

## 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, House-Made Coffee Liqueur, Old Cavalier Bourbon Cream, Espresso, & Chocolate Bitters*

## SWEET BEGINNINGS

CHEF ALICIA'S CINNAMON BUN....6.5

*Baked Fresh Daily, Served with Cream Cheese Icing V*

PASTRY BASKET ..... 15

*Basket of House-Made Pastries and Preserves, Whipped Butter V*

## STARTERS

DEVILED EGGS..... 13

*Half Dozen, Caviar, Crisp Potato GF*

LOCAL OYSTERS ON

THE HALF SHELL..... 13

*Half Dozen, Cocktail Sauce, Horseradish, Ava Vodka GF*

SOUTHERN AMBROSIA .....8.5

*Orange Segments, Grapefruit Segments, Pineapple, Banana, Toasted Coconut V GF*

## ADDITIONS

APPLEWOOD SMOKED BACON .....6.5

DANISH, BAGEL, OR CROISSANT...5.5

ASSORTED COLD CEREALS WITH  
WHOLE OR 2% MILK .....5.5

SMOKED SAUSAGE .....5.5

STEEL-CUT OATMEAL WITH BROWN  
SUGAR & RAISINS.....8.5

## COFFEE & TEA

SEGAFREDO GOURMET

COFFEE ..... 5.5

FRENCH PRESS

(SMALL/LARGE) ..... 6.5/10.5

ESPRESSO

(SINGLE/DOUBLE) ..... 3.5/5.5

CAPPUCCINO OR LATTÉ ..... 6.5

J'ENWEY PREMIUM

LOOSE-LEAF TEAS.....6.5

*Cavalier Black & Bourbon Vanilla, Lavender Blue Earl Grey, Japanese Sencha, Hibiscus High Energy, Moroccan Mint. Herbal Chai\*. Chamomile\* (\*Caffeine Free)*

## MAIN EVENTS

AVOCADO TOAST ..... 15 <i>Smashed Avocado, Heirloom Tomatoes, Shaved Radish, Grilled Whole Grain Harvest Bread, Micro Arugula, Cavalier Honey Vinaigrette</i> <b>V</b>	SHRIMP & GRITS ..... 19 <i>Poached Egg, Cheddar Cheese Stone Ground Grits, Sautéed Shrimp, Bell Peppers, Onions, Smoked Tomato Emulsion</i> <b>GF</b>
THE CAVALIER BENEDICT ..... 22 <i>Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomatoes, Wilted Spinach &amp; Hollandaise Sauce</i>	CRAB CAKE SANDWICH ..... 21 <i>Hand-Picked Jumbo Lump Crab, Heirloom Tomato, Lettuce, Remoulade &amp; Potato Roll</i>
CLASSIC EGGS BENEDICT ..... 16 <i>Two Poached Eggs on an English Muffin with Canadian Bacon &amp; Hollandaise Sauce</i>	THE CAVALIER BURGER ..... 18 <i>House-Ground Beef, Black Pepper Bacon, Cambozola Cheese, Grilled Onions &amp; Ciabatta</i>
NORTH END OMELET ..... 22 <i>Jumbo Lump Blue Crab, Tomatoes, Bell Peppers, Avocado, Cheddar Cheese</i> <b>GF</b>	PUNGO FARMHOUSE ..... 23 <i>Pan-Roasted 6oz New York Strip, Two Eggs Served Your Way, Blistered Tomatoes, Red Eye Gravy</i>
SEAHILL SPA OMELET ..... 16 <i>Egg Whites, Spinach, Tomatoes, Green Onion, Fresh Chevre</i> <b>GF</b>	“OLD CAVALIER” BOURBON BRIOCHE FRENCH TOAST ..... 15 <i>Tarnished Truth Custard-Battered Brioche, Cinnamon-Pecan Butter, Fresh Berries, Garret County Maple Syrup</i> <b>V</b>
GRILLED SALMON SALAD ..... 18 <i>Coldwater Salmon, Baby Spinach with Shaved Fennel, Poached Red Grapes, Pickled Shallots &amp; Cranberry-Maple Bacon Vinaigrette</i> <b>GF</b>	CHICKEN & WAFFLES ..... 17 <i>Crisp Malted Belgian Waffle, Hand Battered All-Natural Chicken, Bacon Rosemary Jam, Garret County Maple Syrup</i>
SMOKED CHICKEN BENEDICT ..... 17 <i>Two Poached Eggs on a Toasted English Muffin, Applewood Smoked Chicken, Caramelized Onions, Wilted Spinach, Tomatoes, BBQ-Infused Smoked Hollandaise</i>	SAVORY VEGETABLE CREPES ..... 16 <i>Roasted Corn, Asparagus, Bell Peppers, Scallion, Mushrooms, Sunny Side Up Egg, Becca Garden Green Salad, Arugula Pistou</i> <b>V</b>
CROQUE MADAME ..... 16 <i>Shaved Virginia Ham, Gruyere Cheese, Sourdough Bread, Batter Fried, Sauce Soubise, Sunny Side Up Egg</i>	CHICKEN-FRIED PRIME RIB ..... 26 <i>Pan-Fried Garlic Roasted Ribeye, Cavalier Home Fries, Peppercorn Gravy, Sunny Side Up Egg</i>
BAGEL AND LAX ..... 15 <i>House-Cured Gravlax, Toasted Everything Bagel, Tomato, Arugula, Pickled Red Onion, Herb Cream Cheese</i>	