



COLIN LLOYD-RESTAURANT CHEF

2016

STEPHEN DEMARCO-EXECUTIVE CHEF

START ME UP

POMELO GRAPEFRUIT BRÛLÉE (GF)(V) HUNGRY HILLS VIRGINIA HONEY - BROWN SUGAR CRUST, CRÈME ANGLAISE, STRAWBERRIES 7.20

FUJI APPLE & WALNUT OATMEAL (V) SAUTÉED CINNAMON BROWN BUTTER APPLES, HOUSE MADE GRANOLA, MAPLE SYRUP 8.60

HOUSE MADE GRANOLA & YOGURT PARFAIT LOW FAT YOGURT, POMEGRANATE, LOCAL PEARS & BLUEBERRIES, HUNGRY HILLS VIRGINIA HONEY, FRUIT COMPOTE 7.80

FRENCH QUARTER BEIGNETS POWDERED SUGAR, MAPLE BOURBON, CRÈME ANGLAISE AND GRANDMAS' LOCAL BLACKBERRY JAM 8.40

MIXED FARM BERRY SMOOTHIE LOW FAT YOGURT, MIXED LOCAL BERRIES, FLAX SEED, ORANGE JUICE 7.40

MAIN PLATES

TWO EGGS FREESTYLE APPLEWOOD SMOKED BACON, HAM, PORK OR TURKEY SAUSAGE, BREAKFAST POTATO, CHOICE OF TOAST 10.80

SPINACH AND MUSHROOM EGG WHITE FRITTATA PARMESAN CHEESE, SCALLIONS, SPICY SIRACHA, CHOICE OF TOAST 11.80

VEGETARIAN GRAINS AND EGGS (V)(GF)(VG) EARTHY MUSHROOM RISOTTO, GARDEN HERBS, LOCATELLI CHEESE, TWO POACHED EGGS, TRUFFLE OIL 11.70

BLT EGG BAGEL-WICH FRIED EGG, HAVARTI CHEESE, SPINACH, APPLEWOOD SMOKED BACON, TOMATO HOLLANDAISE, TOASTED BAGEL 9.80

BUILD AN OMELET ROASTED PEPPERS, BACON, SPINACH, PARMESAN CHEESE, ONION, HAVARTI, MUSHROOM, GRILLED ONION, TOMATO, CHEDDAR, FETA, SWISS CHEESE, HAM, PORK OR TURKEY SAUSAGE. SERVED WITH BREAKFAST POTATO, CHOICE OF TOAST 11.90

BELGIAN WAFFLE POWDERED SUGAR, FRESH STRAWBERRIES, WHIPPED CREAM 10.70

REGENCY EGGS BENEDICT POACHED EGGS, VIRGINIA HAM, TOASTED ENGLISH MUFFIN, HOLLANDAISE SAUCE 13.20

SIDES & REFRESHMENTS

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

ASSORTED COLD CEREAL 5

SEASONAL FRUIT & BERRY PLATE 8

FARM FRESH EGG 3.20

LOW FAT YOGURT 3

BREAKFAST POTATO 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 16.10

THE CONTINENTAL ENJOY SLICED SEASONAL FRUITS, YOGURT, SELECTION OF CEREALS, PASTRIES, JUICES AND COFFEE OR TEA 12.80



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