

ENTYSE

BRUNCH MENU

HEALTHY STARTS

STEEL CUT OATMEAL \$13

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

BLUEBERRY YOGURT PARFAIT \$15

Fresh berries (v)

TROPICAL FRUIT PLATE \$16

Fresh fruit & berries (ve, gf, df)

AVOCADO TOAST* \$24

*Smashed avocado, cage free soft poached eggs, pico de gallo,
Toasted Pumpernickel bread (v, df)
Add Crab \$8*

CAGE FREE EGG WHITE FRITTATA \$24

*Choice of fillings: Ham, applewood smoked bacon, scallion,
organic tomato, mushroom, bell pepper goat cheese, Swiss cheese*

SMOKED ATLANTIC SALMON \$24

*Cambridge-house smoked salmon pickled onions, tomatoes, capers, bagel &
cream cheese*

FAVORITES

CAESAR SALAD \$15

*Romaine heart, croutons, creamy Caesar dressing,
Parmigiano Reggiano (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, tomato, Applewood smoked bacon,
whole grain mustard aioli & fries*

SHAREABLE FOR THE TABLE

SCONES \$8

Lemon curd

BEIGNETS \$8

*Hazelnut | Mixed Berry
Chocolate sauce*

HOUSE BAKED PASTRIES \$11

BUTTERMILK BISCUITS \$7

Apple butter & cinnamon butter

TRUFFLE FRIES \$15

*Classic cut fries, tossed in freshly grated parmesan cheese,
truffle oil (v)*

BRUSCHETTA CAPRESE \$16

*Stracciatella, cherry tomato, fresh basil, oregano,
extra virgin olive oil, sourdough bread (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, scallion, tomato,
mushroom, bell pepper, Mozzarella, goat cheese, Swiss cheese (gf)
Cage free egg white option available. Add crab \$8*

EGGS BENEDICT* \$25

English muffin (GF option available), Canadian bacon, hollandaise

MAINE LOBSTER BENEDICT* \$28

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

FRENCH TOAST \$19

*Classic brioche French toast served with crème Anglaise, fresh berries,
powdered sugar (v)*

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*

ENTYSE HUEVOS RANCHEROS* \$24

*Chorizo sausage, charred tomatillos, red onion, peppers, cilantro, corn crispy
tortillas, sour cream and smashed avocado, two sunny side up eggs*

SHAKSHOUKA* \$24

*Eggs poached in a sauce of tomatoes with olive oil, peppers, onion, garlic,
Paprika, cumin & grilled pita (v)*

SWEET TREATS

ESPRESSO BROWNIE \$13

*Coffee infused Valrhona chocolate fudge brownies
Add vanilla ice cream \$2*

PEACH & BLUEBERRY COBBLER \$14

Vanilla infused peach and blueberry cobbler with cinnamon oat streusel

HANDCRAFTED JUICES

ORANGE BEET \$12

Fresh oranges & beets

CARROT GINGER \$12

Turmeric, apple, ginger, carrot & lemon

PINEAPPLE KALE ZINC \$12

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.