

FRESH & COLD

- PERFECT PARFAIT 14
Fresh Berries, House-Made Granola, Garret County Maple Yogurt ▼
- *AVOCADO TOAST 19
Toasted Whole Grain Harvest Bread, Smashed Avocado, Garden Greens, Radish, Heirloom Tomato, Green Goddess Dressing, Soft Poached Egg ▼
- PASTRY BASKET 21
Basket of House-Made Pastries and Preserves, Whipped Butter ▼
- AMBROSIA BOWL 17
Orange, Pineapple, Cantaloupe, Honeydew, Fresh Berries, Agave, Toasted Coconut, Toasted Meringue **GF** ▼

*FARM FRESH EGGS

SERVED WITH POTATOES O'BRIEN &
 CHOICE OF TOAST (WHITE/WHEAT/RYE)

- AMERICAN BREAKFAST 19
Two Eggs Served Your Way, Choice of Applewood Smoked Bacon, Edwards' Country Sausage **GF**
- THE NORTH BEACH OMELET 27
Jumbo Lump Blue Crab, Onion, Tomato, Bell Pepper, Avocado, White Cheddar Cheese **GF**
- SEAHILL SPA OMELET 19
Egg Whites, Spinach, Tomato, Green Onion, Fresh Chevre **GF** ▼
- CREATE YOUR OWN OMELET 21
Your Choice of the Following Ingredients: Virginia Ham, Applewood Bacon, Edwards' Sausage, Onion, Bell Pepper, Mushroom, Spinach, Tomato, Avocado, Cheddar, Chevre, Havarti **GF**

*BENEDICTS

- CLASSIC EGGS BENEDICT 20
Two Poached Eggs on an English Muffin with Canadian Bacon & Hollandaise Sauce
- THE CAVALIER BENEDICT 24
Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomato, Wilted Spinach & Hollandaise Sauce
- SMOKED SALMON BENEDICT 23
Two Poached Eggs on a Potato Blini, House Cured Smoked Salmon, Dill Cream, Crispy Capers & Hollandaise Sauce
- GARDEN BENEDICT 21
Two Poached Eggs on an English Muffin, Wilted Spinach, Avocado, Tomato, Mushroom, Onion & Hollandaise ▼

FROM THE GRIDDLE

ALL ITEMS SERVED WITH OUR 60-DAY TARNISHED TRUTH
 BOURBON BARREL-AGED MAPLE SYRUP

- BUTTERMILK PANCAKES 15
Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries ▼
- "OLD CAVALIER" BOURBON FRENCH TOAST 20
Tarnished Truth Custard-Battered Brioche Bread, Cinnamon-Pecan Butter, Fresh Berries ▼
- CRISP MALTED BELGIAN WAFFLE ... 13
Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries ▼
- CHICKEN & WAFFLES 19
Crisp Malted Belgian Waffle, Hand Battered All-Natural Chicken Thigh, Fresh Berries

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. 20% gratuity will be added to parties of 6 or more. +\$1 Surcharge Added to Menu Items Containing Eggs.

GF = Gluten Free
▼ = Vegetarian

HOUSE FAVORITES

*SHRIMP & GRITS 24

Poached Egg, White Cheddar Stone Ground Grits,
Garden Herb Shrimp, Bell Pepper, Onion, Smoked Tomato
Creole Emulsion, Basil Oil

SIGNATURE GARDEN BLT 19

Fresh Baked Croissant, Applewood Bacon, Fried Egg,
Garden Salad Greens, Heirloom Tomato, Roasted Garlic Aioli,
Potatoes O'Brien

*CAVALIER GARDEN

STEAK & EGGS 28

Pan Seared 6oz New York Strip, Two Eggs Served Your Way,
Choice of Toast, Potatoes O'Brien, Blistered Tomato, Chimichurri

EDWARDS SAUSAGE

BISCUITS & GRAVY 19

Buttermilk Biscuits, Red Eye Sausage Gravy, Sunny Side Egg

ADDITIONS

SMALL FRUIT BOWL 8

STEEL-CUT OATMEAL WITH
BROWN SUGAR & RAISINS 9ASSORTED COLD CEREAL WITH
WHOLE OR 2% MILK 7WHITE, WHOLE WHEAT,
OR RYE TOAST 5

ENGLISH MUFFIN 5

TOASTED BAGEL
& CREAM CHEESE 6

HOUSE-MADE DANISH PASTRY 6

APPLEWOOD SMOKED BACON 7

TURKEY SAUSAGE LINKS 7

SMOKED SAUSAGE LINKS 7

SIDE OF VEGAN SAUSAGE 7

HOUSE-MADE CINNAMON BUN 7

HOUSE-MADE CROISSANT 8

HOUSE-MADE
CHOCOLATE CROISSANT 6BYRD MILL STONE
GROUND GRITS 6

SIDE OF EGG 7

SIDE OF AVOCADO 4

SIDE OF POTATOES 3

COFFEE & TEA

J'ENWEY PREMIUM
LOOSE-LEAF TEAS 7

Cavalier Black & Bourbon Vanilla, Lavender Blue Earl Grey,
Japanese Sencha, Hibiscus High Energy, Moroccan Mint, Herbal
Chai*, Chamomile* (*Caffeine Free)

SEGAFREDO GOURMET
COFFEE 6

FRENCH PRESS 11

ESPRESSO
(SINGLE/DOUBLE) 4/8

CAPPUCCINO OR LATTÉ 7