

ENTYSE

BREAKFAST MENU

HEALTHY STARTS

STEEL CUT OATMEAL \$12

Brown sugar, raisin, cinnamon (v, df, ve)
Add banana \$4 / Add berries \$8

BLUEBERRY YOGURT PARFAIT \$13

Fresh berries (v)

SEASONAL FRUIT PLATE \$15

Fresh fruit & berries (v, ve, gf, df)

AVOCADO TOAST* \$23

Smashed avocado, cage free soft poached eggs, pico de gallo, toasted pumpernickel bread (ve, v, df)

CAGE FREE EGG WHITE FRITTATA \$24

Choice of fillings: Applewood smoked bacon, ham, scallions, organic tomato, mushrooms, bell pepper, goat cheese, Swiss cheese (v)

SMOKED ATLANTIC SALMON \$23

Local smoked salmon from Ivy City, pickled onions, tomatoes, capers, bagel, cream cheese

LOCAL INSPIRATIONS

SIGNATURE PEACH & SALMON BAGEL \$24

Toasted bagel with peach cream cheese, Cambridge-house smoked salmon, capers, tomato, lemon

BREAKFAST BURRITO \$24

Cage free scrambled eggs, onions, peppers, tomatoes, spinach, avocado, Swiss cheese, cheddar cheese, flour tortilla, chipotle aioli (v)

SIGNATURE VIRGINIAN BREAKFAST* \$25

Maryland crab cake, cage free poached egg, Virginia ham, Hollandaise sauce, English muffin

STEAK & EGGS* \$32

Two cage free eggs sunny side up, NY strip steak, baby arugula, tomato, demi glaze (gf)

ADDITIONS

HOUSE BAKED PASTRIES \$10

CAMBRIDGE HOUSE SMOKED SALMON \$13

BREAKFAST POTATOES \$7

TOAST OR ENGLISH MUFFIN \$7

AVOCADO \$8

HEIRLOOM TOMATO \$6

BREAKFAST MEAT \$8

Applewood smoked bacon, turkey bacon, country or chicken sausage

EGG SPECIALTIES

TWO CAGE FREE EGGS ANY STYLE* \$24

Choice of bacon, country or chicken sausage, breakfast potatoes, asparagus

EGGS BENEDICT* \$24

English muffin (gf option available), Canadian bacon, Hollandaise sauce

THREE CAGE FREE EGG OMELETTE* \$24

Choice of fillings: Applewood smoked bacon, ham, scallions, tomato, mushrooms, bell pepper, mozzarella, goat cheese, Swiss cheese (gf)
Cage free egg white option available. Add crab \$7

SIGNATURE SHAKSHOUKA* \$23

Cage free eggs poached in a sauce of tomatoes with olive oil, peppers, onion, garlic, paprika, cumin & grilled pita (v, gf)

FAVORITES

SIGNATURE BROWNIE PANCAKES \$24

Caramelized banana, mixed berries, vanilla bean ice cream (v)

CLASSIC WAFFLE \$19

Seasonal berries, Vermont maple syrup (v)

CHESTNUT & BANANA FRENCH TOAST \$20

House-made banana bread, caramelized chestnuts with Catocin Creek Virginian whisky, strawberries (v)

PANCAKE STACK \$19

Buttermilk pancakes, Vermont maple syrup, mixed berries (v)

FRESHLY HANDCRAFTED JUICES

\$12

ORANGE BEET

Fresh oranges & beets (ve)

CARROT GINGER

Turmeric, apples, ginger, carrots & lemons (ve)

PINEAPPLE KALE ZINC

Spinach, celery, mixed fruits (ve)

Vitamin D 15% | Vitamin C 110% | Zinc 45%

COFFEE SELECTION

BLACK 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.

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.