



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



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) 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

SELECT ONE

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

TOMATO GRILLED CHEESE (V) OLIVE OIL TOMATOES, SWISS CHEESE, HOUSE MADE WHOLE GRAIN MUSTARD, BASIL, FARMHOUSE WHITE BREAD

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

SALAD

CITRUS CILANTRO GRILLED SHRIMP SALAD (GF) CHOPPED ROMAINE, AVOCADO, MANGO, RED ONION, SNOW PEAS, CILANTRO SIRACHA LIME VINAIGRETTE 13.60

PEACH SANGRIA SALAD (V) SWEET WINE INFUSED FRESH PEACHES, HOUSE MADE GRANOLA, BLUEBERRIES, FORMAGE FORT, BABY ARUGULA, WHITE BALSAMIC HONEY VINAIGRETTE 12.60

GRILLED CHICKEN CAESAR CRISP ROMAINE AND GREEN LEAF LETTUCES, FRIED LEMON GARLIC CROUTONS, PARMESAN CRISPS, HOUSE MADE CAESAR DRESSING 13.20

THE COBB (GF) LOCAL BABY GREENS, GRILLED CHICKEN, BACON, TOMATOES, BOILED EGG, AVOCADO, SWISS CHEESE, CRUMBLES BLUE, CHAMPAGNE VINAIGRETTE 13.80

TUNA SALAD PLATE (PALEO FRIENDLY)(GF)(V) CHOPPED ROMAINE & GREEN LEAF LETTUCE, FLAKED FRESH POACHED TUNA SALAD, COTTAGE CHEESE, OLIVE OIL TOMATOES, CRISP SNOW PEAS, AVOCADO, HARD BOILED EGG, CILANTRO, LIME WEDGES 13.20

HANDHELDS

HOUSE MADE CORNED BEEF SANDWICH PANINI HOUSE CURED BRISKET, SAUERKRAUT, SWISS CHEESE, 1000 ISLAND DRESSING, MARBLE RYE, HOUSE MADE WHOLE GRAIN MUSTARD, SEASONED FRIES 12.10

THE HOTEL ROANOKE BURGER MELTED BLUE CHEESE, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BRANDED & TOASTED BRIOCHE, SEASONED FRIES 12.80

DUCK CONFIT & CHERRY PANINI SHREDDED DUCK CONFIT, CHERRY CARAMELIZED ONIONS, BALSAMIC SYRUP, WHITE CHEDDAR, GREEN LEAF LETTUCE, COUNTRY LOAF WHITE BREAD, SEASONED FRIES 13.10

REGENCY CLUB ROASTED TURKEY, VIRGINIA HAM, SALAMI, SWISS, LETTUCE, TOMATO, DJONNAISE, SMOKED BACON, TOASTED WHEAT BREAD, SWEET POTATO FRIES, CHIPOTLE AIOLI 14.20

MEDITERRANEAN CHICKEN QUESADILLA SHREDDED CHICKEN, OLIVE OIL TOMATOES, BABY SPINACH, KALAMATA OLIVES, FRESH MOZZARELLA, FETA CHEESE, FRESH DILL, TZATZIKI DIPPING SAUCE 12.60

CRAB CAKE SANDWICH BRANDED TOASTED BRIOCHE BUN, LUMP CRABMEAT, CHESAPEAKE SPICE, REMOULADE, SWEET POTATO FRIES, CHIPOTLE AIOLI 15.30

SWEETS

HOTEL ROANOKE DESSERT TREE SELECT YOUR OWN TRIO OF DESSERTS FROM OUR LUNCH BUFFET SELECTION 6.00

HOUSE MADE SORBET & ICE CREAM TRIO OF SCOOPS 6.10



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

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COLIN LLOYD—REGENCY ROOM CHEF

