

## FRESH & COLD

- PERFECT PARFAIT ..... 14  
*Fresh Berries, House-Made Granola, Garret County Maple Yogurt* **V**
- \*AVOCADO TOAST ..... 16  
*Toasted Whole Grain Harvest Bread, Smashed Avocado, Garden Greens, Radish, Heirloom Tomato, Green Goddess Dressing, Soft Poached Egg* **V**
- PASTRY BASKET ..... 21  
*Basket of House-Made Pastries and Preserves, Whipped Butter* **V**
- AMBROSIA BOWL ..... 17  
*Orange, Pineapple, Cantaloupe, Honeydew, Fresh Berries, Agave, Toasted Coconut, Toasted Meringue* **GF V**

## \*FARM FRESH EGGS

SERVED WITH POTATOES O'BRIEN &  
 CHOICE OF TOAST (WHITE/WHEAT/RYE)

- AMERICAN BREAKFAST ..... 16  
*Two Eggs Served Your Way, Choice of Applewood Smoked Bacon, Edwards' Country Sausage* **GF**
- THE NORTH BEACH OMELET ..... 25  
*Jumbo Lump Blue Crab, Onion, Tomato, Bell Pepper, Avocado, White Cheddar Cheese* **GF**
- SEAHILL SPA OMELET ..... 17  
*Egg Whites, Spinach, Tomato, Green Onion, Fresh Chevre* **GF V**
- CREATE YOUR OWN OMELET ..... 19  
*Your Choice of the Following Ingredients: Virginia Ham, Applewood Bacon, Edwards' Sausage, Onion, Bell Pepper, Mushroom, Spinach, Tomato, Avocado, Cheddar, Chevre, Havarti* **GF**

## \*BENEDICTS

- CLASSIC EGGS BENEDICT ..... 17  
*Two Poached Eggs on an English Muffin with Canadian Bacon & Hollandaise Sauce*
- THE CAVALIER BENEDICT ..... 22  
*Two Poached Eggs on an English Muffin with Jumbo Lump Crab, Tomato, Wilted Spinach & Hollandaise Sauce*
- SMOKED SALMON BENEDICT ..... 21  
*Two Poached Eggs on a Potato Blini, House Cured Smoked Salmon, Dill Cream, Crispy Capers & Hollandaise Sauce*
- GARDEN BENEDICT ..... 19  
*Two Poached Eggs on an English Muffin, Wilted Spinach, Avocado, Tomato, Mushroom, Onion & Hollandaise* **V**

## FROM THE GRIDDLE

ALL ITEMS SERVED WITH OUR 60-DAY TARNISHED TRUTH  
 BOURBON BARREL-AGED MAPLE SYRUP

- BUTTERMILK PANCAKES ..... 15  
*Powdered Sugar, Whipped Cavalier Honey Butter, Fresh Berries* **V**
- "OLD CAVALIER" BOURBON FRENCH TOAST ..... 18  
*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*

HOUSE FAVORITES

\*SHRIMP & GRITS .....22

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

SIGNATURE GARDEN BLT .....16

*Fresh Baked Croissant, Applewood Bacon, Fried Egg, Garden Salad Greens, Heirloom Tomato, Roasted Garlic Aioli, Potatoes O'Brien*

\*CAVALIER GARDEN STEAK & EGGS .....25

*Pan Seared 6oz New York Strip, Two Eggs Served Your Way, Choice of Toast, Potatoes O'Brien, Blistered Tomato, Chimichurri*

EDWARDS SAUSAGE BISCUITS & GRAVY .....16

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

ADDITIONS

SMALL FRUIT BOWL.....7.5

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

ASSORTED COLD CEREAL WITH WHOLE OR 2% MILK ..... 7

WHITE, WHOLE WHEAT, OR RYE TOAST ..... 5

ENGLISH MUFFIN ..... 5

TOASTED BAGEL & CREAM CHEESE .....5.5

HOUSE-MADE DANISH PASTRY .....5.5

APPLEWOOD SMOKED BACON .....6.5

TURKEY SAUSAGE LINKS.....6.5

SMOKED SAUSAGE LINKS.....6.5

HOUSE-MADE CINNAMON BUN.....6.5

HOUSE-MADE CROISSANT ..... 8

HOUSE-MADE CHOCOLATE CROISSANT ..... 6

BYRD MILL STONE GROUND GRITS..... 6

COFFEE & TEA

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)*

SEGAFREDO GOURMET COFFEE .....5.5

FRENCH PRESS..... 10.5

ESPRESSO (SINGLE/DOUBLE) .....4/7.5

CAPPUCCINO OR LATTÉ .....6.5

\*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