

MODERN DINER

EST. 2023

Regina's

A MOM & MOM SHOP


Small Plates

-  **POBLANO BLUE CHEESE WEDGE** 17
iceberg, tomato, pickled red onion,
cucumber, roasted red peppers,
bacon, chive, dill, everything seasoning
- KALE CAESAR** 13
breadcrumbs, parmesan, lemon zest
add smoked salmon 8
-  **PEPPERONCINI DIP** 10
with lacto-fermented potato chips
- SMOKED SALMON RANGOONS** 13
sweet chili sauce
-  **MARINATED BEETS** 9
basil pistachio pesto
-  **SMASHED CUCUMBER SALAD** 8
vinegar, garlic, ginger
- TOTORO FRIES** 6
sriracha mayo, hoisin sauce, wasabi peas,
scallions, furikake
- PECORINO FRIES** 6
garlic aioli, pecorino

Sandwiches

- LIONS & TIGERS** 18
Thai pepper hot honey lions mane,
poblano blue cheese, house seasonal
bánh mì style pickles, potato bun
- FILET O' FISH** 19
cod, american cheese, tartar, pickles
- FRIED CHICKEN** 17
Thai pepper hot honey, romaine, poblano
blue cheese, lettuce, pickles, potato bun
- MORTADELLA** 19
mortadella, burrata, pistachio pesto,
peach jam, potato bun
add calabrian chili jam 2
- THE TRON BURGER** 17
two Brasstown Beef patties, special sauce,
american cheese, pickles, onions, potato bun

Large Plates

- STUFFED SHELLS** 18
pesto stuffed shells, marinara, mozzarella
- FISH & CHIPS** 18
tartar, lemon, fried capers
- WEEKLY SCHNITZEL** 21
accompanying seasonal side
-  **SEASONAL SAUSAGE PLATE** 20
house made smoked sausage, accompanying
seasonal side



Zero Proof

house made lemonade
 fountain coke products
 mexican coke
 gosling's ginger beer
 topo chico
 athletic n/a cerveza
 st. agrestis phony negroni
 rishi hot teas
 wehrloom honey root beer

Beer, etc.

miller high life 4
 bohemia mexican pilsner 6
 botanist & barrel berry cider 10
 highland oatmeal porter 6
 hi-wire hi-pitch ipa 16oz 7
 louie louie blueberry 10
 THC seltzer
 sunny dayz blood orange 11
 THC seltzer

Wines by the glass

sparkling
 Albet I Noya, 'Petit Albet' Brut Reserva 14/49
 Xarel-lo/Macabeu/Parellada, Spain
white
 Chateau Carbonneau MARGOT 12/42
 Sauvignon Blanc, France
rosé
 Domaine Cendrillon Minuit 12/42
 Grenache/Cinsault/Syrah, France
orange
 Krasno Skin Contact 12/42
 Rebula/Malvasia/Sauvignonasse, Slovenia
red
 Bodan Roan 12/42
 Pinot Noir, Lodi, CA

Kitchen Cocktails

specially formulated by the chefs

FERNET ME NOT 12
 Appalachian Fernet, rosemary honey,
 lemon, ginger
CHASE'S MAI TAI 13
 Kill Devil Rum, Appalachian Orgeat,
 pineapple, Oak City Amaretto floater
FAN GIRL 13
 Murrell's Row Tulsi Gin, basil, lemon,
 cinnamon
WING WING WING 14
 Vanilla wafer-washed Kill Devil Pecan Rum,
 Gifford banane du brésil, house banana oleo,
 lemon, vanilla simple, banana milk fat wash

Eat Your



Wines by the bottle

sparkling
 Ohlig 'Latitude 50' Sekt Rosé 43
 Pinot Noir/Portugueiser/Dornfelder, Germany
 Christian Etienne 69
 Pinot Noir/Chardonnay, France
white
 Domaine Blanc et Fils Apremont 42
 Jacquere, France
 Gota Prunus Branco 42
 Portuguese white blend, Portugal
 Chateau Bonnet Chat'au Bonnet 52
 Chardonnay, France

Cocktails

KAT MARTINI 14
 Bombay Sapphire, Cocchi Americano,
 Dolin dry vermouth, olives
BASQUE MOUNTAIN CLOUDS 11
 Rezabel sweet vermouth, orange foam
ESPRESSO MARTINI 14
 PennyCup espresso, house vodka,
 Caffè Borghetti espresso liqueur
MEZCAL MARGARITA 14
 400 Conejos Mezcal, house tequila,
 lime, simple, triple sec
FIRST IN FLIGHT 12
 house bourbon, Aperol, Amaro Flora,
 lemon juice

Heart Out

rosé
 Day "Lemonade" 54
 Pinot Noir, Willamette Valley, OR
orange
 Dorcha Oranza 52
 Gelber Muskateller, Traminer, Slovenia
red
 ANAHATA 45
 Cabernet Sauvignon, Columbia Valley, WA
 Marques de Tomares CRIANZA 49
 Tempranillo, Spain