

## BRUNCH

- Baker's Basket** assorted breakfast pastries and muffins 8  
**French Toast** brioche, banana rum syrup 8 add poached egg 11  
**Beagle Benedict** poached eggs, English muffin, chive hollandaise, ham and breakfast potatoes 11  
**Granola** house made with vanilla Greek yogurt and fresh berries 7  
**Omelette** 3 eggs with breakfast potatoes, toast and choice of toppings: bacon, ham, cheddar cheese, tomato, red pepper, onion and asparagus 9  
**Steak and Eggs** 2 eggs any style, grilled sirloin steak with chive butter, breakfast potatoes and toast 13 No steak 8  
**Sides** bacon, ham, English muffin, toast, breakfast potatoes fresh fruit All 3.50

## LUNCH

- B.L.T.** ciabatta, crisp bacon, tomato, bibb lettuce and chive mayonnaise 9  
**Crab Rangoon Empanadas** sweet n' sour sauce 8  
**Caesar** spicy dressing, buttered croutons, and parmesan 7 add chicken 11 shrimp 12 steak 14  
**Regal Burger** brioche bun, bread and butter pickles and Vermont cheddar 13  
**Mac N' Cheese** buttery Ritz cracker and sea salt crust 12  
**Grilled Vegetable Salad** mixed greens, chickpeas and lemon vinaigrette 10  
**Cobb Salad** avocado, gorgonzola, olives, bacon, chicken tortilla crisps and buttermilk dressing 12

## BRUNCH COCKTAILS

- The Veggie Mary** 8  
House-made vegetable infused vodka and our secret recipe bloody mary mix garnished with a spicy string bean.
- The Caliente Mary** 8  
House-made chipotle pepper infused tequila and our secret recipe bloody mary mix garnished with a salted lime and cucumber.
- The Spanish Sunset** 8  
Fresh blood orange purée, orange liqueur and Casteller Cava "Brut"
- The Mornin' After** 8  
A shot of anejo tequila spiced with green Tabasco & rimmed with smoked sea-salt
- The Beaglejuice** 9  
Grey Goose La Poire Vodka with pineapple & cranberry
- The Regal Beagle** 10  
Lunazul Reposado Tequila, agave nectar, fresh lime & fresh squeezed grapefruit with a salted rim

## APPETIZERS

**Oysters**<sup>†</sup> spicy yellow pepper and lime mignonette market price

**Crab Rangoon Empanadas** sweet & sour sauce 8

**Pumpkin Hummus** cucumber, red onion, feta, Zahtar spice  
and pita chips 5

**Tuna Tartare**<sup>†</sup> truffle vinaigrette, cucumber, avocado, orange  
and potato chips 10

## SALADS

**Cobb Salad** avocado, gorgonzola, olives, bacon, chicken  
tortilla crisps and buttermilk dressing 12

**Baby Beets** molten goat cheese, shaved fennel, evoo and lemon 8

**Caesar**<sup>†</sup> spicy dressing, buttered croutons and parmesan 7  
add chicken 11 shrimp 12 steak 14

**Mixed Greens** roasted pear, blue cheese, candied pecans  
and spiced pear vinaigrette 8

**Grilled Vegetable Salad** mixed greens, chickpeas  
lemon vinaigrette 10

## ENTREES

**Regal Burger**<sup>\*</sup> brioche bun, bread and butter pickles  
and Vermont cheddar 13

**Black Bean Burger** Moroccan spices, whipped feta  
and roasted red pepper 12

**Lobster Roll Sliders** lobster drawn butter and sweet potato fries 14

**Sesame Tuna**<sup>†</sup> chilled soba noodle salad, Thai peanut dressing  
and soy gastrique 13

**Panini** slow roasted pulled chicken, fresh mozzarella  
basil pesto and tomato 11

**Grilled Ham and Cheese** tomato and honey mustard 8

**B.L.T.** ciabatta, crisp bacon, tomato, bibb lettuce  
and chive mayonnaise 9

**Mac & Cheese** buttery Ritz cracker and sea salt crust 12

**Quesadilla** Cheddar cheese, black beans, butternut squash  
pico de gallo and sour cream 9

## BAR BITES

- Dates** stuffed with gorgonzola cheese and wrapped in bacon 4  
**Pumpkin Hummus** cucumber, red onion, feta, Zahtar spice and pita chips 5  
**Olives** marinated with lemon and thyme 4  
**Almonds** Moroccan spiced 4  
**Crab Rangoon Empanadas** sweet & sour sauce 8  
**Lobster Roll Sliders** lobster drawn butter and sweet potato fries 14  
**Tempura Sweet Potato Fries** with garlic aioli 5

## APPETIZERS

- Tacos** filled with pulled chicken, pico de gallo and avocado mousse 8  
**Pork Belly** slow braised with apple salad and caramel vinegar 7  
**Mixed Greens** roasted pear, blue cheese, candied pecans and spiced pear vinaigrette 8  
**Caesar**<sup>†</sup> spicy dressing, buttered croutons and parmesan 7  
**Baby Beets** molten goat cheese, shaved fennel, evoo and lemon 8  
**Oysters**<sup>†</sup> spicy yellow pepper and lime mignonette market price  
**Tuna Tartare**<sup>†</sup> truffle vinaigrette, cucumber, avocado orange and potato chips 10

