



COLIN LLOYD—REGENCY ROOM CHEF

2018

STEPHEN DEMARCO—EXECUTIVE CHEF

***GREAT BEGINNINGS***

**HOTEL ROANOKE PEANUT SOUP (GF)(VN)**

HOTEL ROANOKE HEIRLOOM RECIPE

SAMPLE 5.00 / 8.50

**SHE CRAB SOUP (GF)**

SHERRY WINE, CREAM, LUMP CRAB GARNISH

10.25

**REGENCY HOUSE SALAD (V)(GF)**

FIELD GREENS, SALT ROASTED BEETS, HEIRLOOM TOMATO, PUMPKIN SEED, CRUMBLED AGED STILTON, BLOOD ORANGE VINAIGRETTE

9.00

**CORN-FRIED OYSTERS**

SOUTHERN-FRIED, CAPER PANCETTA CREAM, MICRO-GREENS

12.00

**DUCK & WAFFLES**

FRIED CONFIT OF DUCK, HOME-MADE STRAWBERRY BALSAMIC JAM, WARM CRISPY BELGIAN WAFFLE, DEMI-GLACE DRIZZLE

13.50

**BLACK PEPPER CRUSTED BEEF CARPACCHIO**

CRUSTED BEEF FILLET, ARUGULA, DRIED CRANBERRIES, CANDIED PECANS, FRIED RED ONION, CHAMPAGNE VINAIGRETTE

14.00

**REGENCY CAESAR SALAD**

CRISP ROMAINE LETTUCE, MARINATED HEIRLOOM TOMATO, SHAVED MANCHEGO, WARM CORNBREAD CROUTONS, CURED WHITE ANCHOVY, HOUSE-MADE CAESAR DRESSING (CONTAINS SEAFOOD)

12.00

**CHEF'S CUTTING BOARD FOR TWO**

LOCAL/REGIONAL ARTISAN MEATS & CHEESES, CURED MIXED OLIVES, GRAIN MUSTARD, HOUSEMADE SEASONAL JAM, CHAR-GRILLED OLIVE OIL TOAST

19.50

**DIETARY SELECTIONS**

OUR CULINARY TEAM WOULD BE HAPPY TO SERVICE ANY DIETARY NEEDS OR ALTER OUR DISHES TO ACCOMMODATE ANY DIETARY RESTRICTIONS.

VEGETARIAN (V), VEGAN (VN), GLUTEN FREE (GF)

ALL FRESH CHICKEN PRODUCTS ARE FREE RANGE, HORMONE FREE, ALL NATURAL



WE ARE PROUD SUPPORTERS OF LOCAL BUSINESS AND OUR PARTNERS SO WE MAY BRING YOU THE FRESHEST, MOST LOCAL INGREDIENTS POSSIBLE.

\*ALLSTEADE FARMS \*CAROMONT FARMS \*GOODWIN CREEK \* MOUNTAIN VIEW  
\*CAVALIER PRODUCE , \*ORCHARD FARMS \*GRANDMAS JELLIES & PRESERVES

*Creating memories  
One course at a time!*

# THE JOURNEY

## OUR SIGNATURE CRAB CAKE

OUR UNIQUE LARGE CRAB CAKE, CHESAPEAKE SPICE, APPLE WOOD SMOKED BACON CORN CHOWDER 41.00

## SHRIMP AND SCALLOP CHESAPEAKE

VIRGINIA COUNTRY HAM, LUMP CRABMEAT, SPOONBREAD CORN CAKE, SHERRY WINE CREAM 29.50

## REGENCY SHRIMP AND GRITS (GF)

OLD BAY BUTTER BASTED SHRIMP, AGED WHITE CHEDDAR "BYRD MILL" GRITS, CRISPY BUTTERMILK CORNMEAL OKRA, SHRIMP & OLD BAY BUTTER GRAVY 28.40

## APPALACHIAN TROUT (GF)

CORNMEAL CRAB CRUSTED, BABY CARROT, HARICOT VERT, PEARL ONION, SWEET BUTTER THYME BUERRE BLANC 29.50

## BREAST OF BLACKENED STATLER CHICKEN (GF)

MARINATED & PAN ROASTED, BUTTERED COLLARDS, CAJUN DIRTY GRITS, POT LIKKA PAN GRAVY 25.40

## SURF & TURF (GF)

FILLET MIGNON, JUMBO SPICED SCALLOP, FIRE-GRILLED ASPARAGUS, SMASHED & FRIED TRUFFLE POTATO, RED WINE DEMI REDUCTION 44.50

