

ENTYSE

Wine Bar & Lounge

Signature Tasting

Select your *Signature Tasting* of cheese, charcuterie, or spread.

Artisanal Cheeses – Condiments & Breads

The Tasting Board	30
Manchego , sheep milk, mild creamy, Spain	7
Taleggio , cow's milk, semi soft, Italy	7
Couple , goat's cheese, soft, Vermont	7
Mahon , cow's milk, semi soft, Spain	7
Smoky Blue , semi firm, cow's milk, Oregon	7

Country Charcuteries – Condiments & Breads

The Tasting Board	32
Prosciutto , Parma, Italy	8
Coppa , Manakin Sabot, Virginia	8
Speck , Manakin Sabot, Virginia	8
Bresaola , Beef Tenderloin, Italy	8

Mediterranean Spreads – Grilled Country Bread

The Tasting Board	24
Ricotta cheese , cherry compote, hazelnut, shaved mint	7
Smoky red pepper , feta cheese	7
Chickpea hummus , olive oil, paprika	7
Babaganoush , eggplant	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

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Soup

Chilled Avocado and Cucumber Soup, Marcona almond, evo, Maldon Sea salt	9
Cream of Crab, crispy crab cake, salmon caviar	12

Entyse's Chopped Salad

Choice of: Baby organic greens chopped romaine arugula	10
Bell pepper, blistered tomato, red onion, feta, carrot, cucumber, quinoa, falafel, croutons candied pecans, marcona almonds	
Choice of: lemon herb vinaigrette buttermilk ranch Caesar Dressing	
Add a protein: chicken Salmon Shrimp Filet	10

Small Plate

Shishito pepper, flash fried, Maldon sea salt	9
Roasted heirloom carrots, harisa honey glaze, lemon garlic Aioli	12
Halloumi cheese seared, honey Dukkah spiced	12
Grilled Octopus, lemon ricotta, blistered tomato, marble potatoes, mint	14
The Ritz Carlton caviar*, 2oz sturgeon, traditional condiments	110
Crab Cakes*, green apple salad, pickled hollandaise	19
Herb Roasted Shrimp*, garlic oil, puttanesca sauce	16
Lobster*& Chesapeake crab flatbread, lemon crème fraiche, wild arugula	22
Roasted bone marrow, signature steak season, Wagyu steak tartar*	16
Lamb belly, chickpeas hummus, pickled onion	14
Truffle French fries, lemon garlic aioli, curry ketchup	8

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Main Dishes

Jumbo sea scallop* , squid ink grits, saffron aioli	32
Norwegian salmon* , red quinoa pilaf, hen of the woods, tomato tarragon dashi	28
Grilled whole wild Branzino , shaved fennel & watercress, herb garlic vinaigrette	58
Spaetzle pasta , thyme lemon butter sauce, veal sweetbreads chicken	24
Semi Boneless Organic ½ Chicken Yogurt marinade, herb basmati, roasted carrots	24
8oz Filet mignon* , cauliflower puree, asparagus, new potato	44

Sandwiches

Ahi tuna* , sriracha aioli, peanut & sesame relish	22
Entyse Burger* Aspen Ridge all natural, sea salt fries	19

Snacks

New potato , romesco, Lemon Garlic Aioli	8
Bacon wrapped jalapeno , shallot cream cheese, lingonberry	9
Togarashi chicken skins , Japanese 7 chili pepper	7
Smoked chicken lollypops , harissa honey	14
Short rib sliders , grain mustard & horseradish sauce, pickled onion	20
Fisherman's basket "onions and peppers" curry ketchup, lemon aioli	22

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