

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>	
PASTRY BASKET	16
<i>Basket of House-Made Pastries and Preserves, Whipped Butter ▼</i>	

STARTERS

DEVILED EGGS.....	13
<i>Half Dozen, Caviar, Crisp Potato GF</i>	
*LOCAL OYSTERS ON THE HALF SHELL.....	15
<i>Half Dozen, Cocktail Sauce, Horseradish, Ava Vodka GF</i>	
PERFECT PARFAIT	13
<i>Fresh Berries, House-Made Granola, Garret County Maple Yogurt ▼</i>	
ACAI BOWL.....	14
<i>Fresh Berries, Banana, House-Made Granola, Toasted Coconut, Becca Garden Mint ▼</i>	

ADDITIONS

SMALL FRUIT BOWL.....	6	APPLEWOOD SMOKED BACON	6.5
STEEL-CUT OATMEAL WITH BROWN SUGAR & RAISINS.....	8.5	SMOKED SAUSAGE LINKS.....	6.5
ASSORTED COLD CEREAL WITH WHOLE OR 2% MILK	7	HOUSE-MADE CROISSANT	5.5
WHITE OR WHOLE WHEAT TOAST	5	HOUSE-MADE CHOCOLATE CROISSANT	5.5
ENGLISH MUFFIN	5	BEYOND VEGAN SAUSAGE	6.5
TOASTED BAGEL & CREAM CHEESE	5.5	BYRD MILL STONE GROUND GRITS.....	6
HOUSE-MADE DANISH PASTRY	5.5	<i>Applewood Bacon, Cheddar Cheese GF</i>	

*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 ▼ = Vegetarian

MAIN EVENTS

*AVOCADO TOAST 16 <i>Smashed Avocado, Heirloom Tomatoes, Shaved Radish, Micro Arugula, Grilled Whole Grain Harvest Bread, Cavalier Honey Vinaigrette, Soft Poached Egg</i> ✓	*BAGEL AND LAX 15 <i>House-Cured Gravlox, Toasted Everything Bagel, Tomato, Arugula, Pickled Shallot, Herb Cream Cheese</i>
*THE CAVALIER BENEDICT 22 <i>Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomatoes, Wilted Spinach & Hollandaise Sauce</i>	*SHRIMP & GRITS 22 <i>Poached Egg, Cheddar Cheese Stone Ground Grits, Sauteed Shrimp, Bell Peppers, Onions, Smoked Tomato Emulsion</i> GF
*CLASSIC EGGS BENEDICT 16 <i>Two Poached Eggs on an English Muffin with Canadian Bacon & Hollandaise Sauce</i>	CRAB CAKE SANDWICH 22 <i>Hand-Picked Jumbo Lump Crab, Heirloom Tomato, Lettuce, Remoulade & Potato Roll</i>
THE NORTH BEACH OMELET 24 <i>Jumbo Lump Blue Crab, Tomatoes, Bell Peppers, Avocado, Cheddar Cheese</i> GF	*THE CAVALIER BURGER 18 <i>House-Ground Beef, Black Pepper Bacon, Cambozola Cheese, Grilled Onions & Ciabatta</i>
SEAHILL SPA OMELET 16 <i>Egg Whites, Spinach, Tomatoes, Green Onion, Fresh Chevre</i> GF	*PUNGO FARMHOUSE 23 <i>Pan-Roasted 6oz New York Strip, Two Eggs Served Your Way, Blistered Tomatoes, Red Eye Gravy</i>
MESQUITE WOOD GRILLED SALMON SPINACH SALAD 19 <i>Faroe Island Salmon, Shaved Fennel, Orange Supremes, Pickled Shallot, Craisins, Candied Walnuts, Tarnished Truth Bourbon Maple Bacon Vinaigrette</i> GF	"OLD CAVALIER" BOURBON BRIOCHE FRENCH TOAST 16 <i>Tarnished Truth Custard-Battered Brioche, Cinnamon-Pecan Butter, Fresh Berries, 60 Day Tarnished Truth Bourbon Barrel-Aged Maple Syrup</i> ✓
GARDEN BENEDICT 19 <i>Two Poached Eggs on An English Muffin, Plant Based Sausage, Wilted Spinach, Avocado, Tomatoes, Mushroom, Hollandaise</i> ✓	CHICKEN & WAFFLES 17 <i>Crisp Malted Belgian Waffle, Hand Battered All-Natural Chicken, Bacon Rosemary Jam, 60 Day Tarnished Truth Bourbon Barrel-Aged Maple Syrup</i>
*CROQUE MADAME 16 <i>Shaved Virginia Ham, Gruyere Cheese, Sourdough Bread, Batter Fried, Sauce Soubise, Sunny Side Up Egg</i>	BECCA CREAMED CHIPPED BEEF 14 <i>House Dried Beef, Buttermilk Biscuit, Sunny Side Up Egg, Soubise Sauce, Micro Arugula</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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