

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, House-Made Coffee Liqueur, Old Cavalier Bourbon Cream, Espresso, & Chocolate Bitters</i>	

SWEET BEGINNINGS

HOUSE-MADE CINNAMON BUN.....	6.5
<i>Baked Fresh Daily, Served with Cream Cheese Icing</i> V	
PASTRY BASKET	21
<i>Basket of House-Made Pastries and Preserves, Whipped Butter</i> V	
AMBROSIA BOWL	17
<i>Orange, Pineapple, Cantaloupe, Honeydew, Fresh Berries, Agave, Toasted Coconut, Toasted Meringue</i> GF V	

STARTERS

DEVILED EGGS.....	13
<i>Half Dozen, Caviar, Crisp Potato</i> GF	
*LOCAL OYSTERS ON THE HALF SHELL.....	16
<i>Half Dozen, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Strawberry Mignonette</i> GF	
PERFECT PARFAIT	14
<i>Fresh Berries, House-Made Granola, Garret County Maple Yogurt</i> V	

ADDITIONS

SMALL FRUIT BOWL.....	7.5	APPLEWOOD SMOKED BACON	6.5
STEEL-CUT OATMEAL WITH BROWN SUGAR & RAISINS.....	8.5	TURKEY SAUSAGE LINKS.....	6.5
ASSORTED COLD CEREAL WITH WHOLE OR 2% MILK	7	SMOKED SAUSAGE LINKS.....	6.5
WHITE, WHOLE WHEAT TOAST, OR RYE TOAST	5	HOUSE-MADE CINNAMON BUN.....	6.5
ENGLISH MUFFIN	5	HOUSE-MADE CROISSANT	8
TOASTED BAGEL & CREAM CHEESE	5.5	HOUSE-MADE CHOCOLATE CROISSANT	6
HOUSE-MADE DANISH PASTRY	5.5	BYRD MILL STONE GROUND GRITS.....	6

*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.

GF = Gluten Free **V** = Vegetarian

MAIN EVENTS

*AVOCADO TOAST 16 <i>Toasted Whole Grain Harvest Bread, Smashed Avocado, Garden Greens, Radish, Heirloom Tomato, Green Goddess Dressing, Soft Poached Egg</i> ▼	*SHRIMP & GRITS 22 <i>Poached Egg, White Cheddar Stone Ground Grits, Garden Herb Shrimp, Bell Pepper, Onion, Smoked Tomato Creole Emulsion, Chili Oil</i>
*CLASSIC EGGS BENEDICT 17 <i>Two Poached Eggs on an English Muffin with Canadian Bacon & Hollandaise Sauce</i>	*CAVALIER GARDEN STEAK & EGGS 25 <i>Pan Seared 6oz New York Strip, Two Eggs Served Your Way, Choice of Toast, Potatoes O'Brien, Blistered Tomato, Chimichurri</i>
*THE CAVALIER BENEDICT 22 <i>Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomato, Wilted Spinach & Hollandaise Sauce</i>	EDWARDS SAUSAGE BISCUITS & GRAVY 16 <i>Buttermilk Biscuits, Red Eye Sausage Gravy, Sunny Side Egg</i>
GARDEN BENEDICT 19 <i>Two Poached Eggs on an English Muffin, Wilted Spinach, Avocado, Tomato, Mushroom, Onion & Hollandaise</i> ▼	SIGNATURE GARDEN BLT 16 <i>Fresh Baked Croissant, Applewood Bacon, Fried Egg, Garden Salad Greens, Heirloom Tomato, Roasted Garlic Aioli, Potatoes O'Brien</i>
AMERICAN BREAKFAST 16 <i>Two Eggs Served Your Way, Choice of Applewood Smoked Bacon, Edwards' Country Sausage</i> GF	SIGNATURE BECCA CRAB CAKE SANDWICH 22 <i>Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bibb Lettuce, Tomato, Pickle</i>
THE NORTH BEACH OMELET 25 <i>Jumbo Lump Blue Crab, Onion, Tomato, Bell Pepper, Avocado, White Cheddar Cheese</i> GF	*THE CAVALIER BURGER 20 <i>House-Ground Beef, Candied Black Pepper Bacon, Cambozola Cheese, Caramelized Onion, Toasted Ciabatta Bun</i>
SEAHILL SPA OMELET 17 <i>Egg Whites, Spinach, Tomato, Green Onion, Fresh Chevre</i> GF ▼	HEIRLOOM SUMMER SALAD 14 <i>Mesquite Wood Grilled Peaches, Heirloom Tomato, Candied Figs, Spiced Walnuts, Brulé Goat Cheese, Baby Arugula, Spinach, Black Garlic Balsamic Vinaigrette</i>
"OLD CAVALIER" BOURBON FRENCH TOAST 18 <i>Tarnished Truth Custard-Battered Brioche Bread, Cinnamon-Pecan Butter, Fresh Berries</i> ▼	BABY GEM SALAD 13 <i>Baby Gem Lettuce, Fresh Strawberries, Grapes, Orange Supremes, Ricotta Salata, Candied Almonds, Cavalier Honey Lemon Vinaigrette</i>
CRISP MALTED BELGIAN WAFFLE .. 13 <i>Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries</i> ▼	
CHICKEN & WAFFLES 19 <i>Crisp Malted Belgian Waffle, Hand Battered All-Natural Chicken Thigh, Fresh Berries</i>	

COFFEE & TEA

J'ENWEY PREMIUM LOOSE-LEAF TEAS 6.5 <i>Cavalier Black & Bourbon Vanilla, Lavender Blue Earl Grey, Japanese Sencha, Hibiscus High Energy, Moroccan Mint. Herbal Chai*. Chamomile* (*Caffeine Free)</i>	SEGAFREDO GOURMET COFFEE 5.5
	FRENCH PRESS 10.5
	ESPRESSO (SINGLE/DOUBLE) 4/7.5
	CAPPUCCINO OR LATTÉ 6.5

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