

# 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)*

#### 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*

#### 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*

*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

**\$ 1 2**

#### ORANGE BEET

*Fresh oranges & beets*

#### CARROT GINGER

*Turmeric, apple, ginger, carrot & lemon*

#### PINEAPPLE KALE ZINC

*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.