## LOIN OF LAMB FILET (GF)

MARINATED, PAN-SEARED, BUTTERED PEARL ONION & HARICOT VERT, MINTED RED BLISS POTATO, PANCETTA RED-EYE SAUCE 39.50

## THE REGENCY (GF)

DUCK FAT SEARED PETITE FILET, FOIE GRAS, CRISPY PROSCIUTTO BACON, PARSLEY POTATO, HARICOT VERTS, RED WINE DEMI 38.50

## VEGETARIAN SAUSAGE & MASH (V) (GF)

BABY CARROTS, SMASHED & FRIED TRUFFLE POTATO, OVER-NIGHT TOMATO, TOFU ONION GRAVY 22.50

## COMPANY

CHEVRE CREAMED SPINACH (V)(GF)	6.00
FIRE GRILLED ASPARAGUS (V)(GF)	6.00
BUTTERED HARICOT VERT (V)(GF)	6.00
CAJUN DIRTY GRITS (GF)	6.00
PARSLEY POTATO	6.00
HOTEL ROANOKE SPOON BREAD (V)	4.00



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



LAUREN STEFFEN—PASTRY CHEF

2018

STEPHEN DEMARCO—EXECUTIVE CHEF

**THE MEMORY**

<b>VANILLA BEAN CRÈME BRULEE (GF)</b>		
GINGERSNAP, PEAR CARDAMOM SORBET		9.80
<b>COCONUT DACQUOISE (GF)</b>		
CRUNCHY COCONUT-ALMOND MERINGUE, BUTTERCREAM, CHOCOLATE GANACHE, HONEY CARAMEL, MILK AND HONEY ICE CREAM		10.50
<b>DOUBLE CHOCOLATE TART</b>		
CARAMEL ORANGE ICE CREAM, COLD BREW ORBS, BLOOD ORANGE SEGMENTS		9.50
<b>BUTTERNUT SQUASH CHEESECAKE</b>		
SAGE APPLE CEVICHE, WARM BROWNEED BUTTER PECANS, CHANTILLY CREAM, POMEGRANATE		9.00
<b>HOUSE MADE ICE CREAM AND SORBET (GF)</b>		
THREE SCOOPS OF YOUR CHOICE		8.50
<b>BANANAS FOSTER FOR TWO (GF)</b>		
TRADITIONAL VERSION OF THIS CLASSIC DESSERT PREPARED TABLESIDE FOR TWO		16.95

**AFTER FEATURES - FULL CORDIAL LISTING AVAILABLE**

**CAFÉ**

FRESH GROUND PRESS COFFEE SERVICE	4.5
ESPRESSO	4.5
CAPPUCCINO/LATTE	5.5
CAFÉ GATES -	
GRAND MARNIER, CRÈME DE CACAO	10
CAFÉ REGENCY -	
AMARO, GODIVA, VANILLA ICE CREAM	11

**COGNAC**

COURVOISIER VS	9.15
HENNESSY VSOP	16
MARTELL CORDON BLEU XO	25
HENNESSY XO	30

**SMALL BATCH BOURBON**

FOUR ROSES SMALL BATCH	10.80
BASIL HAYDEN	12.40
JEFFERSON RESERVE	13
WOODFORD RESERVE DOUBLE OAK	13.50
BLANTON'S SINGLE BARREL	16
BOOKER'S	16.40

**CORDIALS**

BAILEYS IRISH CREAM	8
DISARONNO AMARETTO	8.45
GRAND MARNIER	10.60
DRAMBUIE	11.25
AMARO NONINO QUINTESSENTIA	12

**SCOTCH WHISKEY - SINGLE MALT**

THE DALMORE	14.40
JOHNNY WALKER GOLD LABEL	15
MACALLAN 12YR	15
BALVENIE 14YR	16.45
OBAN 14 Yr	19.40
GLENFIDDICH 18YR	22
GLENLIVET 18YR	22
JOHNNY WALKER BLUE LABEL	40

**PORT**

BY THE GLASS - 3oz.

KOPKE PORTO 10 YEAR , PORTUGAL	13
TAYLOR FLATGATE, 10 YEAR TAWNY, PORTUGAL	15
CROSSKEYS, TAVERN PORT STYLE, VIRGINIA	16
TAYLOR FLADGATE, 20 YEAR TAWNY, PORTUGAL	19

