Onions, and Bell Peppers; Accented with Garlic, Oregano, and Basil; accompanied by a Rich Blend of Herb and Ricotta Cheese nestled in a Buttery Tart Shell with Balsamic Drizzle

9

BOOTHBAY MAINE LOBSTER CAKE

Maine Lobster knuckle and Claw Meat Seasoned with Herbs, Fresh Onion, Celery, and Premium Mayo

12

CHICKEN CROQUETTE

Creamy & Savory Bechamel on the inside and a delicate crispy crust on the outside with Balsamic Drizzle. Spain's most popular tapas

10

BEEF WELLINGTON BITES

Juicy chunks of Beef combined with Red Wine reduction & Mushroom Deluxe wrapped in a Puff Pastry

12

CAJUN SHRIMP & CRAB CAKE

Handmade with Gulf Shrimp, Crab Meat, and Andouille Sausage blended with Traditional BBQ Spice mix, Asiago Cheese, Mayo, Cracker Crumbs and Creole Mustard, Hand Made

12

BOURBON & BOURSIN CHICKEN

Tender chunks of Chicken Breast, marinated in Bourbon, Brown Sugar, & Soy Sauce; wrapped in a flaky Puff Pastry with Boursin Cheese

11

CHILI LIME CHICKEN KABOB

Tender Chicken Breast marinated in a Zesty Seasoning Blend of Chili, Lime, and Cilantro, paired with Onions, Poblano, and Red Peppers

11

CHIPOTLE STEAK CHURRASCO KABOB

Chipotle marinated
Sirloin Seasoned with an Exotic Blend of Brazilian inspired Spices, hand threaded with Onions, Poblano and Red Peppers

11



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CHARCUTERIE

Garnished with grapes, crackers, spread, nuts, dried fruit, chocolate, etc.

{MEATS AVAILABLE FOR ALL BOARDS}

Hot Honey Summer Sausage, Summer Sausage, Pepper Salami, Genoa Salami, Cantimpalo Chorizo,
Prosciutto

{CHEESES AVAILABLE FOR ALL BOARDS}

Brie, Cherry Cheddar, Champagne Cheddar, Mediterranean Cheddar, Hickory Smoked Bourbon Gouda,
Manchego, Blueberry Vanilla Goat Log, Stilton w/ Cranberries

THE HIGH SOCIETY

Three Cheese / Three Meat

Side Plate of Crackers

49

THE GRAPE GATSBY

Two Cheese / Two Meat

39

WHEN IN ROME

One Cheese / One Meat

29

Garnished with grapes, crackers, nuts, & spread

CHEESE PLATE

One Cheese

13

MEAT PLATE

One Meat

14



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FLIGHTS

{3 Full Glasses}

HOUSE WINE

Any Wine by the Glass \$11 or under
30

CHOOSE YOUR OWN WINE

Any Wine by the Glass
40

SAMPLE

Any Wine by the Glass
{Half Pour}
18

ON TAP

7

30A Beach Blonde ~ Light
Grayton Beach FL

Blue Steel ~ Sour
Fairhope AL

Hooter Brown ~ Brown Ale
Apalachicola FL

Citra Spin ~ Hazy Ale
Pensacola FL

Outcast ~ Mexican Lager
Grayton Beach FL

Mangrove
Apalachicola FL

Stella Artois | Bottle
6

Non ~ Alcoholic Stella Artois | Bottle
6

Sparkling & Non ~ Sparkling Mineral Water | 24oz Bottle
8

Soda
Cola, Root Beer, Peach, Sweet Tea
4

Cappuccino
6

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