ENTYSE

BRUNCH MENU

HEALTHY STARTS

STEEL CUT OATMEAL $13
Brown sugar, raisins, cinnamon (v, ve, df)
Add banana $4, add berries $8

BLUEBERRY YOGURT PARFAIT $15
Fresh berries (v)

TROPICAL FRUIT PLATE $16
Fresh sliced fruit & berries (ve, gf, df)

AVOCADO CROAST* $24
Smashed avocado, cage free soft poached eggs, pico de gallo, served on a croissant (v, df)
Add crab *$8

CAGE FREE EGG WHITE FRITTATA $24
Choice of fillings: *ham, Applewood smoked bacon, scallions, organic tomato, mushrooms, bell peppers, goat cheese, Swiss cheese*

SMOKED ATLANTIC SALMON $24
Cambridge-house smoked salmon, pickled onions, tomatoes, capers, bagel, cream cheese

FAVORITES

CAESAR SALAD $15
Romaine hearts, croutons, creamy Caesar dressing, Parmigiano Reggiano cheese (v)

STEAK FRITES* $37
10z grass-fed striploin, shoestring fries, demi glaze
Add two eggs sunny side up $7

THE RITZ CHEESEBURGER* $23
7oz Angus patty, Bibb lettuce, tomatoes, Applewood smoked bacon, whole grain mustard aioli, fries

SHAREABLE FOR THE TABLE

SCONES $8
Lemon curd

BEIGNETS $8
Hazelnut, mixed berries, chocolate sauce

HOUSE BAKED PASTRIES $11

BUTTERMILK BISCUITS $7
Apple butter, cinnamon butter

TRUFFLE FRIES $15
Classic cut fries, freshly grated parmesan cheese, truffle oil (v)

ENTYSE CLASSICS

TWO CAGE FREE EGGS ANY STYLE* $24
Choice of bacon, country sausage or chicken sausage, breakfast potatoes

THREE CAGE FREE EGG OMELETTE* $25
Choice of fillings: *ham, Applewood smoked bacon, scallions, tomatoes, mushrooms, bell peppers, mozzarella, goat cheese, Swiss cheese (gf)*
Cage free egg white option available.
Add crab $8

MAINE LOBSTER BENEDICT* $28
English muffin, Maine lobster claw and knuckle meat, peppers, red onion, Old Bay seasoning, Hollandaise sauce, dill, poached eggs

FRENCH TOAST $19
Honey cream cheese, vanilla anglaise, caramelized strawberry

CLASSIC WAFFLE $19
Seasonal berries, Vermont maple syrup (v)

PANCAKE STACK $19
Buttermilk pancakes, Vermont maple syrup, mixed berries (v)

CHEF'S SPECIALTY

CHICKEN & WAFFLE $25
Buttermilk marinated chicken, sunny side up eggs, pickled Fresno chili, scallions, Catoctin Creek whisky, peppercorn maple syrup

ENTYSE HUEVOS RANCHEROS* $24
Chorizo sausage, potatoes, red onion, peppers, cilantro, corn crispy tortillas, sour cream, smashed avocado, two sunny side up eggs

SHAKSHOUKA* $24
Eggs poached in a sauce of tomatoes with olive oil, peppers, onion, garlic, paprika, cumin, served with grilled pita (v)

SWEET TREATS

VALRHONA CHOCOLATE MOUSSE $18
Passion fruit & mango coulis, milk chocolate chantilly (V)

POACHED PRICKLY PEAR $19
Sauternes-poached prickly pear, sabayon brûlée, cranberry compote, white chocolate chantilly (GF, V)

HANDCRAFTED JUICES

ORANGE BEET $12 *(v)*
Fresh oranges, beets

CARROT GINGER $12 *(v)*
Turmeric, apple, ginger, carrot ,lemon

PINEAPPLE KALE ZINC $12 *(v)*
Spinach, celery, mixed fruits

ILLY COFFEE SELECTION

COFFEE $6 **CAPPUCCINO $7.50** **LATTE $9** **ESPRESSO $6** **COLD BREW $9**

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF), Nut Free (NF)

May contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Meals are complimentary for children under 2 years old.

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.
Additional gratuities are not expected but always appreciated.