

Soup & Salads

ADD CHICKEN 6 ADD SALMON 8

DAILY SOUP OFFERING 5

ASK SERVER FOR DESCRIPTION

BABY LETTUCES

WINTER CITRUS SEGMENTS, GRAPES, HONEYCRISP APPLE, CANDIED NUTS, LOCAL WILDFLOWER HONEY, CHARRED ORANGE VINAIGRETTE 9

CHOPPED

BACON, BLEU CHEESE, TOMATO, ONION, AVOCADO 10

BEET SALAD

RADICCHIO, ALMONDS, BLEU CHEESE, RAISIN, DIJON VINAIGRETTE 10

FRISÉE & MUSHROOM

MAITAKE, CRISPY FARRO, DARK SOY VINAIGRETTE, RADISH, DAIKON 10

SOUP & SALAD

DAILY SOUP & SIDE SALAD OF YOUR CHOICE 10

Bowls & Plates

MUSSELS & CLAMS

OVEN ROASTED TOMATOES, FENNEL, BABY SPINACH, TASSO 15

FETTUCCINE PRIMAVERA

ROASTED WINTER SQUASH, ARTICHOKE, PEPPADEW 12

ROYALE RAMEN*

CONFIT PORK, SOFT EGG, BOK CHOY, SCALLION, LEMONGRASS, KIMCHI & MISO BROTH 13

CORN FLAKE CRUSTED CHICKEN

GARLIC & HERB WHIPPED POTATOES, GRILLED BROCCOLINI, GRAVY 14

Handhelds

SERVED ON ARTISAN BREADS WITH BOARDWALK FRIES, COUNTRY STYLE POTATO SALAD OR BABY LETTUCES SALAD

VEGGIE ROYALE

OVEN ROASTED VEGETABLES, SPINACH, PROVOLONE, MOZZARELLA 11

CUBAN

HAM, ROASTED PORK LOIN, SWISS, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES 13

TURKEY & AVOCADO

BACON, LETTUCE, TOMATO, ALFALFA SPROUTS, CHEDDAR 13

LOCAL BURGER*

SWEETWATER VALLEY CHEDDAR, LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE, BACON 14

CHICKEN SALAD

GRILLED CHICKEN, GRAPES, WALNUTS, ROMAINE 10

SOUP & HALF SANDWICH

CHOOSE THE ROYALE, CUBAN, CHICKEN SALAD OR TURKEY & AVOCADO 11

[DOES NOT COME WITH A SIDE]

SIDES 5

COUNTRY STYLE POTATO SALAD	BOARDWALK FRIES
DAILY GARDEN VEGETABLE	GARLIC & HERB WHIPPED POTATOES
BABY LETTUCES	FRESH CUT FRUIT

PLEASE ASK YOUR SERVER FOR EXPRESS LUNCH OPTIONS



Lunch / Winter 2017

For the Table

MUFFINS & SCONES

FRESHLY BAKED PASTRIES, WHIPPED BUTTER, HOUSE MADE JAM 9

BISCUITS & JAM

HOUSE MADE BUTTERMILK BISCUITS, LOCAL HONEY, BUTTER, FRESH JAM 7

STICKY BUNS

CANDIED PECANS, ANGLAISE, WHIPPED CREAM, WILDFLOWER HONEY 9

Brunch

BANANA NUT FRENCH TOAST

BRANDY MAPLE SYRUP, CHANTILLY CREAM, BANANA PRESERVES 12

CHICKEN & BISCUITS

CORNFLAKE CRUSTED CHICKEN, HOUSE MADE BUTTERMILK BISCUITS, SAUSAGE GRAVY 14

CHORIZO & EGGS*

HOUSE MADE CHORIZO, SOFT POACHED EGGS, SALSA VERDE, AVOCADO, HOLLANDAISE 13

CRAB CAKE BENEDICT*

MARYLAND STYLE CRAB CAKES, SOFT POACHED EGGS, TOASTED ENGLISH MUFFINS, HOLLANDAISE 14

OLIVER OMELET

MUSHROOMS, PEPPERS, ONIONS, CHEDDAR CHEESE 11

Handhelds

SERVED ON ARTISAN BREADS WITH BOARDWALK FRIES OR BABY LETTUCES SALAD

CUBAN

HAM, ROASTED PORK LOIN, SWISS, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES 13

