



COLIN LLOYD - RESTAURANT CHEF

2017

STEPHEN DEMARCO - EXECUTIVE CHEF

START ME UP

PAN SEARED BROWN SUGAR OATMEAL (V)(VN) CREAMY STEEL CUT OAT CAKE, MIXED BERRIES, VANILLA BOURBON INFUSED MAPLE SYRUP 8.60

HOUSE MADE GRANOLA - YOGURT PARFAIT LOW FAT YOGURT, POMEGRANATE, KIWI, STRAWBERRIES, HUNGRY HILLS VIRGINIA HONEY, HOUSE-MADE SEASONAL JAM 7.80

GRAPEFRUIT BRULEE (GF)(V) HONEY, BROWN SUGAR, STRAWBERRIES 7.20

FALL PUMPKIN SMOOTHIE PUMPKIN PUREE, BANANA, MILK, TOUCH OF MAPLE SYRUP, WHIPPED CREAM, CINNAMON, NUTMEG, ALLSPICE 7.40

MAIN PLATES

TWO EGGS FREESTYLE (GF WITHOUT TOAST) APPLEWOOD SMOKED BACON, HAM, PORK OR TURKEY SAUSAGE, BREAKFAST POTATO, CHOICE OF TOAST, HOUSE-MADE SEASONAL JAM 11.30

A SLICE OF QUICHE SPINACH, YELLOW PEPPER, GOAT CHEESE, TOMATO, FRESH BASIL, CHOICE OF TOAST, HOUSEMADE SEASONAL JAM 11.80

CINNAMON ROLL FRENCH TOAST ROYAL ICING, CINNAMON INFUSED MAPLE SYRUP 10.80

REGENCY SPECIALTY GRITS BOWL WHITE STONE GROUND GRITS, PORK BELLY, POACHED EGG, CHEDDAR CHEESE, BUTTER, GREEN ONIONS 12.50

BUILD AN OMELET (GF WITHOUT TOAST) PEPPERS, BACON, SPINACH, PARMESAN CHEESE, ONION, MUSHROOM, TOMATO, CHEDDAR, SWISS CHEESE, HAM, PORK OR TURKEY SAUSAGE. SERVED WITH BREAKFAST POTATO, CHOICE OF TOAST, HOUSE MADE SEASONAL JAM 11.90

PANCAKE OR BELGIAN WAFFLE (V) POWDERED SUGAR, STRAWBERRIES, HOUSEMADE SEASONAL JAM, WHIPPED CREAM, VANILLA BOURBON INFUSED MAPLE SYRUP 10.70

REGENCY EGGS BENEDICT B.L.T. POACHED EGGS, WILTED SPINACH, PORK BELLY, ENGLISH MUFFIN, ROASTED TOMATO HOLLANDAISE SAUCE, BREAKFAST POTATO 12.80

SIDES & REFRESHMENTS

MEAT SELECTION HAM, BACON, PORK, OR TURKEY SAUSAGE 5.00

ASSORTED COLD CEREAL 5.00

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

FARM FRESH EGG (GF) 3.20

LOW FAT YOGURT (GF) 3.00

BREAKFAST POTATO (GF) 3.00

CRISPY PORK BELLY 6.00

WHITE STONE GROUND GRITS, BUTTER 5.00

BUTTERMILK BISCUITS 3.00

BAKERY BASKET 6.40

TOASTED BAGEL, CREAM CHEESE 4.00

TOAST W/SEASONAL JAM 3.75

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 16.50

THE CONTINENTAL ENJOY SLICED SEASONAL FRUITS, YOGURT, SELECTION OF CEREALS, PASTRIES, JUICES AND COFFEE OR TEA 13.00



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 OF FOOD BORNE ILLNESS

FW17