BRUNCH
7:00AM-2:30PM

Becca
RESTAURANT & GARDEN

SPRING & SUMMER

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, Lemon, Pomegranate Juice & Sparkling Wine

SEAHILL SPARKLER 13
Sauvignon Blanc, Lime Cordial, & Grapefruit Soda

BRIGHT EYED MARTINI 14
AVA Vodka, Housemade Coffee Liqueur, Old Cavalier Bourbon Cream, Espresso, & Chocolate Bitters

STARTERS

CAVIAR DEVILED EGGS 16
Half Dozen, Caviar, Potato Crisp

*LOCAL OYSTERS ON THE HALF SHELL 16
Half Dozen, Cocktail Sauce, Horseradish, Lemon, Champagne Mignonette **GF NF DF**

AVOCADO TOAST 19
Multigrain Toast, Smashed Avocado, Green Salad, Watermelon Radish, Heirloom Tomato, Green Goddess Dressing, Soft Poached Egg **V**

BURRATA & STRAWBERRY SALAD .. 18
Mixed Greens, Apple Aged Balsamic, Prosciutto Crisp, Hawaiian Lava Salt, Radish, Basil Balsamic Vinaigrette, Puffed Quinoa **V NF GF**

SEASONAL FRUIT & BANANA TRIFLE 19
Orange, Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries, Banana Pound Cake

COFFEE & TEA

J'ENWEY PREMIUM LOOSE-LEAF TEAS 7

Cavalier Black & Bourbon Vanilla, Lavender Blue Earl Grey, Tropical Green, Hibiscus High Energy, Moroccan Mint, Spiced Chai, Citrus Chamomile (*Caffeine Free)*

STARBUCKS COFFEE 6

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

BRUNCH

Becca
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MAIN EVENTS

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

AMERICAN BREAKFAST 23
Two Eggs Served Your Way, Choice of Applewood Smoked Bacon or Maple Sausage **GF**

*CLASSIC EGGS BENEDICT 25
Two Poached Eggs, Grilled English Muffin, Canadian Bacon & Hollandaise Sauce

BECCA OMELET 31
Lump Blue Crab, Becca Herbs, Onion, Tomato, Bell Pepper, Spinach, White Cheddar **GF**

SEAHILL SPA FRITTATA 24
Egg Whites, Chèvre, Scallion, Spinach, Tomato, Forest Mushroom, Avocado **GF V**

FROM THE GRIDDLE & HOUSE FAVORITES

CHICKEN & WAFFLES..... 23
Malted Belgian Waffle, Crispy Fried Chicken Thigh, Berries, Powdered Sugar, Whipped Honey Butter, Tarnished Truth Maple Syrup

"OLD CAVALIER" BOURBON FRENCH TOAST 24
Custard-Battered Brioche, Pecan-Cinnamon Butter & Berries, Powdered Sugar, Tarnished Truth Maple Syrup **V**

*SHRIMP & GRITS 30
Poached Egg, White Cheddar Grits, Garden Herb Shrimp, Bell Pepper, Onion, Smoked Tomato Emulsion, Becca Herbs

SOUTHERN BISCUITS & GRAVY 23
Sausage Gravy, Buttermilk Biscuits, Sunny Side Egg

*THE CAVALIER STEAK & EGGS 33
6oz New York Strip, Two Eggs Served Your Way, Blistered Tomato, Chimichurri, Choice of Toast, Breakfast Potatoes

BECCA CRAB CAKE SANDWICH 27
Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bibb Lettuce, Tomato, Pickle, House-Cut Fries or Green Salad

*THE CAVALIER BURGER.....25
Half Pound Patty, Smoked Aged Cheddar, Caramelized Onion, Bacon, Dijonnaise, Brioche Bun, House-Cut Fries or Green Salad

ADDITIONS

STONE-GROUND GRITS..... 8
Served with Smoked Bacon & Cheddar Cheese

TOAST 5
English Muffin, White, Wheat, Rye, Sourdough, Gluten Free

BREAKFAST POTATOES..... 5

APPLEWOOD SMOKED BACON 8

SAUSAGES..... 7
Maple Breakfast Sausage, Turkey Sausage, or Vegan Sausage

SLICED AVOCADO..... 6

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