

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

*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)

CRISPY BRUSSELS SPROUTS \$14

Tossed with Thai peanut sauce (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

*Classic brioche French toast served with crème anglaise, fresh berries
& powdered sugar*

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

ORANGE SICLE CRÈME BRÛLÉE \$12

Chef Joseph's signature summer dessert selection

CHOCOLATE CHIP ICE CREAM COOKIE \$12

Madagascar vanilla ice cream stuffed between chocolate chip cookies

MIXED BERRY COBBLER \$16

*Locally harvested berries from a Virginia farm, inspired by Chef Joseph Nana's
cookbook, delicately infused with cinnamon and served alongside a warm, flaky
cinnamon biscuit for a perfect touch of Southern charm*

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.

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.

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