TURKEY & AVOCADO

BACON, LETTUCE, TOMATO, ALFALFA SPROUTS, CHEDDAR 13

BRUNCH ROYALE

SCRAMBLED EGGS, SMOKED CHEDDAR, AVOCADO, PICKLED JALAPENO 11

LOCAL BURGER*

SWEETWATER VALLEY CHEDDAR, LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE, BACON 14

HANGOVER HELPER

LOCAL FARM EGG, SMOKED CHEDDAR, SPICY FRIED OR GRILLED CHICKEN BREAST, HOUSE MADE PICKLES, HOT SAUCE 12

Choose 3 For \$13

CIRCLE V FARM EGGS*	HASHBROWN CASSEROLE
BABY LETTUCES SALAD	FRESH CUT FRUIT
TOAST N' JAM	APPLEWOOD SMOKED BACON
BISCUIT N' GRAVY	HOUSE MADE SAUSAGE
1/2 WAFFLE WITH MAPLE SYRUP	STONE GROUND GRITS
(\$5 EACH)	

Brunch Cocktails

BLOODY ROYALE

HOUSE INFUSED HORSERADISH VODKA, HOUSE BACON BITTERS 8

BLOODY MARY

TITO'S VODKA, SPANISH OLIVES, CELERY, LIME 8

BLOODY MARIA

HOUSE INFUSED JALAPEÑO & LIME TEQUILA 8

BLOODY DERBY

ROYALE BARREL SELECTED BUFFALO TRACE BOURBON 8

TRADITIONAL MIMOSA

FRESH SQUEEZED ORANGE JUICE & CHAMPAGNE 5

MARKET SQUARE MIMOSA

FRESH GRAPEFRUIT JUICE & CHAMPAGNE 5

FLOR DE SANGRA

ELDERFLOWER, CHAMPAGNE, CANDIED HIBISCUS 10

OLIVER BELLINI

PROSECCO, MUDDLED STRAWBERRIES, TURBINADO 10



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

To Begin

MUSSELS & CLAMS

OVEN ROASTED TOMATOES, FENNEL, BABY SPINACH, TASSO, DUKKAH 15

ROASTED WINTER VEGETABLES

NOBLE SPRINGS GOAT CHEESE, BEET YOGURT, GRAPE MUST, CARROT CHIPS 11

PORK BELLY

SWEET POTATOES, CHERRY LACQUER, PARSNIP & BEET RELISH 13

SHRIMP & GRITS

GUMBO, ROASTED PIQUILLO, FILÉ, TRINITY RELISH 12

SEARED SCALLOPS

CREAMED LEEKS, HOUSE MADE TASSO, CONFIT FENNEL, QUINCE 16

CRAB CAKES

BLUE CRAB, GREMOLATA, REFOGADO, CUCUMBER, WAKAME 14

MEAT & CHEESE BOARD

ASSORTMENT OF HOUSE MADE SAUSAGES, CURED MEATS, CHEESES & ACCOMPANIMENTS 24

Salads

BABY LETTUCES

WINTER CITRUS SEGMENTS, GRAPES, HONEYCRISP APPLE, CANDIED NUTS, LOCAL WILDFLOWER HONEY, CHARRED ORANGE VINAIGRETTE 12

FRISÉE & MUSHROOMS

MAITAKE, CRISPY FARRO, DARK SOY VINAIGRETTE, RADISH, DAIKON 13

CHOPPED SALAD

BACON, BLEU CHEESE, TOMATO, ONION, AVOCADO 13

BEET SALAD

RADICCHIO, ALMONDS, BLEU CHEESE, RAISIN, DIJON VINAIGRETTE 12

Sides

QUINOA & FARRO WITH WINTER SQUASH	7
ROASTED MUSHROOMS & KALE	9
CONFIT WINTER VEGETABLES	8
SWEET CHILI BRUSSEL SPROUTS	9
ROASTED BROCCOLINI WITH PARMESAN	8

