

BRUNCH MENU

Served Saturday & Sunday
from 7:00 AM to 3:00 PM
Spring/Summer 2016

**THE
REGENCY
BAR & GRILL**

*PLEASE ADVISE US OF
ANY FOOD ALLERGIES*

Consuming raw or undercooked meats,
seafood, shellfish may increase your
risk of foodborne illness, especially if
you have certain medical conditions.

HALF BOTTLE BUBBLES (375ml)

PIPER-HEIDSIECK , Champagne, France, NV 45.	BILLECART-SALMON ROSÉ , Champagne, France, NV 85.
CHARLES-HEIDSIECK , Champagne, France, NV 60.	FERRARI BRUT , Trento, Italy, NV 36.
KRUG GRAND CUVÉE , Champagne, France, NV 110.	FERRARI BRUT ROSÉ , Trento, Italy, NV 40.
PIPER-HEIDSIECK ROSÉ , Champagne, France, NV 65.	

COCKTAILS

THE BLAKE

Citron Vodka, St. Germain, Lemon, Grapefruit Juice
21.

REGENCY BLOODY MARY

Rich's Mix, Industry Distillery Vodka
18.

OLD CUBAN

Blanquette de Limoux, Diplomatico Blanco Rum, Mint, Lime, Angostura
21.

Alcoholic beverages will not be served between the hours of 4:00 AM to 8:00 AM Monday through Saturday and 4:00 AM to 12:00 PM on Sunday.

SALADS

FARMSTEAD 27.
<i>Romaine, Purple Carrots, Jicama, Cucumber, Fava Beans</i>
KALE 27.
<i>Walnuts, Pecorino, Potatoes, Sunflower Seeds</i>
CLASSIC CHOPPED CAESAR 26.
<i>White Anchovy Dressing, Herb Crouton</i>
JOAN'S CHOPPED 29.
<i>Romaine, Cage Free Chicken & Egg, Applewood Smoked Bacon, Cheddar, Avocado, Tomato</i>
CHICKEN PAILLARD 29.
<i>Breaded Cage Free Chicken, Rocket Arugula, Parmesan Dressing</i>

SIDES

10.

**APPLEWOOD
SMOKED BACON
CHICKEN APPLE SAUSAGE
CANADIAN BACON**

13.

**STEAMED ASPARAGUS
FRENCH FRIES
HERB-ROASTED POTATOES**

BREAKFAST

CAGE FREE EGGS ANY STYLE ... 25.

Herb-Roasted Potatoes, Toast and Applewood Smoked Bacon, Ham or Sausage

CAGE FREE 3-EGG OMELETTE ... 26.

*Choice of 3 (\$3 each additional):
Feta, Cheddar, Swiss, Goat Cheese, Mushrooms,
Onions, Spinach, Canadian Bacon, Ham, Tomatoes
(EGG WHITES AVAILABLE)*

CLASSIC EGGS BENEDICT ... 27.

*Poached Cage Free Eggs, English Muffin,
Canadian Bacon, Hollandaise*

SMOKED SALMON BENEDICT ... 28.

*Poached Cage Free Eggs, Smoked Salmon,
Hollandaise, Salmon Roe*

YOGURT ... 18.

Granola, Berries, Honey

PANCAKES ... 22.

*Classic Buttermilk, Blueberry
or Chocolate Chip*

SMOKED SALMON PLATTER ... 27.

*Toasted Bagel, Cream Cheese,
Sliced Tomatoes, Capers, Salmon Roe*

FROM the SEA

CRAB CAKES ... 28.

Lemon Aioli

SHRIMP COCKTAIL ... 26.

Horseradish Cocktail Sauce

SANDWICHES

UPPER EAST SIDE CLUB 26.

*House Roasted & Hand-Carved Turkey,
Applewood Smoked Bacon, Mayo*

GRILLED CHEESE 25.

Cheddar, Sourdough, Cherry Tomato Salad

BURGER 32.

RBG Fries, House Pickles

CLASSIC TOMATO SOUP 17.

Mini Grilled Cheese

We are proud to source our menu from
local and sustainable partners, including:

- BLUE MOON ACRES: Allentown, PA
- GRIGGSTOWN QUAIL FARM: Princeton, NJ
- VALLEY SHEPHERD CREAMERY: Long Valley, NJ
- KINGS CREAMERY: Lancaster, PA
- CASTLE VALLEY MILLS: Bucks Co., PA

ALL SHELLFISH IS MSC CERTIFIED
AND CAUGHT IN ATLANTIC WATERS

ALL BREADS ARE PRODUCED IN NYC

× Executive Chef: CATHERINE MEDRANO ×