

# ENTYSE

Wine Bar & Lounge

## Board Selection

Select your customized *Local Signature Tasting Board* of cheese and charcuterie

### Artisanal Cheeses – Condiments & Breads

	Taste	Share
<b>The Tasting Board – Chef Selection</b>		<b>28</b>
<b>Alpha Tolman – Firm – Raw Cow Milk – Jasper Hill – Vermont</b>	<b>8</b>	
<b>Monocacy Silver – Soft – Goat’s Milk – Cherry Glen – Maryland</b>	<b>8</b>	
<b>Amber Sixteen Cheddar – Firm – Cow’s Milk – Chapel’s County – Maryland</b>	<b>8</b>	
<b>Appalachian – Semi Soft – Cow’s Milk – Meadow Creek – Virginia</b>	<b>8</b>	
<b>Smoky Blue – Semi Firm – Cow’s Milk – Rogue Creamery –Oregon</b>	<b>8</b>	

### Country Charcuteries – Condiments & Breads

	Taste	Share
<b>The Tasting Board – Chef Selection</b>		<b>24</b>
<b>Prosciutto – Olli Salumeria – Virginia</b>	<b>7</b>	
<b>Coppa – Manakin Sabot – Virginia</b>	<b>6</b>	
<b>Speck – Manakin Sabot – Virginia</b>	<b>7</b>	
<b>Chorizo Olli Salumeria – Virginia</b>	<b>8</b>	

For parties of 6 people or larger, an automatic 19.5% gratuity will be added

\*May contain raw or undercooked ingredients

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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## Soups

Five <b>Onion</b> Soup – Crouton – Gruyere Cheese	8
New England <b>Clam Chowder</b> – Smoked Bacon – Oyster Crackers	8

## Appetizer Salads

Local Bibb Lettuce – Bacon- Poached Egg* – Truffle Vinaigrette	9
Watermelon – Blistered Cherry Tomatoes – Goat Cheese – Saba	10

## Entrée Salads

Caesar Salad – <b>Chicken</b> / 4oz. Beef Tenderloin* / <b>Shrimp*</b>	10/18/24/26
<b>Greek Salad</b> – Feta Cheese – Peppers – Kalamata Olives – Falafel	12
<b>Entyse Chop Chop Salad</b> – Baby Greens – Tomatoes – Cucumber – Celery – Carrots – Bacon Boiled Egg – Bell Peppers – Avocado – Roasted Chicken – Buttermilk Ranch	18

## Sandwiches & Such

<b>Steak Sandwich</b> – Filet Mignon* – Tallegio – Arugula – Sea Salt Fries	18
Middle Eastern Pita – Cardamom Citrus – Garlic Aioli – Falafel / <b>Chicken</b>	14/16
Entyse <b>Burger*</b> – All Natural Aspen Ridge – Sea Salt Fries	19

## Main Dishes

Chicken Lasagna – Ricotta – Garlic – Basil Parmesan Broth	22
Spicy Jumbo Shrimp* <b>Pad Thai</b>	28
Pan Roasted <b>Salmon*</b> – Madeira Butter Sauce – Bacon – Brussel Sprouts – Rainbow Carrots	28
Parmesan Crusted <b>Halibut*</b> – Truffle Potato – Demi Glazed Wild Mushroom – Spring Peas	32
Organic ½ Roasted <b>Chicken</b> – Mac & Cheddar Gratin ( <i>Please allow 25 minutes for Cooking</i> )	24
10oz All Natural <b>NY Strip*</b> Herb Crusted – Crisp Peewee Potatoes – Roasted Garlic Sauce	36
8oz <b>Filet Mignon*</b> – Crème Fraiche Whipped Potato – Grilled Asparagus – Truffle Jus	44
<b>Lobster*</b> Thermidor – Dijon Gratin – Gruyere	52

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## Small Plates

Share

<b>Mezze: Hummus – Tabouleh – Baba Ghanoush – Pita Bread</b>	<b>15</b>
<b>Buffalo Mozzarella – Sweet &amp; Spicy Tomato – Grilled Country Bread</b>	<b>14</b>
<b>Roasted Cauliflower – Romesco – Goat Cheese – Poblano Jam – Crunchy Onions</b>	<b>9</b>
<b>Olive Plate – Marinated &amp; Pitted – Marcona Almonds</b>	<b>8</b>
<b>Warm Artichoke Spinach Dip / Crab Dip – Tortilla Chips</b>	<b>12/16</b>
<b>House-Made Spinach Pakora – Tamarind Chutney</b>	<b>9</b>
<b>Signature Fries – Sea Salt or Truffle Parmesan</b>	<b>7</b>
<b>Shrimp Cocktail – Cocktail Sauce – Lemon</b>	<b>20</b>
<b>Ahi Tuna* Tartar – Avocado – Tuna Tataki – Spring Roll Crisp</b>	<b>24</b>
<b>Fried Calamari – Marinara Sauce – Warm “Aioli”</b>	<b>19</b>
<b>Lobster* Flat Bread – Chipotle BBQ – Lobster* – Shrimp* – Crab*</b>	<b>20</b>
<b>Korean Shrimp Tacos – Cabbage Slaw – Farm Cheese</b>	<b>16</b>
<b>Crab Cakes – Green Apple Salad – Cajun Remoulade</b>	<b>16</b>
<b>Chicken Wings – Sweet &amp; Spicy Pineapple Glazed</b>	<b>12</b>
<b>Angus Beef* Slider – Caramelized Onion – Three Mustard Sauce</b>	<b>22</b>
<b>Spicy Lamb Merguez Sausage – White Bean Spinach Ragout – Grilled Country bread</b>	<b>16</b>

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