ENTYSE

LUNCH MENU

TO START

ROASTED BUTTERNUT SQUASH SOUP $16
Brown butter, whipped crème fraîche, toasted pepitas
(GF, V, DF, VE | LF upon request)

CLASSIC CAESAR SALAD $17
Hearts of romaine, garlic croutons, aged parmesan, roasted garlic Caesar dressing (V | LF upon request)

BABY ICEBERG WEDGE | $17
House-made bleu cheese dressing, bacon lardons, diced onion, cherry tomato, everything spice
(GF, NF | LF upon request)

Protein Enhancements:

Organic Chicken Breast $10

5oz Grilled Atlantic Salmon* $14

5oz Grilled Angus Beef* $18

Grilled Shrimp* $16

MAIN COURSES

BUCATINI CACIO E PEPE $24
Butter, fresh cracked black pepper, shaved parmesan (V)

RAGÙ OF BEANS $30
Creamy stone-ground polenta, cannellini, garbanzo & lentils, San Marzano tomato, basil oil (GF, V)

ROTISSERIE-SPICED AIRLINE CHICKEN BREAST $28
Cauliflower purée, sautéed French beans and mushrooms, bone-roasted chicken demi (GF, NF)

STEAK FRITES* $37
10 oz. NY STRIPLOIN
Skin-on shoestring fries, garlic herb butter, served with red wine sauce

7oz GRILLED ATLANTIC SALMON* $29
Sautéed spinach, purple herb potatoes, mustard cream sauce (GF, NF)

SIDES

GRILLED ASPARAGUS $10
Lemon oil & parmesan (GF, V | LF upon request)

CREAMY MASHED POTATOES $11 (GF, V, VE)

MARKET VEGETABLES $13
Carrots, brown beech mushrooms, asparagus
(GF, V, VE | LF upon request)

SANDWICHES

Served with your choice of Caesar salad or French fries

TURKEY CLUB $23
Sliced turkey, bacon, sliced avocado, bibb lettuce, tomato chipotle aioli, grilled sourdough bread

VIRGINIA GRILLED BEEF BURGER* $23
Brioche bun, Aspen Ridge 7oz beef patty, cheddar cheese, butter lettuce, tomato, caramelized onions signature grainy mustard aioli

IMPOSSIBLE BURGER $24
Brioche bun, garlic aioli, arugula, cheddar cheese, green papaya slaw (V, NF)

CHICKEN CAPRESE SANDWICH $25
Grilled organic chicken, heirloom tomatoes, buffalo mozzarella, arugula with basil pesto aioli

CRAB CAKE SANDWICH* $29
Maryland style crab cake, lemon remoulade, tomato, bibb lettuce

TO SHARE

MEZZE BOARD $24
Warm pita bread, muhammara, creamy hummus, garlic confit tzatziki, house pickled vegetables, herbs (V, VE)

CHICKEN WINGS | 5 for $14 or 10 for $28
Tossed with a choice of buffalo, honey bourbon glaze, or Old Bay butter, served with buttermilk dressing & house-made pickles

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

DESSERTS

VALRHONA CHOCOLATE MOUSSE CAKE $18
Passion fruit, mango coulis, banana brûlée, milk chocolate Chantilly (V)

PUMPKIN BOURBON CHEESECAKE $18
Bourbon-accented pumpkin cheesecake, gingerbread crust, dried fruit compote, white chocolate (NF)

POACHED PRICKLY PEAR | $19
Sauternes-poached prickly pear, sabayon, cranberry compote (GF)

SEASONAL FRUIT SORBET $12 (GF, NF)

DIETARY DESIGNATIONS
(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (VE) Vegan (LF) Lactose-Free (NF) Nut-Free

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

Meals are complimentary for children under 2 years old

ENTYSE

CHEF'S LUNCH MENU

$28

CLASSIC CAESAR SALAD

Hearts of romaine, garlic croutons, aged parmesan, roasted garlic Caesar dressing (V | LF upon request)

WITH

TURKEY CLUB

Sliced turkey, bacon, sliced avocado, bibb lettuce, tomato, chipotle aioli, grilled sourdough bread

$33

ROASTED BUTTERNUT SQUASH SOUP

Brown butter whipped crème fraîche, toasted pepitas

(GF, V, DF, VE | LF upon request)

WITH

5oz GRILLED ATLANTIC SALMON*

Sautéed spinach, purple herb potatoes, mustard cream sauce (GF, NF)

WINE BY THE GLASS AND BOTTLE

SPARKLING, PROSECCO, ITALY $13 | $50

SAUVIGNON BLANC, NAUTILUS, NEW ZEALAND $14 | $55

CHARDONNAY, BARBOURSVILLE, VIRGINIA $13 | $50

ROSE, STUDIO de MIRAVAL, PROVENCE, FRANCE $14 | $56

PINOT NOIR, MEIOMI, CALIFORNIA $15 | $60

CABERNET SAUVIGNON, BARBOURSVILLE, VIRGINIA $13 | $50

Please ask your server for larger wine selections by glass or bottle

DRAFT BEER $10

VA – PORT CITY – *"Optimal Whit"*

VA – SOLACE – *Crazy Pils*

MD – SILVER RANCH – *Amber Lager*

MD – EVOLUTION – *Lot 3 IPA*

CA – NORTH COAST – *Imperial Stout*

BEVERAGES

SODAS $5

PEACH ICED TEA $6

LEMONADE $6

ILLY CAPPUCCINO $7.50

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