

FRESH & COLD

PERFECT PARFAIT 14

*Fresh Berries, House-Made Granola, Garret 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 House-Made 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 Chevre **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,
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* **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. 20% gratuity will be added to parties of 6 or more. +\$1 Surcharge Added to Menu Items Containing Eggs.

GF = Gluten Free
V = Vegetarian

HOUSE FAVORITES

*SHRIMP & GRITS24

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

SIGNATURE GARDEN BLT19

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

*CAVALIER GARDEN

STEAK & EGGS28

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

EDWARDS SAUSAGE

BISCUITS & GRAVY19

Buttermilk Biscuits, Red Eye Sausage Gravy, Sunny Side Egg

ADDITIONS

SMALL FRUIT BOWL8

STEEL-CUT OATMEAL WITH
BROWN SUGAR & RAISINS9ASSORTED COLD CEREAL WITH
WHOLE OR 2% MILK7WHITE, WHOLE WHEAT,
OR RYE TOAST5

ENGLISH MUFFIN5

TOASTED BAGEL
& CREAM CHEESE6

HOUSE-MADE DANISH PASTRY6

APPLEWOOD SMOKED BACON7

TURKEY SAUSAGE LINKS7

SMOKED SAUSAGE LINKS7

SIDE OF VEGAN SAUSAGE7

HOUSE-MADE CINNAMON BUN7

HOUSE-MADE CROISSANT8

HOUSE-MADE
CHOCOLATE CROISSANT6BYRD MILL STONE
GROUND GRITS6

SIDE OF EGG7

SIDE OF AVOCADO4

SIDE OF POTATOES3

COFFEE & TEA

J'ENWEY PREMIUM
LOOSE-LEAF TEAS7

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

SEGAFREDO GOURMET
COFFEE6

FRENCH PRESS11

ESPRESSO
(SINGLE/DOUBLE)4/8

CAPPUCCINO OR LATTÉ7

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BREAKFAST COCKTAILS

HOUSE BLOODY MARY 12

BLOODY MARY SUPREME 14

*AVA Vodka, Becca Bloody Mary Mix, White Truffle Oil,
Pepper Bacon & Seasonal Garnish*

CLASSIC MIMOSA 12

Orange Juice & Sparkling Wine

SEASONAL MIMOSA 14

Lavender, Mint, Pomegranate Juice & Sparkling Wine

SEAHILL SPARKLER 13

Sauvignon Blanc, Lime Cordial, & Grapefruit Soda

BRIGHT EYED MARTINI 14

*AVA Vodka, House-Made Coffee Liqueur, Old Cavalier Bourbon
Cream, Espresso, & Chocolate Bitters*

SWEET BEGINNINGS

HOUSE-MADE CINNAMON BUN 7

Baked Fresh Daily, Served with Cream Cheese Icing **V**

PASTRY BASKET 21

Basket of House-Made Pastries and Preserves, Whipped Butter **V**

AMBROSIA BOWL 17

*Orange, Pineapple, Cantaloupe, Honeydew, Fresh Berries,
Agave, Toasted Coconut, Toasted Meringue* **GF V**

STARTERS

DEVILED EGGS 13

Half Dozen, Caviar, Crisp Potato **GF**

*LOCAL OYSTERS ON
THE HALF SHELL 16

*Half Dozen, Cocktail Sauce, Fresh Grated Horseradish,
AVA Vodka Mignonette* **GF**

PERFECT PARFAIT 14

Fresh Berries, House-Made Granola, Garret County Maple Yogurt **V**

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 TOAST,
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 CROISSANT 8

HOUSE-MADE
CHOCOLATE CROISSANT 6

BYRD MILL STONE
GROUND GRITS 6

SIDE OF EGG 7

SIDE OF AVOCADO 4

SIDE OF POTATOES 3

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MAIN EVENTS

*AVOCADO TOAST 19

Toasted Whole Grain Harvest Bread, Smashed Avocado,
Garden Greens, Radish, Heirloom Tomato, Green Goddess
Dressing, Soft Poached Egg **V**

*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

GARDEN BENEDICT 21

Two Poached Eggs on an English Muffin, Wilted Spinach,
Avocado, Tomato, Mushroom, Onion & Hollandaise **V**

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 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

*SHRIMP & GRITS 24

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

*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

SIGNATURE GARDEN BLT 19

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

SIGNATURE BECCA
CRAB CAKE SANDWICH 22

Jumbo Lump Crab, Brioche Roll, Spicy Remoulade,
Bibb Lettuce, Tomato, Pickle

*THE CAVALIER BURGER 20

House-Ground Beef, Candied Black Pepper Bacon, Cambozola
Cheese, Caramelized Onion, Toasted Ciabatta Bun

BECCA SPRING HARVEST SALAD ... 14

Poached Apples, Spiced Pistachios, Roasted Beets, Goat Cheese,
Mixed Greens, Kale, Honey Nutmeg Vinaigrette **GF V**

BABY GEM SALAD 13

Baby Gem Lettuce, Fresh Strawberries, Grapes,
Orange Supremes, Ricotta Salata, Candied Almonds,
Cavalier Honey Lemon Vinaigrette

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