2017

STEPHEN DEMARCO—EXECUTIVE CHEF

GREAT BEGINNINGS

HOTEL ROANOKE PEANUT SOUP (GF)(VN)(V)	
HOTEL ROANOKE HEIRLOOM RECIPE	SAMPLE 4.00 / 7.10
SHE CRAB SOUP (GF)	
SHERRY WINE, CREAM, LUMP CRAB GARNISH	9.25
REGENCY HOUSE SALAD (V)(GF)	
FIELD GREENS, RED GRAPES, TOASTED ALMONDS, SHAVED VIRGINIA LUSK CHEESE, AGED BALSAMIC GRAPE VINAIGRETTE	8.55
SPICY AHI TUNA (GF)	
BLACKENED, HARICOT VERTS, HEIRLOOM TOMATO, OLIVES, RADISH, POTATO, LEMON DILL CAPER DRESSING	13.60
PORK BELLY LYONNAISE (GF)	
FRISSE & BIBB LETTUCES, WARM SLOW COOKED PORK BELLY, POACHED EGG, DIJON DRESSING	9.50
CHICKEN LIVER MOUSSE	
SOUTHERN PEPPER SPREAD, CHAR GRILLED OLIVE OIL TOAST	9.75
DUCK SEARED TENDERLOIN NOISETTES	
ONION JAM, SNOW PEA, BONE MARROW VELOUTE	12.75
GUMBO FRITTERS	
MICRO GREENS, CHARRED LEMON, TABASCO OLD BAY AIOLI	11.20
REGENCY CAESAR SALAD (contains shellfish)	
CRISP ROMAINE, GREEN LEAF LETTUCE, MARINATED HEIRLOOMS, SHAVED MANCHEGO, CRABMEAT CROUTONS, HOUSE-MADE CAESAR DRESSING	11.80
CHEF'S CUTTING BOARD FOR TWO	
LOCAL/REGIONAL ARTISAN MEATS & CHEESES, OLIVE TAPENADE, GRAIN MUSTARD, LOCAL FRUIT PRESERVE, CHAR-GRILLED OLIVE OIL TOAST	18.50

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) AND GLUTEN FREE (GF)

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



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

*Creating memories
One course at a time!*

OUR SIGNATURE CRAB CAKE

OUR UNIQUE LARGE CRAB CAKE, CHESAPEAKE SPICE, APPLE WOOD SMOKED BACON CORN CHOWDER 34.90

SHRIMP AND SCALLOP CHESAPEAKE

VIRGINIA COUNTRY HAM, LUMP CRABMEAT, SPOONBREAD CORN CAKE, SHERRY WINE CREAM 26.90

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 19.50 / 27.80

CHAR GRILLED FILET OF GROUPER (GF)

SWEET POTATO & ROASTED CORN SUCCOTASH, LUMPFISH CAVIAR, GARLIC BUERRE NOISETTES 32.25

PECAN DUSTED APPALACHIAN TROUT (GF)

MICRO ARUGULA TOMATO SALAD, CAROLINA GOLD RICE HOPPIN JOHN, CRAB CAPER BEURRE BLANC 20.75 / 29.50

COFFEE RUBBED HANGER STEAK (GF)

SAUTÉED GARLIC SPINACH, HOUSE-CUT TRUFFLE PARMESAN POMME FRITES, CHERRY GASTRIQUE 21.50 / 29.50

SEMI-BONELESS SOUTHERN FRIED CORNISH HEN

FLOUR DUSTED, GENTLY FRIED, COLLARDS & COUNTRY HAM, APPELLATION CHEESE MASH, CREAMY ANJOU PEAR SLAW 26.50

CHAR GRILLED FILET MIGNON “ROSSINI” (GF)

GRASS-FED BEEF, TOASTED GARLIC CROSTINI, POTATO HAY, GRILLED ASPARAGUS, BONE MARROW, BLACK TRUFFLE MADEIRA SAUCE 39.80

BONE-IN VEAL CHOP “OSCAR”

MARINATED, CAST IRON SEARED, KING CRAB CLAWS, FIRE GRILLED ASPARAGUS, CHEESEY POTATO CROQUETTE, PAN JUS, HOLLANDAISE SAUCE 41.00

THE REGENCY (GF)

DUCK FAT SEARED PETITE FILET, FOIE GRAS, CRISPY PROSCIUTTO BACON, PARSLEY POTATO, HARICOT VERTS, RED WINE DEMI 32.00

SPRING RACK OF LAMB AU POIVRE (GF)

