

EASTER BRUNCH MENU

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, Housemade Coffee Liqueur, Old Cavalier Bourbon Cream, Espresso, & Chocolate Bitters

SWEET BEGINNINGS

- HOUSEMADE CINNAMON BUN..... 7
Baked Fresh Daily, Served with Cream Cheese Icing ♡
- PASTRY BASKET 21
Basket of Housemade Pastries and Preserves, Whipped Butter ♡
- AMBROSIA BOWL 17
Orange, Pineapple, Cantaloupe, Honeydew, Fresh Berries, Agave, Toasted Coconut, Toasted Meringue GF ♡

STARTERS

- VIRGINIA OYSTERS & CAJUN
POACHED SHRIMP COCKTAIL..... 23
Grated Horseradish, Champagne Mignonette, Cocktail Sauce
- SMOKED SALMON BITES..... 21
Toasted Rye, Meyer Lemon Crème Fraîche, Dill, Scarlet Onion, Capers
- DEVILED EGGS..... 13
Half Dozen, Caviar, Crisp Potato GF
- PERFECT PARFAIT 14
Fresh Berries, Housemade Granola, Garrett County Maple Yogurt ♡

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
- HOUSEMADE DANISH PASTRY 6
- APPLEWOOD SMOKED BACON 7
- TURKEY SAUSAGE LINKS..... 7
- SMOKED SAUSAGE LINKS..... 7
- SIDE OF VEGAN SAUSAGE..... 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

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergies. 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

TARNISHED TRUTH BOURBON
GLAZED VIRGINIA HAM 34
*Fava Bean Risotto, Parmigiano Reggiano,
Succotash, Bourbon Molasses*

BRAISED AUSTRALIAN
LEG OF LAMB 36
*Black Truffle Pomme Au Gratin, Citrus Asparagus,
Becca Garden Rosemary Jus*

*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 Chèvre 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 BECCA
CRAB CAKE SANDWICH 22
*Jumbo Lump Crab, Brioche Roll, Spicy Remoulade,
Bibb Lettuce, Tomato, Pickle*

GRILLED APPLE & ARUGULA
SALAD 16
*Burrata Cheese, Crispy Speck, Heirloom Tomatoes,
Maple-Dijon Vinaigrette*

CLASSIC CAESAR SALAD 16
*Romaine Hearts, Parmesan Crisp, Peppered Brioche Croutons,
Parmigiano Reggiano, Caesar Dressing* NF

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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