

## Soup & Salads

ADD CHICKEN 5    ADD SMOKED SALMON 6

### DAILY SOUP OFFERING 5

ASK SERVER FOR DESCRIPTION

### BABY LETTUCES

SPRING CITRUS, GRAPES, APPLES, CANDIED PECANS,  
LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 9

### CRAB & KALE

CAULIFLOWER, BROCCOLINI, BENTONS BACON, SMOKED CHEDDAR,  
PARMESAN DRESSING 12

### WATERCRESS & SMOKED SALMON

SWEET CORN, EDAMAME, PEPPADAW PEPPERS, AGED FETA,  
WARM BACON VINAIGRETTE 12

### FRISÉE & BUTTER LETTUCE

MOSSY CREEK MUSHROOMS, RADISH, DAIKON, CRISPY FARRO,  
DARK SOY VINAIGRETTE 10

### SOUP & SALAD

DAILY SOUP & SIDE SALAD OF YOUR CHOICE 10

## Bowls & Plates

### MUSSELS & CLAMS

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

### FETTUCCINE FLORENTINE

FORAGED MUSHROOMS, SPINACH, ROASTED GARLIC, PARMESAN CREAM 12

### ROYALE RAMEN\*

CONFIT PORK, SOFT EGG, BOK CHOY, SCALLION, LEMONGRASS,  
KIMCHI, SHOYU 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 SALAD        | FRESH CUT FRUIT                |

**PLEASE ASK YOUR SERVER FOR  
EXPRESS LUNCH OPTIONS**



## To Begin

### MUSSELS & CLAMS

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

### ROASTED SPRING VEGETABLES

NOBLE SPRINGS GOAT CHEESE, GRAPE MUST, BEET YOGURT, PICKLED MUSTARD SEEDS, BABY CHARD 11

### PORK BELLY

NAPA CABBAGE, BRUSSELS, GOCHUJANG, HOISIN, SORGHUM 13

### AHI TUNA\*

CUCUMBER, WAKAME, CITRUS, DAIKON, SESAME, TAMARI 14

### SEARED SCALLOPS

CAULIFLOWER, CHANTERELLES, PARMESAN CREAM, ROE 16

### CRAB CAKES

BLUE CRAB, ROMESCO, CHERMOULA, SEA BEANS, CURED LEMON 14

### MEAT & CHEESE BOARD

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

## Salads

### BABY LETTUCES

SPRING CITRUS, GRAPES, APPLE, CANDIED PECANS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

### FRISÈE & BUTTER LETTUCE

MOSSY CREEK MUSHROOMS, RADISH, DAIKON, CRISPY FARRO, DARK SOY VINAIGRETTE 13

### CRAB & KALE

CAULIFLOWER, BROCCOLINI, BENTONS BACON, SMOKED CHEDDAR, PARMESAN DRESSING 14

### WATERCRESS & SMOKED SALMON

SWEET CORN, EDAMAME, PEPPADEW PEPPERS, AGED FETA, WARM BACON VINAIGRETTE 12

## Sides

|                                       |   |
|---------------------------------------|---|
| QUINOA & FARRO WITH SPRING VEGETABLES | 7 |
| BRUSSEL SPROUTS WITH SORGHUM & SAMBAL | 9 |
| BACON BRAISED COLLARD GREENS          | 8 |
| SPRING PEAS & ROASTED TOMATOES        | 8 |
| CAULIFLOWER & MOSSY CREEK MUSHROOMS   | 9 |

