



Light Spa-inspired Breakfast Selections

RUBY RED GRAPEFRUIT HALF

Strawberry and spearmint garnish

five dollars

REGENCY BREAKFAST TRIFLE

Layered house-crafted granola

Yogurt and seasonal berries

nine dollars

THE WILLIAMSBURG MORNING SPA SMOOTHIE

Petite bran muffins

seven dollars

SELECTION OF COLD CEREALS

five dollars

with seasonal berries

seven dollars and fifty cents

REGENCY MUESLI

Seasonal berries, bananas, and apples

ten dollars

SIMMERED OATS OR BYRD MILL GRITS

Spiced fruit compote

six dollars

SEASONAL FRUIT SELECTION

Wild berry yogurt

eleven dollars

Beverages

Royal Cup Williamsburg Inn regular or decaffeinated coffee

Harney & Sons Fine Teas

Milk or hot chocolate

three dollar and fifty cents

Freshly squeezed juices

Orange or grapefruit

four dollars and twenty-five cents

Espresso *four dollars*

Double espresso *five dollars*

Cappuccino *five dollars*

Inn Breakfast Specialties

EUROPEAN BREAKFAST

Petite croque monsieur, triple cream Brie with French baguette

Fresh greens and artisan sopresetta

Croissants, sweet butter, and preserves

Freshly brewed Royal Cup Williamsburg Inn regular or decaffeinated coffee
or Harney & Sons Fine Tea

seventeen dollars

REGENCY CINNAMON RAISIN FRENCH TOAST OR MALTED BELGIAN WAFFLES

Caramelized apples and candied pecans

Applewood bacon, Edwards farm sausage, or Virginia ham

thirteen dollars

PANCAKES OF THE MOMENT

Applewood bacon, Edwards farm sausage, or Virginia ham

twelve dollars

REGENCY OMELETS

Sugar-ham, crabmeat and asparagus, or garden fresh

Aged Hook cheddar or Gruyère cheese

Farm-fresh eggs or egg whites

Applewood bacon, Edwards farm sausage, or Virginia ham

thirteen dollars

CHESAPEAKE BAY CRAB HASH BENEDICT

Virginia ham and sauce hollandaise

sixteen dollars

TWO EGGS ANY STYLE

Applewood bacon, Edwards farm sausage, or Virginia ham

twelve dollars



*To assure the dining pleasure of all our guests, please be kind enough
to turn off cellular phones and refrain from smoking.*