

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

10oz grass-fed striploin, shoe string 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

CHOCOLATE CARAMEL TART \$14

Caramelized popcorn, coulis, crème Chantilly (NF)

STRAWBERRY MILLE-FEUILLE \$15

Vanilla crème brûlée, puff pastry, basil coulis (NF)

MEYER LEMON TART \$14

Baked meringue, blueberry coulis, limoncello (NF)

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)

*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.