

Twenty Milk Street

Sunday Brunch

The Portland Regency Hotel and Spa proudly serves Cage Free eggs from our own farm in Cumberland, ME. Our 150 Golden Comet chickens produce fresh eggs daily- farm to table!

Lobster Benedict

Two perfectly poached eggs with grilled tomato on a toasted English muffin with freshly picked Maine lobster meat and classic hollandaise sauce served with seasoned home fries -19

Vegetarian Benedict

Two perfectly poached eggs on a toasted English muffin with fresh spinach, ripe red tomato slices and classic hollandaise sauce served with seasoned home fries -13

Seafood Frittata

An open face omelet with fresh Maine lobster meat, sweet Maine shrimp and crabmeat, sweet peppers, scallions and dill havarti cheese -19

Italian Frittata

An open face omelet with artichoke hearts, ripe red tomatoes, fresh spinach, proscuitto ham and parmesan cheese -13

Steak and Eggs

8 oz. char-broiled choice Black Angus sirloin, prepared to your liking with two eggs any style, served with toast and seasoned home fries -20

Omelet of the Day

Ask your server for details

Three Egg Omelet

*A three egg omelet made with choice of three fillings:
Ham, applewood smoked bacon, cheese, onions, green peppers, ripe red tomatoes, fresh spinach and mushrooms, served with toast and seasoned home fries -12*

Eggs Benedict

Two perfectly poached eggs on toasted English muffin with Canadian bacon and classic hollandaise sauce served with seasoned home fries -14

Our Home Made Corned Beef Hash

With two perfectly poached eggs and classic hollandaise -12

Two Eggs any Style

With choice of applewood smoked bacon, ham or sausage links, served with toast and seasoned home fries -12

Home Made Belgian Waffle

Served with butter and maple syrup -10

With fresh fruit -11

Maine Blueberry Malted Pancakes

With sausage links or applewood smoked bacon -11

Bananas Foster French Toast

French bread soaked in a vanilla and cinnamon infused egg batter, pan-fried and topped with a brandy-banana topping and whipped cream served with sausage links or applewood smoked bacon -12

Smoked Salmon Plate

Served with a toasted bagel, cream cheese, minced red onions, sliced ripe red tomatoes, capers and lemon -14

*Consuming raw or undercooked meats may increase your risk of food borne illness
A service charge of 20% will be added to parties of six or more*

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Pastries

Assorted Bagels -3

English Muffin -2

Pastry Basket -6

An assortment of homemade muffins, croissants and Danish fresh from our Bakery

Fresh Fruit

1/4 Honeydew Melon, 1/2 Cantaloupe or 1/2 Grapefruit -4

Fresh Fruit Salad -5

Fresh Fruit Plate -11

A beautiful display of sliced pineapple, cantaloupe, strawberries, oranges and grapes, served with plain yogurt or low-fat cottage cheese

Side Orders

Ham, Applewood Smoked Bacon, Canadian Bacon or Sausage Links -3

Homemade Corned Beef Hash -4

Seasoned Home Fries -2

Hot Oatmeal -6

Homemade Granola -6

Assorted Cold Cereals -3

Plain or Flavored Yogurt -3

Beverages

Freshly Squeezed Orange Juice -4

Assorted Juices -3

Milk -3

Coffee, Tea or Decaf -3

Cappuccino -4

Espresso -3

Bellini -8

Mimosa -7

Prosecco, Zardetto Petite -8

Mumm Petite Champagne -9

Bloody Mary -7

Armory Bloody Mary -12

Served with two giant shrimp, olives and celery

In accordance with the Maine State Law, alcoholic beverages are not available until 9am on Sunday