

BRUNCH MENU

Saturday from 7:00 AM to 3:00 PM
Sunday from 10:00 AM to 3:00 PM

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)

Table listing various champagne and sparkling wine options with prices, including Piper-Heidsieck, Charles-Heidsieck, Krug Grand Cuvée, Billecart-Salmon Rosé, Ferrari Brut, and Ferrari Brut Rosé.

COCKTAILS

THE BLAKE

Citron Vodka, St. Germain, Lemon, Grapefruit Juice 22.

REGENCY BLOODY MARY

Industry Distillery Vodka 18.

POWER BREAKFAST MARTINI

Brockmans Gin, Cointreau, Orange Marmalade, Fresh Orange Juice, Sparkling Clementine Pellegrino 22.

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 10:00 AM on Sunday.

SALADS

- SQUASH 27. Seasonal Squash, Kale, Farro, Feta Cheese, Red Berry Vinaigrette
CLASSIC CHOPPED CAESAR 26. White Anchovy Dressing, Herb Crouton
JOAN'S CHOPPED 29. Romaine, Cage Free Chicken & Egg, Applewood Smoked Bacon, Cheddar, Avocado, Tomato, Balsamic Vinaigrette
CHICKEN PAILLARD 29. Choice of Breaded or Grilled Cage Free Chicken, Rocket Arugula, Parmesan Dressing

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
AVOCADO TOAST 16. Cream Cheese Dill Spread, Chardonmay Bread
ADD SMOKED SALMON 12.
YOGURT 18. Granola, Berries, Honey
BUTTERMILK PANCAKES 22. BLUEBERRY OR CHOCOLATE CHIP 5.
SMOKED SALMON PLATTER 27. Toasted Bagel, Cream Cheese, Sliced Tomatoes, Capers, Salmon Roe
SUBSTITUTE FRUIT FOR POTATOES 4.

SANDWICHES

- UPPER EAST SIDE CLUB 26. House Roasted Turkey, Applewood Smoked Bacon, Mayo
GRILLED CHEESE 25. Cheddar, Sourdough, RBG Fries
BURGER 32. RBG Fries, House Pickles
CLASSIC TOMATO SOUP 17. Mini Grilled Cheese

FROM the SEA

- SHRIMP COCKTAIL 29. Horseradish Cocktail Sauce
CRAB ROLLS 30. Jumbo Lump Crab, Spicy Mayo, Brioche Bun, RBG Fries

SIDES

- 12. APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
CANADIAN BACON
14. STEAMED ASPARAGUS
FRENCH FRIES
HERB-ROASTED POTATOES
SMOKED SALMON

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