

ENTYSE

BISTRO

Introduction

- Toasted Bagel cream cheese 6.00
- Smoked Atlantic Salmon* pickled onions, tomatoes, caper berries, bagel & cream cheese 16.00
- Seasonal Fruit house-made banana bread 12.00
- Citrus Supremes Florida oranges, pink grapefruit 8.00
- Steel Cut Oatmeal cinnamon, raisin, brown sugar 8.00
Add sliced bananas or fresh berries 5.00

Elaborate

- Pecan Raisin Brioche French Toast Virginia apple compote 12.00
- Belgian Waffle macerated berries, whipped cream, Nutella 12.00
- Buttermilk Pancakes whipped butter, Vermont maple syrup 12.00
- The Tysons* two eggs any style, potatoes, choice of breakfast meat, toast, juice, coffee 20.00
- Eggs Benedict* English muffin, Canadian bacon, asparagus, hollandaise sauce 16.00
- The Virginian* English muffin, poached eggs, lump crab, Virginia ham, Old Bay, hollandaise sauce 24.00
- Three Egg Omelet* breakfast potatoes 16.00
Fillings: onion, bell pepper, mushroom, tomato, spinach, ham, bacon, smoked salmon, cheddar, Swiss
Additional Fillings: lobster or crab 6.00

Additions

Organic Brown Egg	5.00	Yogurt: Greek & Non-Fat	5.00
Breakfast Meat	6.00	Blueberry Yogurt Parfait	8.00
Breakfast Potatoes	5.00	Seasonal Berries	10.00
Toast or English Muffin	4.00	House Baked Pastries	10.00

Cold Press

Awaken carrot, grapefruit, ginger, orange 8.00

Cleanse apple, celery, lemon, ginger, orange, spinach 8.00

Brighten beet, apple, cucumber, lemon 8.00

Boost apple, lemon, ginger 8.00

Cups & Glasses

Hot Tea 6.00

Espresso 5.00

Americano 6.00

Cappuccino 6.00

Latte 6.00

For parties of 6 people or larger, an automatic 19.5% gratuity will be added. *These items may be cooked to order.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Please inform your server if anyone in your party has a food allergy.

10.28.2018