

# ENTYSE

## LUNCH MENU

### TO START

#### ROASTED TOMATO AND BASIL SOUP \$12

*Brioche grilled cheese & extra virgin olive oil (v)*

#### CORN & CRAB CHOWDER \$14

*Green chive oil*

#### ENTYSE CAESAR SALAD \$15

*Romaine heart, red oak lettuce, bread crouton, Parmigiano Reggiano & creamy Caesar dressing*

#### ENTYSE SALAD \$16

*Artisan greens, candied walnuts, raspberries, feta cheese & white balsamic reduction (v, gf)*

#### **Add protein choices:**

*Organic chicken breast\* 9 | Grilled 4oz. Atlantic salmon\* 12  
Grilled 5oz. Angus beef\* 14 | Shrimp 16*

#### ARTISAN GREEK SALAD \$16

*Romaine lettuce, cherry tomato, cucumber, olives, pickled onion, feta cheese & oregano (v, gf)*

#### CITRUS & BURRATA SALAD \$24

*Blood oranges, oranges, pink grapefruit, arugula, micro mint, extra virgin olive oil & pomegranate molasses (v)*

### SANDWICHES

*Choice of Caesar Salad or French Fries*

#### CRAB\* CAKE SANDWICH \$29

*Maryland style crab cake, lemon remoulade, tomato & lettuce*

#### SOURDOUGH GRILLED CHICKEN\* & CHEESE \$23

*Sourdough bread, camembert, rosemary, chipotle aioli, honey, tomato, lettuce & grilled chicken*

#### LAMB BURGER \$25

*Brioche bun, 7oz lamb patty, bibb lettuce, tomato, feta cheese & berbere spice cucumber yogurt*

#### VIRGINIA BEEF BURGER\* \$23

*Brioche bun, Aspen ridge 7oz beef patty, cheddar cheese, butter lettuce, tomato, caramelized onions & signature grainy mustard aioli*

### SIDES

#### TRUFFLE PARMESAN FRIES \$10

#### SAUTÉED GREENS \$12

#### MAC & CHEESE \$9

### MAIN COURSES

#### WILD MUSHROOM GARGANELLI \$24

*Medley of porcini, oyster mushroom, shiitake, Garganelli pasta, brown butter sauce, fried sage, sundried tomato & Parmigiano Reggiano*

#### MEDITERRANEAN GRAIN BOWL \$24

*Ancient grain, smashed chickpeas, seasonal vegetables, sautéed spinach, garlic labneh & za'atar (v)*

#### **Add protein choices:**

*Organic chicken breast\* 9 | Grilled 4oz. Atlantic salmon\* 12  
Grilled 5oz. Angus beef\* 14 | Shrimp 16*

#### 7 oz. GRILLED ATLANTIC SALMON\* \$33

*Corn salad, pea purée & pea tendrils*

#### 9 oz. ROSEMARY & CITRUS CHICKEN\* \$30

*Green beans, marble potatoes, lemon ricotta lemon & Catactin Creek whiskey citrus chicken jus*

#### STEAK FRITE\*

#### 10 oz. NY Striploin\* \$37

*Skin-on shoe string fries, black garlic butter & red wine jus*

### TO SHARE

#### MEZZE BOARD \$24

*Warm pita bread, muhammara, creamy hummus, garlic confit tzatziki, house pickled vegetables & herbs (v)*

#### TACOS

#### CAJUN SHRIMP\* \$22 | AL PASTOR CHICKEN\* \$19

*Corn tortillas, red onions, tomato pineapple salsa, cilantro & chipotle aioli*

#### TRUFFLE FRIES \$15

*Classic cut fries, tossed in freshly grated parmesan cheese & Truffle oil*

### DESSERTS

#### PISTACHIO OREO CHEESECAKE \$13

*Mascarpone Chantilly cream, candied pistachios*

#### SALTED CARAMEL CRÈME BRULEE \$14

*Fresh berries*

#### VANILLA OR CHOCOLATE ICE CREAM \$12

#### SORBET \$12

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.

# ENTYSE

## EXPRESS LUNCH MENU

### CREAMY HOUSE-MADE TOMATO SOUP

*Crème fraîche, extra virgin olive oil, basil (v)*

AND

### BLT WRAP

*Crispy maple bacon, Boston bibb lettuce, beefsteak tomatoes, avocado, chipotle aioli, flour tortilla*

*Choice of French Fries or Caesar Salad*

**\$28**

### CORN & CRAB CHOWDER

*Green chive oil*

AND

### 7 oz. GRILLED ATLANTIC SALMON\*

*Corn salad, pea purée & pea tendrils*

**\$30**

## WINE BY THE GLASS AND BOTTLE

SPARKLING, PROSECCO, ITALY \$13 | \$50

SAUVIGNON BLANC, WHITEHAVENS, NEW ZEALAND \$14 | \$55

CHARDONNAY, WHITE HALL, VIRGINIA \$13 | \$50

ROSE, FIGUIERE, MAGALI VINEYARD, PROVENCE, FRANCE \$14 | \$55

PINOT NOIR, MEIOMI, CALIFORNIA \$15 | \$60

CABERNET SAUVINGNON, TORTOISE, CALIFORNIA \$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

VA - SOLACE

Oatmeal Stout & Coffee Bean

## BEVERAGES

SODAS \$5

PEACH ICED TEA \$6

LEMONADE \$6

ILLY CAPPUCCINO \$7.50

ILLY COFFEE / DECAF COFFEE \$6

Signature Dish



Dairy Free



Gluten Free



Healthy



Vegan



Vegetarian



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