



COLIN LLOYD - RESTAURANT CHEF

2018

STEPHEN DEMARCO - EXECUTIVE CHEF

START ME UP

PAN SEARED BROWN SUGAR OATMEAL (VN) CREAMY STEEL CUT OAT CAKE, MIXED BERRIES, VANILLA BOURBON INFUSED MAPLE SYRUP 8.90

HOUSE MADE GRANOLA - YOGURT PARFAIT LOW FAT YOGURT, MANGO, BLUEBERRY, STRAWBERRY, HUNGRY HILLS VIRGINIA HONEY, HOUSE-MADE SEASONAL JAM 8.00

CITRUS MINT SALAD ORANGE, GRAPEFRUIT, BANANA, WATERMELON, BLUEBERRIES, GRAPES, MANGO, CITRUS HONEY YOGURT DRESSING 8.90

CINNAMON FRENCH TOAST BITES SAUCES OF NUTELLA, CHOCOLATE, HOUSE-MADE SEASONAL JAM 7.70

MAIN PLATES

TWO EGGS FREESTYLE (GF. HOLD THE TOAST) APPLEWOOD SMOKED BACON, VIRGINIA HAM, PORK OR TURKEY SAUSAGE, BREAKFAST POTATO, CHOICE OF TOAST, HOUSE-MADE SEASONAL JAM 11.80

FRIED EGG AVOCADO SANDWICH BACON, CHEDDAR, TOASTED COUNTRY LOAF BREAD, CHARRED ASPARAGUS AND TOMATO 11.00

BANANA CHOCOLATE FRENCH TOAST CINNAMON BATTERED FRENCH BREAD, CARAMELIZED BROWN SUGAR BANANAS, CHOCOLATE DRIZZLE, POWDERED SUGAR 11.00

REGENCY SPECIALTY GRITS BOWL WHITE STONE GROUND GRITS, BACON, POACHED EGG, CHEDDAR CHEESE, BUTTER, GREEN ONIONS 13.20

BUILD AN OMELET (GF. HOLD THE TOAST) TASSO HAM, BACON, VIRGINIA HAM, PORK OR TURKEY SAUSAGE, SPINACH, ONION, MUSHROOM, TOMATO, PEPPERS, CHEDDAR, SWISS, GOAT CHEESE, SERVED WITH BREAKFAST POTATO, CHOICE OF TOAST, HOUSE MADE SEASONAL JAM 13.10

PANCAKE OR BELGIAN WAFFLE (V) POWDERED SUGAR, STRAWBERRIES, HOUSEMADE SEASONAL JAM, WHIPPED CREAM, VANILLA BOURBON INFUSED MAPLE SYRUP 12.90

REGENCY TURF 'n FARM BENEDICT POACHED EGGS, SEARED FILET MIGNON, WILTED SPINACH, MUSHROOMS, ENGLISH MUFFIN, SMOKED CHIPOTLE HOLLANDAISE SAUCE, BREAKFAST POTATO 14.60

SIDES & REFRESHMENTS

MEAT SELECTION HAM, BACON, PORK, OR TURKEY SAUSAGE 5.50

ASSORTED COLD CEREAL 6.00

SEASONAL FRUIT & BERRY PLATE (GF) (VN) 8.00

FARM FRESH EGG (GF) 3.20

LOW FAT YOGURT (GF) 3.00

TOAST W/ HOUSE-MADE SEASONAL JAM 3.75

WHITE STONE GROUND GRITS, BUTTER 5.00

BUTTERMILK BISCUITS 3.00

BAKERY BASKET 6.40

TOASTED BAGEL, CREAM CHEESE 4.00
(PLAIN OR EVERYTHING)

CAPPUCCINO OR LATTE 5.50

ESPRESSO 4.50

BREAKFAST BAR

FULL BREAKFAST BUFFET ENJOY A FULL BUFFET SELECTION OF REGIONAL FAVORITES, FRUITS, CEREALS, YOGURTS, FRESH BAKED BREADS, MADE TO ORDER EGGS AND OMELETS, JUICES, COFFEE, TEA, PRESENTED DAILY WITH REGENCY ROOM FLAIR 17.00

THE CONTINENTAL ENJOY SLICED SEASONAL FRUITS, YOGURT, SELECTION OF CEREALS, PASTRIES, JUICES AND COFFEE OR TEA 13.40



A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK

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