## Pastas

### FETTUCCINE FLORENTINE

FORAGED MUSHROOMS, SPINACH, ROASTED GARLIC, PARMESAN CREAM 18

### SPAGHETTI CACCIATORE

SERRANO, CHICKEN, ARTICHOKE, CURED LEMON, TOMATOES, CAPERS, HERBS 21

### LOBSTER RAVIOLI

INKY PASTA, LEEKS, CARROT, FENNEL, HOUSE MADE RICOTTA, LOBSTER CREAM 24

### ROYALE RAMEN\*

CONFIT PORK BELLY, SOFT EGG, BOK CHOY, SCALLION, LEMONGRASS, KIMCHI, SHOYU BROTH 18

## Entrees

### CHICKEN & GRITS

BRAISED ENDIVE, ASPARAGUS, CRISPY BRUSSELS, JUS 23

### SEARED SNAPPER\*

COCONUT INFUSED LENTILS, VADOUVAN, BRAISED COLLARDS, RHUBARB, WHITE ASPARAGUS 28

### OLIVER BURGER\*

WHOLE GRAIN MUSTARD INFUSED WELSH CHEDDAR, TOMATO & APPLE CHUTNEY, SERRANO CRISPS, BOARDWALK FRIES 16 ADD FARM EGG 2

### DUCK DUO\*

FOIE GRAS & SEARED BREAST, CARROT CAKE, CELERIAC, MOREL, RAMPS, CAROB MOLASSES 32

### PAN ROASTED STEELHEAD\*

SUCCOTASH OF SWEET CORN & EDAMAME, WATERCRESS, SEA BEANS 26

### LAMB CHOPS\*

BLACK LENTILS, FALAFEL, FATTOUSH, ROASTED GARLIC, FIDDLE HEAD FERNS 34

### SEARED TROUT\*

BOUDIN, TASSO, CAROLINA GOLD RICE, SUGAR SNAP PEAS, ROASTED TOMATOES, SPRING ONION, TENDRILS 23

### PETITE BEEF TENDERLOIN\*

CORNBREAD PURÉE, MORELS, FIDDLE HEAD FERNS, RAMPS, ROASTED BONE REDUCTION 31

### VENISON LOIN\*

CELERIAC, CHERRIES, CHANTERELLES, NETTLES, LACQUER 39

### BONE IN RIBEYE\*

TRUFFLE WHIPPED POTATOES, LOCAL MUSHROOMS, SPRING ONIONS, 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

Royale

**CHICKEN BREAST**

GRILLED OR FRIED, MASHED POTATOES, SEASONAL VEGETABLE 8

**FETTUCINE & CHEESE**

(VEGETABLES ADDED UPON REQUEST) 6

**LOCAL BURGER\***

SHOESTRING FRIES 8

**GRILLED CHEESE**

CHOICE OF SIDE 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



*Kids / Spring 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 13

*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     |
| <b>(\$5 EACH)</b>           |                        |

*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 LA SANGRA**

ELDERFLOWER, CHAMPAGNE, CANDIED HIBISCUS 10

**FRENCH 865**

GIN, LEMON, GRAPEFRUIT, SUGAR, GRAPEFRUIT SPARKLING SAKE 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

*Sweets*

**SPRING TART**

LEMON CURD, RASPBERRY, MERINGUE, LAVENDER, SHORTBREAD 9

**CHOCOLATE BROWNIE**

CHERRY VARIATIONS, CRÈMEUX, NOUGAT, GRANOLA, GELATO 9

**CARROT CAKE**

CARDAMOM CREAM CHEESE, RUM RAISINS, CARAMEL, SORGHUM, GELATO 10

**FROOT LOOPS**

CEREAL MILK CUSTARD, BERRY & CITRUS CURD, OATMEAL TUILE, DEHYDRATED BERRIES 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

Contemporary Classics

|   |    |
|---|----|
| Flor De La Sangra                               | 10 |
| Elderflower, Champagne, Candied Hibiscus Flower |    |
| Unusual Negroni                                 | 11 |
| Gin, Aperol, Lillet Blanc                       |    |
| Ward 8  | 11 |
| Rye, Orange, Lemon, Grenadine                   |    |

|   |    |
|---|----|
| Paloma A La Royale  | 10 |
| Blanc Tequila, Mezcal, Lime, Agave, Grapefruit Sparkling Sake |    |

|   |    |
|---|----|
| Peas + Love   | 11 |
| Pisco, Riesling, Lemon, Sugar, Aloe Water, Pea Shoots |    |

Crown Jewels

|  |    |
|--|----|
| Friend of a Friend                                   | 11 |
| Vodka, Cucumber, Domaine De Canton, Lemon, Champagne |    |

|  |    |
|--|----|
| Equator  | 12 |
| Pisco, Lime, Lillet Blanc, St. Germain, Green Chartreuse |    |

|  |    |
|--|----|
| Reminiscent  | 11 |
| Rum, Lime, Aperol, Lillet Rouge, Sugar, Rose Liqueur |    |

|  |    |
|--|----|
| Royale Reviver #2                                | 11 |
| Gin, Lemon, Thyme Syrup, Strawberry, Ginger Beer |    |

|  |    |
|--|----|
| Famous By Accident   | 11 |
| Reposado Tequila, Lime, Yellow Chartreuse, Pama, Agave, Mezcal Rinse |    |

|  |    |
|--|----|
| Garnet   | 11 |
| Cachaça, Kirschwasser, Maraschino, Hibiscus Strong Tonic |    |

|   |    |
|---|----|
| Valhalla  | 12 |
| Aquavit, Cocchi Americano, Yellow Chartreuse, Lemon Bitters |    |

|   |    |
|---|----|
| Thyme is Nigh   | 11 |
| Cachaça, Royal Montaine, Sfumato Amaro, Lemon, Thyme Syrup, Egg White |    |

|  |    |
|--|----|
| Bourbon Auditore                             | 10 |
| Bourbon, Strega, Lemon, Honey, Lavender Soda |    |

|   |    |
|---|----|
| Craft Draft   | 10 |
| Rotating Cocktail On Draft Designed By The Royale Bar |    |

|  |    |
|--|----|
| Royale Roulette  | 11 |
| Vintage or Created Cocktail Selected By The Royale Bar |    |

