

ENTYSE

LUNCH MENU

TO START

CORN & CRAB CHOWDER \$14

Blue crab, chili oil

CLASSIC CAESAR SALAD \$17

Hearts of romaine, garlic croutons, aged parmesan, roasted garlic Caesar dressing (V)

ENTYSE SALAD \$19

Butter lettuce, frisee, oyster mushrooms, candied walnuts, aged Manchego, smoked tomato vinaigrette (GF, V)

Add protein choices:

Organic chicken breast \$10 | Grilled 5oz. Atlantic salmon \$14*

Grilled 5oz. angus beef \$18 | Grilled shrimp* \$16*

MAIN COURSES

ANCIENT GRAIN RISOTTO \$30

Barley, red quinoa, corn, asparagus spears, cherry tomatoes, fava beans, brown beech mushrooms, mascarpone, Parmigiano Reggiano cheese, fresh herbs (V)

CASARECCIA PASTA, GRILLED ARTICHOKE \$24

Local spinach, sundried tomatoes, brown butter, lemon, garlic, Parmigiano Reggiano, cheese, fresh basil, pangratto (V)

7 oz. GRILLED ATLANTIC SALMON* \$29

White bean puree, summer squash, brown beech mushrooms, roasted garlic, yellow pepper coulis

HERB ROASTED CHICKEN BREAST \$28

Crispy fingerling potatoes, corn succotash, Virginia Catocin Creek whiskey chicken jus

STEAK FRITE

10 oz. NY Striploin* \$37

Skin-on shoe string fries, garlic herb butter, served with red wine sauce

SANDWICHES

Choice of Caesar salad or French Fries

CRAB CAKE SANDWICH* \$29

Maryland style crab cake, lemon remoulade, tomato, Bibb lettuce

CHICKEN CAPRESE SANDWICH \$25

Grilled organic chicken, heirloom tomatoes, buffalo mozzarella, arugula with basil pesto aioli

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

ROCK SHRIMP ROLL \$28

Chefs take on classic lobster roll: Rock shrimp, onion, celery, tomato, peppers, mayo, 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 Sriracha honey glaze or Old bay butter, with a side of buttermilk dressing & house-made pickles

TRUFFLE FRIES \$15

Classic cut fries in freshly grated parmesan cheese, truffle oil (V)

SIDES

MARKET VEGETABLES \$13

Carrots, brown beech mushrooms, asparagus (V, VE)

GRILLED ASPARAGUS \$10

Lemon oil & parmesan (GF, V)

CREAMY MASHED POTATOES \$11 (V)

DESSERTS

CHOCOLATE CARAMEL TART \$17

Caramelized popcorn, coulis, crème Chantilly (NF)

STRAWBERRY MILLE-FEUILLE \$18

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

MANGO SUNDAE \$18

Chili almond brittle, tamarind lime, mango brunoise, vanilla ice cream, mango sorbet (GF)

MEYER LEMON TART \$19

Baked meringue, blueberry coulis, limoncello (NF)

SORBET \$12

Seasonal fruit sorbet (GF, NF)

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF), Nut Free (NF)

*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.

ENTYSE

CHEF'S LUNCH MENU

CLASSIC CAESAR SALAD \$28

*Hearts of romaine, garlic croutons, aged parmesan, roasted garlic
Caesar dressing (V)*

WITH

TURKEY SANDWICH

*Turkey, Boston Bibb lettuce, beefsteak tomatoes, avocado, chipotle
aioli, grilled sourdough bread*

CORN & CRAB CHOWDER \$33

Blue crab, chili oil

WITH

5 oz. GRILLED ATLANTIC SALMON*

*White bean puree, summer squash, brown beech mushrooms,
roasted garlic, yellow pepper coulis*

Choice of French fries or Mixed green salad

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 the glass or bottle

DRAFT BEER \$10

VA – PORT CITY - *“Optimal Whit”*

VA - SOLACE - *Crazy Pils*

VA - MUSTANG - *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

ILLY COFFEE / DECAF COFFEE \$6

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