

ENTYSE

Wine Bar & Lounge

Board Selection

Select your customized *Local Signature Tasting Board* of cheese and charcuterie or ask for our Chef selection

Artisanal Cheeses – Condiments & Breads

	Taste	Share
The Tasting Board - Chef Selection		28
Tarentaise – Semi Soft Firm – Raw Cow Milk – Thistle Hill – Vermont	8	
Monocacy Silver – Soft – Goat’s Milk – Cherry Glen - Maryland	8	
Amber Sixteen Cheddar – Chapel’s Country Creamery – Cow’s Milk – Maryland	8	
Appalachian – Semi Soft – Cow’s Milk – Meadow Creek – Virginia	8	
Smoky Blue – Semi Firm – Cow’s Milk – Rogue Creamery –Oregon	8	

Country Charcuteries – Condiments & Breads

	Taste	Share
The Tasting Board – Chef Selection		24
Prosciutto – Olli Salumeria – Virginia	7	
Coppa – Manakin Sabot – Virginia	7	
Speck – Manakin Sabot – Virginia	7	
Cabrese – Olli Salumeria – Virginia	7	

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

ENTYSE

Wine Bar & Lounge

Soup

Five Onion Soup – Crouton – Gruyere Cheese	8
Corn and Maryland Crab Chowder	8

Salad

Red and Yellow Beet – Butternut Squash – Crisp Goat Cheese – Grape Saba	8
Grilled Asparagus – Frisé – Pancetta – Hazelnut Salsa	9
Caesar Salad – Chicken / 4oz. Beef Tenderloin* / Shrimp	10/18/24/26
Greek Salad – Feta Cheese – Peppers – Kalamata Olives – Falafel	12
Entyse Chop Chop Salad – Baby Greens – Tomatoes - Cucumber – Celery – Carrots – Bacon Boiled Egg – Bell Peppers – Avocado - Roasted Chicken – Buttermilk Ranch	18

Sandwiches

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

Main Dishes

Grilled Jumbo Scallops* – Squid Ink Risotto – Mussels – Saffron Aioli	24
Spicy Jumbo Shrimp Pad Thai	32
Norwegian Salmon* – Red Quinoa Pilaf – Hen of the Woods – Tomato Tarragon Dashi	28
Lobster* Thermidor – Dijon Gratin – Gruyere	52
Chicken Lasagna – Ricotta – Garlic – Basil Parmesan Broth	23
Organic ½ Roasted Chicken – Savory Thyme and Country Bread Pudding - Sage Jus	24
24 hours Braised Short Rib, Anson Mills & Cheddar Grits - Smoked Tomato Coulis	34
8oz Filet Mignon* – Crème Fraiche Whipped Potato – Grilled Asparagus - Truffle Jus	44

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

ENTYSE

Wine Bar & Lounge

Small Plate

Share

Mezze: Hummus – Tabouleh – Baba Ghanoush – Pita Bread	15
Lioni Farms Burrata Mozzarella – Sweet and Spicy Tomato – Grilled Country Bread	14
Olive Plate – Marinated and Pitted – Marcona Almonds	9
Cotija Cheese Tacos – Tomatillo – Pico de Gallo	9
Pumpkin Red Curry – Chickpea and Coconut – Jasmine Rice	12
Warm Artichoke Spinach Dip / Crab Dip – Tortilla Chips	12/16
Signature Fries – Sea Salt or Truffle Parmesan	7
The Ritz Carlton Caviar – 2oz Sturgeon – Traditional Condiments	110
Shrimp Cocktail – Cocktail Sauce – Lemon	20
Lobster & Chesapeake Crab Flatbread – Lemon Crème Fraiche — Old Bay – Wild Arugula	20
Korean Shrimp Tacos – Cabbage Slaw – Farm cheese	18
Fried Calamari – Marinara Sauce – Warm Aioli	19
Ahi Tuna* Tartar – Avocado – Crispy Shallot – Soy Ginger – Wasabi Potato	18
Crab Cakes – Green Apple Salad – Pickled Hollandaise	19
Angus Beef* Slider – Caramelized Onion – Three Mustard Sauce	22
Spiced Chicken Wings – Sweet Chili, Bay Blue Cheese – Crudité	14
Lamb Albóndigas – Goat Cheese – Mint Mojo	16

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