



FRESH & COLD

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

***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 Chèvre **GF V**
- 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, Chèvre, 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 **V**

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 **V**
- "OLD CAVALIER" BOURBON FRENCH TOAST 20
Tarnished Truth Custard-Battered Brioche Bread, Cinnamon-Pecan Butter, Fresh Berries **V**
- CRISP MALTED BELGIAN WAFFLE ... 13
Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries **V**
- 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. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish. +\$1 surcharge added to menu items containing eggs.

GF = Gluten Free **V** = Vegetarian
NF = Nut Free **DF** = Dairy Free

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 9
 ASSORTED COLD CEREAL WITH WHOLE OR 2% MILK 7
 WHITE, WHOLE WHEAT, OR RYE TOAST 5
 ENGLISH MUFFIN 5
 TOASTED BAGEL & CREAM CHEESE 6
 HOUSEMADE DANISH PASTRY 6
 APPLEWOOD SMOKED BACON 7

TURKEY SAUSAGE LINKS 7
 SMOKED SAUSAGE LINKS 7
 SIDE OF VEGAN SAUSAGE 7
 HOUSEMADE CINNAMON BUN 7
 HOUSEMADE CROISSANT 8
 HOUSEMADE CHOCOLATE CROISSANT 6
 BYRD 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)*

STARBUCKS COFFEE 6
 FRENCH PRESS 11
 ESPRESSO (SINGLE/DOUBLE) 4/8
 CAPPUCCINO OR LATTÉ 7

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