



## IN-ROOM DINING MENU • BREAKFAST

SERVED 7:00 AM - 11:00 AM, SUNDAY - MONDAY

### FRESH AND COLD

#### Perfect Parfait \$16

*Fresh Berries, Housemade Granola, Garrett County Maple Yogurt* ▼

#### \*Avocado Toast \$18

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

#### Pastry Basket \$23

*Basket of Housemade Pastries and Preserves, Whipped Butter* ▼

### FARM FRESH EGGS

*Served with Breakfast Potatoes & Choice of Toast*

#### American Breakfast \$18

*Two Eggs Served Your Way, Choice of Applewood Smoked Bacon, Edwards' Country Sausage* **GF**

#### 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; Chèvre, Havarti* **GF**

### \*BENEDICTS

#### Classic Eggs Benedict \$19

*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*

### FROM THE GRIDDLE

*All Items Served with Our 60-Day Tarnished Truth Bourbon Barrel-Aged Maple Syrup*

#### Buttermilk Pancakes \$17

*Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries* ▼

#### “Old Cavalier” Bourbon French Toast \$20

*Tarnished Truth Custard-Battered Brioche Bread, Cinnamon-Pecan Butter; Fresh Berries* ▼

#### Crisp Malted Belgian Waffle \$15

*Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries* ▼

### HOUSE FAVORITES

#### \*Shrimp & Grits \$24

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

#### \*Edwards Sausage Biscuits & Gravy \$18

*Buttermilk Biscuits, Red Eye Sausage Gravy, Sunny Side Egg*

### ADDITIONS

#### Small Fruit Bowl \$9

*Steel-Cut Oatmeal with Brown Sugar & Raisins* \$9

*Assorted Cold Cereal with Whole or 2% Milk* \$8

*White, Whole Wheat, or Rye Toast* \$6

*English Muffin* \$6

*Toasted Bagel & Cream Cheese* \$6

*Housemade Danish Pastry* \$6

*Applewood Smoked Bacon* \$7

*Turkey Sausage Links* \$7

*Smoked Sausage Links* \$7

*Housemade Cinnamon Bun* \$7

*Housemade Croissant* \$10

*Housemade Chocolate Croissant* \$8

*Byrd Mill Stone Ground Grits* \$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.*

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



## IN-ROOM DINING MENU • ALL DAY DINING

SERVED 11:30 AM - 11:00 PM, SUNDAY - MONDAY

### APPETIZERS

#### Charcuterie Platter \$20

*Prosciutto, Coppa, Finocchiona Salami, Calabrese, Cornichon, Whole Grain Mustard, Calabrian Pepper, Olives, Crostini* **DF**

#### Cheese Board \$23

*Appalachian, Smoked Aged Cheddar, Merry Goat Brie, Spanish Manchego, Dry Fruit, Fig Compote, Grapes, Crostini*

#### Jumbo Shrimp Cocktail \$18

*Housemade Cocktail Sauce* **GF**

### SOUPS AND SALADS

*Add Wood Grilled Chicken Breast \$6  
Shrimp \$8 | Grilled Salmon \$10*

#### Coastal Virginia She Crab Soup \$16

*Lump Crabmeat, Aged Sherry*

#### Becca Garden Salad \$14

*Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Roasted Cauliflower, Garden Herb Dressing* **GF V**

#### Classic Caesar Salad \$14

*Romaine Hearts, Parmesan Crisp, Peppered Brioche Croutons, Parmigiano Reggiano, Caesar Dressing* **NF**

### HANDHELDS

*Served With Hand-Cut French Fries or Garden Salad*

#### \*The Cavalier Burger \$22

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

#### Signature Becca Crabcake Sandwich \$25

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

### PLATES

#### Signature Becca Crabcakes (2) \$46

*Succotash, Parsnip Purée, Champagne Lemon Butter, Chili Oil*

### DESSERTS

#### Tiramisù \$16

*Homemade Lady Fingers, Mascarpone, Espresso Zabaglione, Berries* **NF**

#### Grand Marnier Crème Brûlée \$12

*Cinnamon Tuile, Orange Poached-Apple* **NF**  
**(GF AVAILABLE)**

#### Signature Cavalier Mile High Cake \$17

*Tarnished Truth Bourbon-Soaked Dark Chocolate Genoise, Espresso Buttercream* **NF**

#### Homemade Ice Cream and Sorbet **NF**

**(GF AVAILABLE)**

*2 Scoops, Cinnamon Shortbread*

*3 Scoops, Cinnamon Shortbread*

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## IN-ROOM DINING MENU • DINNER OPTIONS

SERVED 5:00 PM - 9:00 PM

### ENTREES

**\*Cast Iron Salmon \$40**

*Creamy Boursin Polenta Cake, Butter Poached Lobster,  
Charred Asparagus, Hazelnut, Champagne Vin Blanc* **GF**

**\*8oz Center Cut Tenderloin \$60**

*Pommes Espuma, Charred Broccoli, Wild Mushrooms,  
Smoked Foie Gras Butter, Becca Garden Herb, Bordelaise*  
**GF NF**

**Becca Duck à l'Orange \$42**

*Cured Maple Leaf Duck Breast, Crispy Confit Duck Rilette,  
Potato Purée, Charred Orange, Sauce à l'Orange*

**Wood Grilled Cauliflower Steak \$24**

*Lacinato Kale, Black Beluga Lentils, Roasted Tomatoes,  
Pumpkin Romesco, Chimichurri* **V DF NF**

### ADDITIONS

**House-Cut Truffle Fries \$9**

*Saffron-Lemon Aioli* **NF DF**

**Sautéed Asparagus \$9**

*Lemon Gremolata Vinaigrette* **GF NF**

**Brussels Sprouts \$9**

*Cranberry Gastrique* **NF DF**



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