

## Salads

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Salad



Side salad

10

## Dessert

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Cookie

## Desserts

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Bananas Foster for Two

21  
€



Vanilla Bean Crème Brûlée

9  
€

## Pizza

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Garden



Mista



**Eggs**



**Meat Pizza**

## **Pasta dishes**

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**Ravioli**

9

## **Side dishes**

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**Patatas**



**Pommes**

## **Salad**

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**Salad with pecan nuts**

9



**Caesar Salad**

3



**Caesar Salad**

11  
11  
€

## Extras

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**Cheddar Grits**

7  
€

## Seafood

---



**Shrimp**

10



**Seafood**

## Meat dishes

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**Sausage**

## Chicken

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**Fried chicken**

14

## Breakfast

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**Build an Omelet**

12  
€

## Starter

---



**Seared Scallops**

17  
€

## Fleisch - Schweinesteak

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**Steak**

9

## Mexican Specialities

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**Ribs**

## American

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**Westland Single Malt**

17  
€

## Griechische Küche

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**Filet**

## Noodle

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**Crab**

## Whisky

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**Hennessy VS**

10  
€

## Whiskey

---



**Toki Suntory**

11  
€

## Bread

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**Bread**

## Café

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**Café Cognac Cooler**

10  
€

## Brandy

---



**Remy 1738**

15  
€

## Brunch

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**Steak and Eggs**

## Hot drinks

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**Cappuccino Latte**

5  
€

## Coffee

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**Espresso**

10  
4 €

## Entrees

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**Shrimp and Grits**

27  
€



**Pan Seared Rainbow Trout**

27  
€

## Breakfast Combos

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**Breakfast Burrito**

11  
€

## Mexican Dishes

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**Chicken tacos**

## First Course

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**Seafood Bisque**

12  
€

## Tea & Coffee

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**CAPPUCCINO OR LATTE**

5  
€

## Cereals

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**Assorted Cold Cereal**

5  
€

## Entree

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**Double Cut Lamb Chops**

29  
€

## Main Plates

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**Two Eggs Freestyle**

11  
€



**Fried Egg and Andouille Sausage Hash**

14  
€



**Cast Iron Egg White Frittata**

11  
€



**Southern Style Breakfast Bowl**

12  
€



**Brioche French Toast or Belgian Waffle**

11  
€



**Regency Style Eggs Benedict**

14  
€

## **Great Beginnings**

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**Hotel Roanoke Peanut Soup**

8  
€



**Regency House Salad**

10  
€



**Summer Shrimp Cocktail**

15  
€



**Bibb Lettuce Sala**

10  
€



**Stuffed Pattypan Squash**

14  
€



**Chef's Cutting Board for Two**

22  
€

## On the Side

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**Sautéed Swiss Chard**

7  
€

## Bourbon

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**Four Roses Small Batch**

10  
€



**Woodford Reserve**

9  
€

## Rye

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**Basil Hayden's Dark Rye**

11  
€



**Redemption Rye**

9  
€

## Brunch Menu

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**Toasted Bagel, Cream Cheese**

4  
€

## SINGLE MALT SCOTCH

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**Balvenie 14 Year Caribbean Cask**

21  
€

## Breakfast Platters

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**Avocado toast plate**

12  
€

## Cognac

---



**Courvoisier VS**

9  
€



**Martell Cordon Bleu XO**

22  
€

## Single Malt

---



**Oban 14 Year**

19  
€

## Brandies

---



**Remy Martin XO**

29  
€

## Bourbon & Whiskey

---



**Woodford Reserve Double Oak**

14  
€

## Garnitures

---



**Breakfast Potato**

3  
€

## Coffee\*

---



Coffee

## From the Heart

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Crab Cakes

## WHISK(E)Y

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Laphroaig

16  
€

## Fourth

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House made ice cream and sorbet

9  
€

## The Journey

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Pan Roasted Statler Chicken

28  
€



Shrimp and Scallop Chesapeake

30  
€



**Char Grilled Filet**

40  
€



**Skin on Salmon Filet**

27  
€



**Vegetarian Grits**

19  
€

## **The Memory**

---



**Fried Lemon Curd**

9  
€



**Peach Plum Pavlova**

9  
€



**Chocolate Cheesecake Petit Fete**

10  
€

## **Bourbon / Whiskey**

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**Basil Hayden's Bourbon**

12  
€

## **Bourbon & Rye**

---



**Knob Creek Rye**

9  
€

## Sides 'N Such

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**Low Fat Yogurt**

3  
€

## Drinks

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**Drinks**

## Afghani Dishes

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**Afganish soup**

## Blended Malt

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**Jameson's Irish**

9  
€

## Start Me up

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**Creamy Oatmeal**

8  
€



**House Made Granola Yogurt Parfait**

7  
€



**Regency Fruit Bowl**

8  
€



**Asparagus, Bacon Fried Egg Tart**

8  
€

## Disposables

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**Fork**

## Bourbon, Rye & Whiskey

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**Jefferson's Reserve**

15  
€

## Desserts \*

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**Desserts**

## Create Your Own Sub

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**Veggies**

## Dessert\*

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**Dessert**

## Eggs With Baggage

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**2 Farm Fresh Eggs**

5  
€

## Liquor pt. 1

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**1792 Small Batch**

9  
€

## Dinner Large Plates

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**Seared Duck Breast**

25  
€

## Small Batch Bourbon

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**Filibuster Cask Aged (VA)**

12  
€



**Reservoir (VA)**

19  
€



**Ironclad (VA)**

19  
€



**Garrison Bro's Texas Straight**

28  
€

## Brunch for the Table

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**Buttermilk Biscuits**

3  
€

## Company

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**Fire Grilled Asparagus**

7  
€



**Roast Fingerling Potato**

7  
€



**Hotel Roanoke Spoon Bread**

6  
€

## Whiskeys, Ryes

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**Catoctin Creek Roundstone Rye (VA)**

13  
€



**Redbreast Irish 12 Year**

15  
€

## Sides & Refreshments

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**Meat Selection Pork or Turkey Bacon, Sausage**

5  
€



**Toast w/ House-Made Seasonal Jam**

3  
€



**White Stone Ground Grits, Butter**

5  
€

## Platters and Baskets

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**Scallops**

9

## French Dark Roast Coffee

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**French Press Coffee Service**

4  
€

## Uncategorized

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**Wild Turkey Longbranch**

10  
€



**Kopke Porto 10 Year, Portugal**

11  
€



**Taylor Fladgate, 10 Year Tawny, Portugal**

13  
€



**Emotions De La Tour Blanche Sauternes**

14  
€



**Macallan 12 year**

18  
€



**Glenlivet 12 Year**

13  
€



**Taylor Fladgate, 20 Year Tawny, Portugal**

16  
€