

# ENTYSE

BISTRO

## Brunch Menu

Sundays 10:30am till 2pm

Buffet Selection  
items subject to change

### Raw Bar

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Poached Shrimp\*

Chilled Seafood Dip\*

### On The Pass

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Tomato & Chive Frittata

Marble Potato

Applewood Smoked Bacon

Chicken Apple Sausage

### Main Table

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Chef's Salad

Artisan Cheese & Local Charcuterie

Grilled Vegetable Antipasto

Smoked Salmon

### Snack Table

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Assortment of Unique Nuts & Dried Fruits

Fresh Fruit

### Dessert Area

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Triple Chocolate Layer Cake

Tyson's Peanut Butter Cream Pie

Lemon Basil Meringue Pie

Raspberry Champagne Trifle

Plated Selection  
choice of one per person

## Elaborate

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The Virginian\* English muffin, poached eggs, lump crab, Virginia ham, Old Bay, hollandaise sauce

Steak, Eggs & Frites\* grilled filet mignon, two eggs over easy, parmesan fries, black truffle aioli

Maryland Style Crab Cakes sweet corn, chipotle aioli, cilantro

Crispy Brussels Sprouts two eggs over easy, pickled onions, herb vinaigrette, candied peanuts

Bistro Waffle buttermilk battered chicken, country sausage gravy, sunny-side up egg

Fresh Pasta herb pesto, hazelnut dukkah, poached egg

The Red Eye egg white & ajvar omelet, spinach, parmesan cheese

Slow Cooked Pork Ribs house-made barbecue sauce, French fries, cilantro coleslaw

\$42.00 per person

\$4.00 Prosecco & Mimosas

\$12.00 Bottomless Bistro Sélections

Prosecco / Chardonnay / Rose / Cabernet Sauvignon

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.