



COLIN LLOYD - RESTAURANT CHEF

2017

STEPHEN DEMARCO - EXECUTIVE CHEF

## START ME UP

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

**HOUSE MADE GRANOLA - YOGURT PARFAIT** LOW FAT YOGURT, MANGO, PINEAPPLE & BLUEBERRIES, HUNGRY HILLS VIRGINIA HONEY, HOUSE MADE SEASONAL JAM 7.80

**STRAWBERRY & VANILLA "RISOTTO"** (GF) CREAMY ARBORIO BREAKFAST RICE PUDDING, FRESH VANILLA BEAN, COCONUT MILK, SLICED STRAWBERRIES, MINT 8.40

**GRAPEFRUIT BRULÉE (GF)(V)** BROWN SUGAR CRUST, STRAWBERRIES 7.20

## 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

**MASON JAR QUICHE (GF WITHOUT TOAST)** INDIVIDUAL QUICHE OF SPINACH, ROASTED PEPPER, GOAT CHEESE, TOMATOES, FRESH BASIL, CHOICE OF TOAST, HOUSE MADE SEASONAL JAM 11.80

**CINNAMON ROLL FRENCH TOAST** ROYAL ICING, BLUEBERRIES, VANILLA BOURBON INFUSED MAPLE SYRUP 10.80

**REGENCY SPECIALTY BREAKFAST (GF WITHOUT TOAST)** POTATO HASH, SWEET ONIONS, BLACK PEPPER, CHOICE OF TOAST, HOUSE MADE SEASONAL JAM

*SELECT ONE* SHREDDED DUCK CONFIT WITH SHAVED PROSCIUTTO, POACHED EGGS, CHIVES 13.70

HOUSE MADE SLICED CORNED BEEF WITH RED PEPPERS, FRIED EGGS, PARSLEY 11.70

**SOUTHERN STYLE BREAKFAST PIZZA** HOUSE-MADE DOUGH BAKED WITH CRUMBLED BACON, SCRAMBLED EGG, HRCC SIGNATURE SAUSAGE GRAVY, CHEDDAR CHEESE 11.40

**BUILD AN OMELET (GF WITHOUT TOAST)** CHOICE OF 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, HOUSE MADE SEASONAL JAM, WHIPPED CREAM, VANILLA BOURBON INFUSED MAPLE SYRUP 10.70

**REGENCY EGGS BENEDICT FLORENTINE** POACHED EGGS, THICK SLICED CHARRED TOMATO, WILTED SPINACH, TOASTED ENGLISH MUFFIN, HOLLANDAISE SAUCE 12.80

## SIDES & REFRESHMENTS

MEAT SELECTION HAM, BACON, PORK, OR TURKEY SAUSAGE 5

ASSORTED COLD CEREAL 5

SEASONAL FRUIT & BERRY PLATE (GF)(V)(VN) 8

FARM FRESH EGG (GF) 3.20

LOW FAT YOGURT (GF) 3

BREAKFAST POTATO (GF) 3

BUTTERMILK BISCUITS 3

BAKERY BASKET 6.40

TOASTED BAGEL, CREAM CHEESE 4

TOAST 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