

# ENTYSE

## BRUNCH MENU

### SHAREABLE FOR THE TABLE

BEIGNETS \$8

Hazelnut | Mixed Berry

BUTTERMILK BISCUITS \$7

SCONES \$8

With lemon curd

TRUFFLE FRIES \$13

Parmesan cheese and truffle oil

MEZZE BOARD | 22

Warm pita bread, walnut muhammara pepper, creamy hummus, garlic  
confit tzatziki, pickled vegetables and herbs (V)

BRUSCHETTA BOARD \$19 (V)

Heirloom cherry tomatoes, basil, creamy ricotta & smoked salmon,  
wild mushrooms and goat cheese , country bread

### HEALTHY SELECTIONS

WARM OAT BOWLS \$14

Citrus Blossom (G) (D)

Warm steel cut oats, stone fruit compote, house-made vanilla nut granola,  
citrus segments

Berry Blast (G) (D)

warm steel cut oats, blueberry compote, house-made vanilla nut granola,  
seasonal berries

BABY ARUGULA SALAD \$15 (G)(VE)(D)

Cherry tomatoes, shaved cello radish, cucumber, balsamic dressing

CAESAR SALAD \$14 (G)

Romaine heart, crotons, creamy Caesar dressing, Parmigiana Reggiano

### SWEET TREATS

SALTED CARAMEL CRÈME BRÛLÉE \$12

Served with fresh berries

DOUGHNUT BREAD PUDDING \$12

Whiskey caramel sauce, oat streusel, vanilla ice cream

S'MORES COOKIE \$8

### ENTYSE CLASSICS

CRAB & AVOCADO TOAST \$25

Country bread, smashed avocado, lump crab, tomato, radish,  
shaved vegetables

SMOKED ATLANTIC SALMON \$23 (G)

Pickled onions, tomatoes, caper berries, bagel and cream cheese

CLASSIC BREAKFAST\* \$23 (G)

Two eggs any style, potatoes, choice of breakfast meat

FRENCH TOAST \$18 (V)

Choice of

Classic Brioche | Cornflake Crusted

All served with crème Anglaise, fresh berries, powdered sugar

### CHEF SPECIALTY

DUTCH BABY PANCAKE \$18 (V)

Served with French vanilla ice cream, seasonal berries

CHICKEN & WAFFLE \$23

Southern style gravy, pickle brined crunchy chicken,

Sunny side up egg, pickled Fresno chili, scallions

ENTYSE HUEVOS RANCHEROS\* \$22 (G)

Chorizo sausage, charred tomatillos, red onions, peppers, cilantro, crispy  
tortillas, sour cream and avocado, two sunny side egg

LOBSTER BENEDICT\* \$ 26.00

English muffin, Maine lobster claw and knuckle meat, peppers,  
red onions, poached eggs, old bay, hollandaise sauce and dill

### BACK TO BASICS

LAMB MEATBALL & SHASHUKA\* \$28

House made lamb meatball, spiced pepper and tomato ragu,  
scrambled eggs, garlic, onions, goat cheese, parsley

THE RITZ CHEESEBURGER\* \$20

7oz angus patty, bibb lettuce, tomato, bacon, whole grain mustard aioli,  
fresh fries

STEAK FRITES\* \$32 (G)

10oz grass-fed striploin, shoe string fries, black garlic, compound butter,  
demi glaze

SIGNATURE MAC AND CHEESE \$20 (V)

### WINE BY THE GLASS AND BOTTLE

SPARKLING, PROSECO, ITALY \$9 | \$36

SAUVIGNON BLANC, WHITEHAVENS, NEW ZEALAND \$10 | \$40

CHARDONNAY, TORTOISE, CALIFORNIA \$9 | \$36

ROSE, FIGUIERE, MAGALI VINEYARD, PROVENCE, FRANCE \$10 | \$40

PINOT NOIR, MEIOMI, CALIFORNIA \$12 | \$48

CABERNET SAUVINGNON TORTOISE, CALIFORNIA \$ 9 | \$36

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

Gluten Free (G), Vegetarian (V), Dairy Free (D), Vegan (VE)

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