DOUBLE CUT CHOPS, PEPPERCORN STUDED & FRESH HERB MARINATED, SWEET POTATO SCALLION CAKE, CHAR-GRILLED ASPARAGUS, AU POIVRE SAUCE 36.80

VEGETARIAN FRIED “CHICKEN” (V)

CRISPY BUTTERMILK CRUSTED PORTABELLA MUSHROOM, OKRA, CAROLINA GOLD RICE HOPPIN JOHN, BUTTERED ASPARAGUS, TOFU SAUSAGE GRAVY 21.40

COMPANY

CHEVRE CREAMED SPINACH (V)(GF)	6
HOUSE MADE TRUFFLE POMME FRITTES (V)(GF)	6
FIRE GRILLED ASPARAGUS (V)(GF)	6
BUTTERED HARICOT VERTS (V)(GF)	6
APPELLATION CHEESEY MASH (V)(GF)	6
COLLARDS & COUNTRY HAM (GF)	6
CAROLINA GOLD RICE HOPPIN JOHN	6
PARSLEY POTATOES	6
HOTEL ROANOKE SPOON BREAD (V)	4

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LAUREN STEFFEN—PASTRY CHEF

2017

STEPHEN DEMARCO—EXECUTIVE CHEF

THE MEMORY

VANILLA BEAN CRÈME BRULEE

HONEY SUGAR CRUST, WALNUT COOKIE, FIG SORBET

8.70

COCONUT DACQUOISE (GF)

CRUNCHY COCONUT MERINGUE, CHOCOLATE GANACHE, BUTTERCREAM, CARAMEL SAUCE, VANILLA BEAN CRÈME ANGLAISE, BLOOD ORANGE SORBET

8.40

SPICED PANNA COTTA

CIDER POACHED GRANNY SMITH APPLES, CIDER GASTRIQUE, SWEET CHEDDAR PALMIER

7.90

CHOCOLATE HAZELNUT MOUSSE

HAZELNUT CRÈME ANGLAISE, CHOCOLATE GRAVEL, HAZELNUT GANACHE

8.60

HOUSE MADE ICE CREAM AND SORBET (GF)

THREE SCOOPS OF YOUR CHOICE

7.70

BANANAS FOSTER FOR TWO (GF)

TRADITIONAL VERSION OF THIS CLASSIC DESSERT PREPARED TABLESIDE FOR TWO

16.40

AFTER FEATURES - FULL CORDIAL LISTING AVAILABLE

PORT, DESSERT WINES.... BY THE GLASS - 3OZ.

FONSECA BIN # 27, PORTUGAL	10
TAYLOR FLATGATE, 10 YEAR TAWNY, PORTUGAL	12
TAYLOR FLADGATE, 20 YEAR TAWNY, PORTUGAL	16
PENFOLDS, CLUB RESERVE, TAWNY PORT, AUS	9
KOPKE PORTO 10 YEAR , PORTUGAL	14
HORTON, PEAR PORT, VIRGINIA	8

CORDIAL

BAILEYS IRISH CREAM	8
GRAND MARNIER	10.60
SAMBUCA ROMANO	8
DRAMBUIE	11.25

CAFE

FRESH GROUND PRESS COFFEE SERVICE	4.5
ESPRESSO	4.5
CAPPUCCINO/LATTE	5.5
CAFÉ GATES - GRAND MARNIER, CRÈME DE CACAO	10
CLASSIC IRISH - JAMESON, FRESH WHIPPED CREAM	9
BAYARIAN - PEPPERMINT SCHNAPPS, KAHLUA, CREAM	9

COGNAC

COURVOSIER VSOP	10.60
HENNESSY XO	30
MARTELL CORDON BLEU	25

WHISKEY - SMALL BATCH BOURBON

BOOKER'S	16.40
KNOB CREEK	10
FOUR ROSES SMALL BATCH	10.80
BASIL HAYDEN	12.40
WOODFORD RESERVE	9.75
ELIJAH CRAIG	8

SCOTCH WHISKEY - SINGLE MALT

MACALLAN 12YR	15
GLENFIDDICH 18YR	22
JOHNNY WALKER PLATINUM	20
BALVENIE 14YR	16.45
THE DALMORE	14.40
GLENLIVET 18YR	22
OBAN 14 YR	19.40

