



2023

MATTHEW DEACON - CHEF DE CUISINE

MICHAEL WHITTAKER - EXECUTIVE CHEF

LAUREN BERES - PASTRY CHEF

BREAKFAST BAR

FULL BREAKFAST BUFFET

ENJOY A FULL BUFFET SELECTION OF REGIONAL FAVORITES, FRUITS, OATMEAL, CEREALS, YOGURT PARFAIT, FRESH BAKED BREADS, SMOKED SALMON, OMELET & FRESH EGG STATION WITH ARRAY OF TOPPINGS, BREAKFAST MEATS, JUICES, COFFEE OR TEA, PRESENTED DAILY WITH REGENCY ROOM FLAIR

22.95

THE CONTINENTAL

ENJOY SEASONAL FRUITS, YOGURT & GRANOLA, MUFFIN, BREAKFAST BREAD, CROISSANTS, SELECTION OF CEREALS, JUICES AND COFFEE OR TEA (SOME ITEMS MAY CONTAINS NUTS)

16.95

MAIN PLATES

ALL EGGS USED FOR THESE DISHES COME FROM AUTHENTICITY FARMS IN AMELIA, VIRGINIA

FRIED EGGS AND POTATOES TWO EGGS, FRIED FINGERLING POTATOES, BRUSSELS SPROUTS, GOCHUJANG AIOLI (VEGETARIAN)(DAIRY-FREE)	18.00
CHIA PUDDING AND MILLET PORRIDGE TOASTED PUMPKIN SEEDS, DRIED FRUIT, OAT MILK, FRESH APPLES (VEGAN)(GLUTEN-FREE)	17.00
GRAIN BOWL BUCKWHEAT, KALE, CHERRY TOMATOES, DELICATA SQUASH (VEGAN)(GLUTEN-FREE)	16.00
FRIED EGG GRAIN BOWL BUCKWHEAT, KALE, CHERRY TOMATOES, FRIED EGGS, DELICATA SQUASH (VEGETARIAN)(GLUTEN-FREE)	18.00
HAM AND CHEESE OMELET BLACK FOREST HAM, AGED SHARP WHITE CHEDDAR CHEESE (GLUTEN-FREE)	18.00
WILD MUSHROOM OMELET WILD MUSHROOMS, CARAMELIZED ONIONS, BROWN CREEK CREAMERY CHEVRE (VEGETARIAN)(GLUTEN-FREE)	18.00
PRIME RIB OMELET SHAVED PRIME RIB, PEPPERJACK CHEESE, MUSHROOMS, ONION (GLUTEN-FREE)	18.00
BUTTERNUT SQUASH PANCAKES SHAVED RED PEARS, WHIPPED PECAN BUTTER, SAGE-INFUSED MAPLE SYRUP (VEGETARIAN)(CONTAINS NUTS)	18.00
CRAB BENEDICT JUMBO LUMP CRABCAKES, ENGLISH MUFFINS, SPICED HOLLANDAISE, BRUSSELS SPROUT HASH	22.00
STEAK AND EGG WRAP SCRAMBLED EGGS, SHARP WHITE CHEDDAR, HOT CHERRY PEPPERS	18.00

SIDES & REFRESHMENTS

ASSORTED COLD CEREAL	5.50	CREAMY OATMEAL (VN) SIDE OF BUTTER, BROWN SUGAR	9.50
2 FARMS EGGS (G F)	4.00	REGENCY FRUIT BOWL (DF,V)	7.00
TOAST W/ HOUSE-MADE SEASONAL JAM	4.50	BAKERY PLATE (V) SELECTION OF HOUSE-BAKED GOODS	7.00
FRIED FINGERLING POTATOES	4.50	HOTEL ROANOKE SPOONBREAD HEIRLOOM RECIPE	7.00
GRACIOUS DAY GRAINS WAPSIE VALLEY GRITS	6.00		
TOASTED BAGEL, CREAM CHEESE	6.00		

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