Pastas

FETTUCCINE PRIMAVERA

ROASTED WINTER SQUASH, ARTICHOKE, PEPPADEW 18

SPAGHETTI BOLOGNESE

SAN MARZANO TOMATOES, BRAISED BEEF, FENNEL & SMOKED CHILE SAUSAGE, SOFRITO, HOUSE MADE RICOTTA 21

CARBONARA*

DUCK CONFIT, PEAS, MOSSY CREEK MUSHROOMS, HOUSE MADE PASTA, FARM EGG 24

ROYALE RAMEN*

CONFIT PORK, SOFT EGG, BOK CHOY, SCALLION, LEMONGRASS, KIMCHI & MISO BROTH 18

Entrees

CHICKEN & GRITS

GRITS, FINGERLING POTATOES, CELERY ROOT, CARROT COINS, BRUSSEL SPROUTS, PAN JUS 23

PAN ROASTED ARCTIC CHAR*

CITRUS & DILL COUSCOUS, CAULIFLOWER FLORETS, ROASTED RADISHES, CONFIT BABY CARROTS 28

OLIVER BURGER*

WHOLE GRAIN MUSTARD-INFUSED WELSH CHEDDAR, TOMATO-APPLE CHUTNEY, SERRANO CRISPS, BOARDWALK FRIES 16

DUCK DUO*

SEARED BREAST & CONFIT LEG, BUTTERNUT PURÉE, FIG COMPOTE, SWISS CHARD 28

BRAISED SHORT RIB

MISO MARINATED BONELESS SHORT RIB, CONGEE PURÉE, SMOKED MUSHROOMS, BABY KALE, CRISPY FARRO 26

LAMB SHANK*

FINGERLING POTATOES, BABY CARROTS, ROASTED CAULIFLOWER, SWISS CHARD, VADOUVAN 34

SEARED TROUT*

HOUSE MADE GNOCCHI, TASSO HAM, WINTER VEGETABLES, CLAM "CHOWDER", SMOKED ROE, BRUSSEL LEAVES 23

PETITE BEEF TENDERLOIN*

ZA'ATAR, SMASHED CAULIFLOWER, MAITAKE, SPINACH, RED ONION MARMALADE 31

BONE IN RIBEYE*

TRUFFLE WHIPPED POTATOES, LOCAL MUSHROOMS, CIPPOLINI, BROCCOLINI 48



ALL PASTAS MADE FRESH IN HOUSE & PRODUCTS ARE THOUGHTFULLY SOURCED & LOCAL WHEN AVAILABLE
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

Sweets

PUMPKIN CHEESECAKE

CINNAMON CRÈME FRAICHE, BROWNIE BITES, CANDIED NUTS 9

FIG CAKE

BLACK MISSION FIGS, MERINGUE, WHISKEY TOFFEE SAUCE, BRITTLE 9

CHOCOLATE CHESS PIE

CARAMEL, CHOCOLATE CRÈMEUX, WALNUTS 10

APPLE PIE

BUTTER PECAN GELATO, ITALIAN MERINGUE 9

TRUFFLES & MACARONS

TASTING OF HOUSE MADE CONFECTIONS 12

Drinks

NOT FOR BURNING

BLACKSTRAP, CYNAR, COFFEE SYRUP, WALNUT 11

SPICED ALEXANDER

SPICED WHISKEY, ALMOND MILK, HONEY, NUTMEG 10

SCAREMONGA

AGED VANILLA RUM, SWEET VERMOUTH, BANANA, TURBINADO, BANANA BRULEE 11



*WHEN CONSUMING RAW OR UNDERCOOKED FOODS THE RISK OF FOODBORNE ILLNESS MAY BE INCREASED

Royale

Happy Hour

M-F | 3-6PM

\$5 SEASONAL CRAFT DRAFT

ASK BARTENDER FOR SELECTION

\$7 DAILY ROYALE ROULETTE

\$5 PREMIUM WELL LIQUORS

\$5 HOUSE RED & WHITE WINE

\$3 MILLER HIGH LIFE

\$2 OFF DRAFT BEERS



Happy Hour 2017