Champagne & Sparkling

|   | <i>GLS / BTL</i> |
|---|------------------|
| KENWOOD YALUPA CUVÉE BRUT 187   SONOMA      | 8                |
| ZONIN PROSECCO 187   ITALY                  | 9                |
| BANFI MASCHIO SPARKLING ROSE                | 9                |
| BORGOLUCE PROSECCO   ITALY                  | 42               |
| NICOLAS FEUILLATTE BRUT RESERVE   CHAMPAGNE | 69               |
| VEUVE CLICQUOT   CHAMPAGNE                  | 115              |

White

|  | <i>GLS / BTL</i> |
|--|------------------|
| HAYES RANCH CHARDONNAY 2014   LIVERMORE VALLEY   | 8   29           |
| TOAD HOLLOW UNOAKED CHARDONNAY 2014   MENDOCINO  | 34               |
| MER SOLEIL SILVER CHARDONNAY 2014   MONTEREY     | 39               |
| AMOR FATI CHARDONNAY 2012   SANTA MARIA VALLEY   | 68               |
| DOMAINE LAPORTE SANCERRE LE ROCHOY 2015   LOIRE  | 48               |
| ACROBAT PINOT GRIS 2014   OREGON                 | 8   29           |
| JUSTIN SAUVIGNON BLANC 2015   PASO ROBLES        | 9   32           |
| LOVEBLOCK SAUVIGNON BLANC 2015   MARLBOROUGH     | 10   39          |
| BOTANICA CHENIN BLANC 2014   SOUTH AFRICA        | 59               |
| DONKEY & GOAT GADABOUT 2015   BERKLEY CALIFORNIA | 11   43          |
| POGGIO ANIMA ROSATO 2015   TERRE SICILIANE ITALY | 9   35           |

Red

|  | <i>GLS / BTL</i> |
|--|------------------|
| DIORA PINOT NOIR 2014   MONTEREY                     | 11   43          |
| BELLE GLOS LAS ALTURAS PINOT NOIR 2014   SANTA LUCIA | 64               |
| AMOR FATI PINOT NOIR 2011   SANTA MARIA VALLEY       | 79               |
| BARISTA PINOTAGE 2014   SOUTH AFRICA                 | 9   32           |
| SCHILD ESTATE SHIRAZ 2013   BAROSSA VALLEY           | 10   36          |
| SLOW PRESS CABERNET 2014   PASO ROBLES               | 9   32           |
| PEJU CABERNET SAUVIGNON 2012   NAPA VALLEY           | 89               |
| FAUST CABERNET SAUVIGNON 2013   NAPA VALLEY          | 105              |
| SILVER OAK ALEXANDER VALLEY 2012   SONOMA            | 143              |
| ANGELINE RESERVE MERLOT 2014   NAPA VALLEY           | 9   32           |
| THORN MERLOT 2013   NAPA VALLEY                      | 95               |
| DONKEY & GOAT GRENACHE NOIR 2015   EL DORADO         | 62               |
| AMOR FATI GRENACHE 2011   SANTA MARIA VALLEY         | 75               |
| M. CHAPOUTIER BELLERUCHE CÔTES DU RHÔNE 2014         | 34               |
| PLUNGERHEAD ZINFANDEL 2014   LODI                    | 10   37          |
| KLINKER BRICK OLD VINE ZINFANDEL 2014   LODI         | 42               |
| NATURA ORGANIC CARMENERE 2015   CHILE                | 28               |
| GOUGUENHEIM MALBEC 2014   ARGENTINA                  | 8   29           |
| SERENDIPITY MALBEC 2013   ARGENTINA                  | 74               |
| DONELAN WALKER VINE HILL SYRAH 2012   RUSSIAN RIVER  | 85               |

Dessert Drinks

|  |    |
|--|----|
| Not For Burning  | 11 |
| Blackstrap, Cynar, Coffee Syrup, Walnut                            |    |
| Spiced Alexander   | 10 |
| Spiced Whiskey, Almond Milk, Honey, Nutmeg                         |    |
| Scaremonga   | 11 |
| Aged Vanilla Rum, Sweet Vermouth, Banana, Turbinado, Banana Brulee |    |

