

MOTHER'S DAY MENU

Sunday, May 13th
7:00 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)

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
22.

REGENCY BLOODY MARY

Rich's Mix, Industry Distillery Vodka
18.

MIMOSA

Col De'Salici Prosecco, Fresh Squeezed Orange Juice
18.

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 SALAD** **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*
- CHICKEN PAILLARD** **29.**
*Breaded Cage Free Chicken,
Rocket Arugula, Parmesan Dressing*

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, 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, Chardonnay Bread
- ADD SMOKED SALMON** ... **12.**
- PANCAKES** ... **22.**
Classic Buttermilk, Blueberry or Chocolate Chip
- SMOKED SALMON PLATTER** ... **27.**
*Toasted Bagel, Cream Cheese,
Sliced Tomatoes, Capers*

FROM the SEA



SHRIMP COCKTAIL ... **26.**
Horseradish Cocktail Sauce

SANDWICHES

- UPPER EAST SIDE CLUB** **26.**
*House Roasted & Hand-Carved Turkey,
Applewood Smoked Bacon, Mayo*
- RBG CRAB ROLLS** **30.**
*Jumbo Lump Crab, Spicy Mayo,
Brioche Bun, RBG Fries*
- 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 ×