



COLIN LLOYD - RESTAURANT CHEF

2017

STEPHEN DEMARCO-EXECUTIVE CHEF

SOUPS, SMALL PLATES

REGENCY SHE CRAB SOUP (GF) SPICED SHERRY CREAM, A TOUCH OF CHESAPEAKE, LUMP CRAB GARNISH 8.40

HOTEL ROANOKE PEANUT SOUP (GF)(V)(VN) OUR TRADITIONAL CLASSIC SAMPLING 4.00 FULL SERVING 6.40

SOUP N' GRILLED CHEESE BAR CHOOSE FROM OUR THREE DAILY SOUPS AND SELECT ONE SANDWICH 14.60

TUNA MELT GRILLED CHEESE FRESH POACHED TUNA SALAD, FRESH MOZZARELLA, REMOULADE, OAT GRAIN BREAD

TOMATO GRILLED CHEESE (V) OLIVE OIL TOMATO, SWISS CHEESE, BASIL, FARMHOUSE WHITE BREAD

MEDITERRANEAN CHICKEN QUESADILLA SHREDDED CHICKEN, OLIVE OIL TOMATO, BABY SPINACH, KALAMATA OLIVE, FRESH MOZZARELLA, FETA CHEESE 12.60

A SLICE OF QUICHE COMBO SPINACH, YELLOW PEPPER, GOAT CHEESE, TOMATO, BASIL QUICHE, *SELECT FROM OUR CHOICE OF SOUP OR SIDE SALAD* 12.60

MARGHERITA OVAL PIZZA (V) GARLIC OIL PARMESAN CRUST, HOUSE MADE TOMATO SAUCE, FRESH MOZZARELLA AND TORN BASIL 11.80

SALAD (HOME-MADE DRESSINGS - RANCH, BALSAMIC, CAESAR, CHAMPAGNE, MAPLE, SWEET GRAPE)

SCALLOP & BEET SALAD (GF) YELLOW & RED BEET CARPACCIO, SEARED JUMBO SCALLOPS, HEARTY GREENS, POMEGRANATE, GOAT CHEESE, HOUSE-MADE GRANOLA, MAPLE VINAIGRETTE 16.60

FALL HARVEST SALAD (V) GARDEN GREENS, DRIED CHERRIES, ROAST SWEET POTATO, TOASTED PECAN, APPLES, FETA CHEESE, SWEET GRAPE VINAIGRETTE 12.60

CAESAR SALAD CRISP ROMAINE AND GREEN LEAF LETTUCE, TOASTED HERB CROUTON, PARMESAN CRISP, HOUSE-MADE CAESAR DRESSING 10.25

ADD - CHICKEN 3.00, SHRIMP 6.00, SCALLOPS 6.00, SEARED TROUT 4.00

THE COBB (GF) FALL GARDEN GREENS, GRILLED CHICKEN, BACON, TOMATOES, BOILED EGG, AVOCADO, SWISS CHEESE, BLUE CHEESE CRUMBLE, CHOICE DRESSING 13.80

TUNA SALAD PLATE (PALEO FRIENDLY) (GF)(V) CHOPPED ROMAINE & GREEN LEAF LETTUCE, FRESH POACHED TUNA SALAD, COTTAGE CHEESE, OLIVE OIL TOMATO, CRISP SNOW PEA, AVOCADO, HARD BOILED EGG 13.20

DRESSINGS TO CHOOSE FROM - CAESAR, RANCH, BALSAMIC VINAIGRETTE, CHAMPAGNE DRESSING, SWEET GRAPE VINAIGRETTE, MAPLE VINAIGRETTE

HANDHELDS (SELECT ONE SIDE)

PORK BELLY MELT ARUGULA, WHITE CHEDDAR, HOUSE MADE BALSAMIC FIG JAM, PRETZEL BREAD 12.10

THE HOTEL ROANOKE BURGER MELTED BLUE CHEESE, APPLEWOOD BACON, CRISPY ONION, BRANDED TOASTED PRETZEL BREAD 12.80

DUCK CONFIT & CHERRY PANINI SHREDDED DUCK CONFIT, CARAMELIZED ONION, WHITE CHEDDAR, ARUGULA, CHERRY GASTRIQUE, COUNTRY LOAF WHITE 13.10

REGENCY CLUB ROASTED TURKEY, VIRGINIA HAM, SALAMI, SWISS, LETTUCE, TOMATO, DIJONNAISE, SMOKED BACON, TOASTED WHEAT BREAD 14.20

CRAB CAKE SANDWICH BRANDED TOASTED PRETZEL BUN, LUMP CRABMEAT, CHESAPEAKE SPICE, REMOULADE 15.30

SIDES (WITH A SANDWICH OR AS A SIDE)

SIDE SALAD WINTER GREENS, CHERRY TOMATOES, CUCUMBERS, RED ONION, SHAVED PARMESAN CHEESE, *DRESSING SELECT* 6.00

FRUIT CUP SEASONAL FRUIT, MELONS, BERRIES 5.00

SWEET POTATO FRIES CHIPOTLE AIOLI 5.00

FRENCH FRIES 5.00



WE ARE PROUD SUPPORTERS OF OUR LOCAL BUSINESSES 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

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

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