## ENTREES

- Half Chicken** slow roasted with soft polenta, swiss chard and braised mushrooms 18  
**Scallops**<sup>\*</sup> pan seared with a pistachio brittle crust, butternut squash risotto and dried cherry glaze 19  
**Gnocchi** with roasted garlic, chickpeas, cauliflower parsley and aioli 15  
**Lamb Chops**<sup>\*</sup> grilled with mint, almond and goat cheese crust pomegranate syrup and roasted fingerlings 22  
**Sirloin Steak**<sup>\*</sup> grilled with pan seared potato cake, grilled asparagus and salsa verde 21  
**Halibut**<sup>\*</sup> pan seared with sherry beurre blanc, braised lentils and roasted carrots 20  
**Regal Burger**<sup>\*</sup> brioche bun, bread and butter pickles Vermont cheddar and French fries 13  
**Mac & Cheese** buttery Ritz cracker and sea salt crust 12

## SIDES All 5

Grilled asparagus, butternut squash risotto, sautéed Swiss chard roasted carrots, French fries, soft parmesan polenta pan seared potato cake, braised lentils, roasted fingerling potatoes

## WINES

### Sparkling

Cava "Brut", Casteller, Spain NV 9 / 35

### Whites

Rose (Syrah/Mouvedre) "Pioche"  
Jean Luc Colombo Cote de Bleue, France '08 6.5 / 24  
Pinot Grigio, Borgo, Italy '08 8 / 30  
Chardonnay, "Unleashed" Mutt Lynch, CA '08 7 / 26  
Sauvignon Blanc, Celestin Blondeau, France '07 6.5 / 24  
Riesling, Blue Fish, Germany '08 7.5 / 27  
Gruener Veltliner "Lois", Loimer, Austria '07 9 / 33  
Chardonnay, Lake Sonoma, CA '08 12 / 45

### Reds

Merlot, Sante Ema, Chile '08 7 / 26  
Malbec, Diseno, Argentina '07 7.5 / 28  
Cabernet, "Curious Beagle" Jim Tonjum, CA '07 9 / 34  
Pinot Noir, "LaForet" Joseph Drouhin, France '06 10 / 38  
Tempranillo/Garnacha, Red Guitar, Spain '07 8 / 30  
Shiraz, "Raw Power" Adelaide Plains, Australia, '06 7.5 / 27  
Cote du Rhone, Domaine Brusset, France '07 8 / 30  
Sangiovese/Merlot/Cabernet, "Tre" Brancaia, Italy '05 13 / 48

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## BEER

### Domestic

Miller High Life	3
Miller Light	4
Coors Light	4
Reading Pilsner	4
Otter Creek Copper Ale	5
Anchor Steam	5
Sam Adams Light	5
Sam Adams Seasonal	5
Avery White Rascal	6
Bear Republic Racer 5 IPA	6
Barney Flats Oatmeal Stout	6
Shipyard Pumpkinhead	6

### Imported

Kaliber N/A	4
Amstel Light	5
Heinekin	5
New Castle Brown Ale	5
Strongbow Cider	6

### Big Boys

Hacker-Pschorr Hefeweisen (16.9oz)	7
BBC Coffeehouse Porter (24 oz)	10
BBC Steel Rail (24oz)	10

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## REGAL COCKTAILS

### **The Regal Beagle** 10

Lunazul Reposado Tequila, agave nectar, fresh lime & fresh squeezed grapefruit with a salted rim

### **The Girl Next Door** 10

Absolut Ruby Red, orange liqueur, fresh squeezed grapefruit & sparkling wine

### **The Sidekick** 10

Pierre Ferrand Cognac, Mathilde Orange XO Liqueur, Angostura Bitters and fresh lemon with a raw sugar rim

### **The Dizzy Blonde** 10

La Favorite Agricole Blanc Rhum, fresh lime and simple syrup

### **The Petite Flower** 9

Reyka Vodka, St. Germain Elderflower Liqueur, lemon and soda

### **The Old Landlord** 9

Old Overholt Whiskey, Angostura Bitters and muddled fruit

### **The Sassy Coworker** 10

Hendrick's Gin, fresh lime, simple syrup and basil leaves

### **The Ladies Man** 10

Rittenhouse Rye, Angostura Bitters, sweet vermouth and marinated cherries

## DESSERT

**Cookies** chocolate chip, snickerdoodles and Mexican wedding cakes 6

**Tres Leches** dulce de leche and whipped cream 6

**White Chocolate Bread Pudding** bananas, raspberries, vanilla ice cream and toffee sauce 7

**Pumpkin Crème Brulée** cinnamon spiced with fresh berries and whipped cream 6

**Sorbet and Ice Cream** seasonal flavors 5