

BREAKFAST COCKTAILS

HOUSE BLOODY MARY.....	12
BLOODY MARY SUPREME	14
<i>AVA Vodka, Becca Bloody Mary Mix, White Truffle Oil, Pepper Bacon & Seasonal Garnish</i>	
CLASSIC MIMOSA.....	12
<i>Orange Juice & Sparkling Wine</i>	
SEASONAL MIMOSA.....	14
<i>Lavender, Mint, Pomegranate Juice & Sparkling Wine</i>	
SEAHILL SPARKLER	13
<i>Sauvignon Blanc, Lime Cordial, & Grapefruit Soda</i>	
BRIGHT EYED MARTINI	14
<i>AVA Vodka, Housemade Coffee Liqueur, Old Cavalier Bourbon Cream, Espresso, & Chocolate Bitters</i>	

SWEET BEGINNINGS

PARFAIT AUX BAIES	15
<i>Berries, House-Made Granola, Vanilla-Maple Yogurt ▼</i>	
SEASONAL FRUIT & BANANA TRIFLE.....	19
<i>Orange, Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries, Banana Pound Cake</i>	
CINNAMON BUN	8
<i>Served with Cream Cheese Icing ▼</i>	
PASTRY BASKET	21
<i>House-Made Danish Pastry, Croissant & Chocolate Croissant, Triple Berry Preserve, Honey Whipped Butter ▼</i>	

STARTERS & SALADS

CAVIAR DEVILED EGGS.....	16	BURRATA & STRAWBERRY SALAD ..	18
<i>Half Dozen, Potato Crisp</i>		<i>Mixed Greens, Apple Aged Balsamic, Prosciutto Crisp, Hawaiian Lava Salt, Radish, Basil Balsamic Vinaigrette, Puffed Quinoa ▼ NF GF</i>	
*LOCAL OYSTERS ON THE HALF SHELL.....	16	CLASSIC CAESAR SALAD	16
<i>Half Dozen, Cocktail Sauce, Horseradish, Lemon, Champagne Mignonette GF NF DF</i>		<i>Romaine Hearts, Parmesan Crisp, Peppercorn Brioche Croutons, Parmigiano Reggiano, Caesar Dressing NF</i>	
AVOCADO TOAST	19		
<i>Multigrain Toast, Smashed Avocado, Green Salad, Watermelon Radish, Heirloom Tomato, Green Goddess Dressing, Soft Poached Egg ▼</i>			

COFFEE & TEA

J'ENWEY PREMIUM LOOSE-LEAF TEAS.....	7	STARBUCKS COFFEE.....	6
<i>Cavalier Black & Bourbon Vanilla, Lavender Blue Earl Grey, Tropical Green, Hibiscus High Energy, Moroccan Mint, Citrus Chamomile* (*Caffeine Free)</i>		FRENCH PRESS.....	11
		ESPRESSO (SINGLE/DOUBLE)	4/8
		CAPPUCCINO OR LATTÉ	7

*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 ▼ = Vegetarian
NF = Nut Free DF = Dairy Free

MAIN EVENTS

FARM FRESH EGGS SERVED WITH BREAKFAST POTATOES & CHOICE OF TOAST (WHITE/WHEAT/SOURDOUGH/RYE/ENGLISH MUFFIN)

AMERICAN BREAKFAST 19 <i>Two Eggs Served Your Way, Choice of Applewood Smoked Bacon or Maple Sausage</i> GF	BECCA OMELET 27 <i>Lump Blue Crab, Becca Herbs, Onion, Tomato, Bell Pepper, Spinach, White Cheddar</i> GF
*CLASSIC EGGS BENEDICT 21 <i>Two Poached Eggs, Grilled English Muffin, Canadian Bacon & Hollandaise Sauce</i>	SEAHILL SPA FRITTATA 20 <i>Egg Whites, Chèvre, Scallion, Spinach, Tomato, Forest Mushroom, Avocado</i> GF V
*THE CAVALIER BENEDICT 24 <i>Two Poached Eggs, English Muffin, Petit Becca Crab Cakes, Tomato, Spinach & Hollandaise Sauce</i>	

FROM THE GRIDDLE & HOUSE FAVORITES

CHICKEN & WAFFLES 19 <i>Malted Belgian Waffle, Crispy Fried Chicken Thigh, Berries, Tarnished Truth Maple Syrup</i>	*THE CAVALIER STEAK & EGGS 29 <i>6oz New York Strip, Two Eggs Served Your Way, Blistered Tomato, Chimichurri</i>
CRISP MALTED BELGIAN WAFFLE 13 <i>Whipped Cavalier Honey Butter & Berries, Tarnished Truth Maple Syrup</i> V	BECCA BLT 19 <i>Croissant, Apple Smoked Bacon, Fried Egg, Organic Greens, Tomato, Chipotle Aioli, Breakfast Potatoes</i>
“OLD CAVALIER” BOURBON FRENCH TOAST 20 <i>Custard-Battered Brioche, Pecan-Cinnamon Butter & Berries, Tarnished Truth Maple Syrup</i> V	SOUTHERN BISCUITS & GRAVY 19 <i>Sausage Gravy, Buttermilk Biscuits, Sunny Side Egg</i>
*SHRIMP & GRITS 26 <i>Poached Egg, White Cheddar Grits, Garden Herb Shrimp, Bell Pepper, Onion, Smoked Tomato Emulsion, Becca Herbs</i>	BECCA CRAB CAKE SANDWICH 23 <i>Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bibb Lettuce, Tomato, Pickle, House-Cut Fries or Salad</i>
	*THE CAVALIER BURGER 21 <i>Half Pound Patty, Smoked Aged Cheddar, Caramelized Onion, Bacon, Dijonnaise, Brioche Bun, House-Cut Fries or Salad</i>

ADDITIONS

SMALL FRUIT BOWL 8	HOUSE-MADE PASTRY 8 <i>Danish Pastry, Cinnamon Bun, Croissant, or Chocolate Croissant</i>
STEEL-CUT OATMEAL 9 <i>Served with Brown Sugar & Raisins</i>	APPLEWOOD SMOKED BACON 8
STONE GROUND GRITS 8 <i>Served with Smoked Bacon & Cheddar Cheese</i>	SAUSAGES 7 <i>Maple Breakfast Sausage, Turkey Sausage, or Vegan Sausage</i>
TOAST 5 <i>English Muffin, White, Wheat, Rye, or Sourdough</i>	SLICED AVOCADO 6
	BREAKFAST POTATOES 5

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