



COLIN LLOYD - RESTAURANT CHEF

2019

STEPHEN DEMARCO - EXECUTIVE CHEF

START ME UP

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

HOUSE MADE GRANOLA - YOGURT PARFAIT (V) LOW FAT YOGURT, BLACKBERRY, HOUSE MADE PEACH STRAWBERRY JAM, HONEY 8.00

SEASONAL FRUIT SALAD (V) MANDARIN ORANGES, BLUEBERRY, KIWI, BANANA, STRAWBERRY, MANGO, MINT, HONEY 8.90

AVOCADO TOAST PLATE MULTI GRAIN TOAST, LEMON & SEA SALT AVOCADO, SOFT EGG, MICRO ARUGULA, HEIRLOOM TOMATO 7.70

MAIN PLATES

TWO EGGS FREESTYLE (GF WITHOUT TOAST) PORK OR TURKEY BACON, HAM, PORK SAUSAGE WITH BREAKFAST POTATO, CHOICE OF TOAST, HOUSE-MADE SEASONAL JAM 12.25

ANDOUILLE SAUSAGE FRIED EGG POTATO SKILLET (GF) BACON, PEPPERS, ONION, POTATO CAKE, HAVARTI CHEESE SPICY HOLLANDAISE SAUCE 11.50

BERRY CHEESECAKE STUFFED FRENCH TOAST FRENCH BREAD, VANILLA BOURBON MAPLE SYRUP, POWDERED SUGAR 11.50

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

BUILD AN OMELET (GF WITHOUT TOAST) ANDOUILLE SAUSAGE, PEPPERS, PORK OR TURKEY BACON, HAM, PORK SAUSAGE, SPINACH, ONION, MUSHROOM, TOMATO, CHEDDAR, SWISS. WITH BREAKFAST POTATO, CHOICE OF TOAST, HOUSE-MADE SEASONAL JAM 13.50

PANCAKE OR BELGIAN WAFFLE (V) POWDERED SUGAR, HOUSE-MADE SEASONAL JAM, MIXED BERRIES, WHIPPED CREAM, VANILLA BOURBON INFUSED MAPLE SYRUP 13.25

REGENCY SOUTHERN STYLE EGGS BENEDICT POACHED EGGS, TOASTED BISCUIT, PULLED PORK, CAJUN HOLLANDAISE SAUCE, BREAKFAST POTATO 14.95

BREAKFAST QUESADILLA SCRAMBLED EGGS, CHOPPED ANDOUILLE SAUSAGE, PEPPERJACK CHEESE, PICO DE GALLO 12.00

SIDES & REFRESHMENTS

MEAT SELECTION HAM, BACON, PORK,
OR TURKEY BACON 5.75

ASSORTED COLD CEREAL 7.25

SEASONAL FRUIT & BERRY PLATE (GF, VN) 8.40

FARM FRESH EGG (GF) 3.50

LOW FAT YOGURT (GF) 3.25

TOAST W/ HOUSE-MADE SEASONAL JAM 3.75

BREAKFAST POTATO (GF) 3.50

WHITE STONE GROUND GRITS, BUTTER 5.40

BUTTERMILK BISCUITS 3.50

BAKERY BASKET 6.75

TOASTED BAGEL, CREAM CHEESE 5.00

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 17.50

THE CONTINENTAL ENJOY SLICED SEASONAL FRUITS, YOGURT, SELECTION OF CEREALS, PASTRIES, JUICES AND COFFEE OR TEA 13.95



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