

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	19
<i>Basket of House-Made Pastries and Preserves, Whipped Butter ▼</i>	
SPIRULINA BOWL.....	14
<i>Spirulina Yogurt Emulsion, Fresh Berries, Banana, House-Made Granola, Toasted Coconut, Becca Garden Mint ▼</i>	
<h2>STARTERS</h2>	
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>	

ADDITIONS

SMALL FRUIT BOWL.....	6	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	5.5
TOASTED BAGEL & CREAM CHEESE	5.5	HOUSE-MADE CHOCOLATE CROISSANT	5.5
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> V	*SHRIMP & GRITS 22 <i>Poached Egg, White Cheddar Stone Ground Grits, Garden Herb Shrimp, Bell Peppers, Onions, Smoked Tomato Creole Emulsion, Basil Oil</i> GF
*CLASSIC EGGS BENEDICT 16 <i>Two Poached Eggs on an English Muffin with Canadian Bacon & Hollandaise Sauce</i>	*CAVALIER GARDEN STEAK & EGGS 23 <i>Pan Seared 6oz New York Strip, Two Eggs Served Your Way, Choice of Toast, Potatoes O'Brien, Garden Greens, Blistered Tomatoes, Chimichurri</i>
*THE CAVALIER BENEDICT 22 <i>Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomatoes, 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, Tomatoes, Mushroom, Onion & Hollandaise</i> V	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 24 <i>Two Eggs Served Your Way, Choice of Applewood Smoked Bacon, Edwards' Country Sausage, with your Choice of Juice, Segafredo Gourmet Coffee, Or Jenwey Premium Hot Tea</i> GF	CRAB CAKE SANDWICH 22 <i>Hand-Picked Jumbo Lump Crab, Heirloom Tomato, Lettuce, Remoulade & Brioche Roll</i>
THE NORTH BEACH OMELET 24 <i>Jumbo Lump Blue Crab, Onion, Tomatoes, Bell Peppers, Avocado, White Cheddar Cheese</i> GF	*THE CAVALIER BURGER 18 <i>House-Ground Beef, Black Pepper Bacon, Cambozola Cheese, Grilled Onions & Ciabatta</i>
SEAHILL SPA OMELET 17 <i>Egg Whites, Spinach, Tomato, Green Onion, Fresh Chevre</i> GF V	SMOKED CHICKEN COBB SALAD 15 <i>Baby Iceberg, Smoked Blue Cheese Dressing, Lardons, Pickled Shallot, Marinated Tomatoes, Gorgonzola Cheese, Chive, Hard Boiled Egg, Cherry Wood Smoked Chicken</i> GF
"OLD CAVALIER" BOURBON BRIOCHE FRENCH TOAST 16 <i>Tarnished Truth Custard-Battered Brioche, Cinnamon-Pecan Butter, Fresh Berries</i> V	AUTUMN HARVEST BABY KALE SALAD 13 <i>Baby Kale, Baby Arugula, Roasted Red Beets, Roasted Golden Beets, Shaved Candy Cane Beets, Pickled Pear, Dried Cranberries, Roasted Walnuts, Maple Dijon Vinaigrette</i> GF V
CRISP MALTED BELGIAN WAFFLE .. 13 <i>Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries</i> V	
CHICKEN & WAFFLES 17 <i>Crisp Malted Belgian Waffle, Hand Battered All-Natural Chicken, 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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