

ENTYSE

BRUNCH MENU

SHAREABLE FOR THE TABLE

HAZELNUT BEIGNETS \$7

BUTTERMILK BISCUITS \$ 6

Apple butter, cinnamon honey butter

Panzanella salad, EVO, olives, balsamic, basil, pita bread (V)

SCONES \$8

With Lemon Curd

PARMESAN TRUFFLE FRIES \$10

Parmesan cheese and truffle oil

MINI OLIVE FUSETTE \$7

Mediterranean red pepper dip

HEALTHY SELECTIONS

FRUIT SALAD \$12

SMOKED ATLANTIC SALMON \$22

*Pickled onions, tomatoes, caper berries, bagel
and cream cheese*

CHOCOLATE CHIA PUDDING \$10

Mixed berries, granola, shaved coconut

STEEL CUT OATMEAL \$10

Cinnamon, raisin, brown sugar

Add sliced banana 4.00 /add mixed berries 6.00

SWEET TREATS

VANILLA CRÈME BRÛLÉE \$12

Served with fresh berries

DOUGHNUT BREAD PUDDING \$12

Whiskey caramel sauce, oat streusel, vanilla ice cream

S'MORES COOKIE \$8

ELABORATE

CHICKEN & WAFFLE* \$19

Sunny side up egg, spicy maple syrup

KALE & BRUSSELS SPROUT SALAD \$15

*Baby kale, shaved brussels sprouts, cranberries, fennel,
pumpkin seeds, lemon vinaigrette*

RAISIN BRIOCHE FRENCH TOAST \$16

Virginia apple compote

CLASSIC BREAKFAST* \$18

Two eggs any style, potatoes, choice of breakfast meat

CRAB & AVOCADO TOAST \$18

*Country bread, mashed avocado, lump crab, red sorrel,
tomato, radishes*

THE VIRGINIAN* \$24

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

BEEF SHORT RIB HASH* \$40

Peppers, onions, potatoes, poached egg, tomato, hollandaise sauce

BACON CHEESEBURGER* \$20

Bibb lettuce, tomato, bacon, whole grain mustard aioli, fries

STEAK & EGGS \$21

*Brioche bun, Aspen Ridge beef, Appalachian cheese, Maple bacon, butter lettuce,
tomato, caramelize onions, garlic aioli*

INDULGENCE

MIMOSA, BELINI \$10

BLOODY MARY \$12

PEACH MARTINI \$14

Tito's Vodka with Peach Schnapps and Cranberry

WINE BY THE GLASS AND BOTTLE

SPARKLING, PROSSECO, ITALY \$9 | \$36

CHAMPAGNE, MUMM GORDON ROUGE, FRANCE \$19 | \$95

SAUVIGNON BLANC, WHITEHAVENS, NEW ZEALAND \$10 | \$40

CHARDONNAY, TORTOISE, CALIFORNIA \$9 | \$36

ROSE, FIGUIERE, MAGALI VINEYARD, PROVENCE, FRANCE \$10 | \$40

PINOT NOIR, MEIOMI, CALIFORNIA \$12 | \$48

CABERNET SAUVINGNON TORTOISE, CALIFORNIA \$ 9 | \$36

Gluten Free (G), Vegan (VE), Vegetarian (V), Dairy Free (D)

The Ritz-Carlton, Tysons Corner • 1700 Tysons Boulevard • McLean, VA 22102 United States • +17035064300