

BRUNCH

Becca

RESTAURANT & GARDEN

7 - 4 SUNDAYS

BREAKFAST COCKTAILS

10 am to close

BLOODY MARY SUPREME 13

SCREWDRIVER 12

Titos and Fresh Squeezed Orange Juice

SPICED PEAR MIMOSA 16

Brut Champagne and Pear Nectar with Asian Spices

CURATIVE REFRESHER 10

Orange, Mango, and Carrot Juices with Turmeric,

Ginger Liqueur, and Dry Vermouth.

Light on Alcohol, Big on Refreshment

RASPBERRY TRUFFLE

MARTINI 14

House-made Coffee Liqueur, Chambord, Titos Vodka,

and Luxardo Maraschino Liqueur

PICK ME UP, LOVE 12

Shot of Espresso, Coffee Liqueur,

Apple Brandy, and Tonic

THE PERFECT PARFAIT 12

Build Your Own Parfait with An Assortment of Fresh Melons and Berries Served with Garrett County Maple Yogurt Dip & Organic Granola

HOUSE-MADE CINNAMON BUN 6

Freshly Baked Cinnamon Roll Swaddled in Sour Cream Icing

Get them while they last!

AVOCADO TOAST 14

A Farm Fresh Poached Egg Perched on Grilled Farmers Bread, Roasted Butternut Squash, Arugula, Bacon Lardons, Lemon Vinaigrette Drizzle

CLASSIC SHRIMP COCKTAIL 17

Poached Jumbo Shrimp with Becca Cocktail Sauce

DAILY SELECTION OF LOCAL OYSTERS
ON THE HALF SHELL 12

4 Oysters Crowned with Blood Orange Granita and Osetra Caviar*

THE CONTINENTAL 18
BREAKFAST

House-made Pastry Basket with Fresh Squeezed Orange Juice, Gourmet Coffee or J'Enwey Premium Loose Leaf Tea

AMERICAN BREAKFAST 23

Two Eggs Your Way Served with Breakfast Potatoes

Choice of Bacon or Sausage

Choice of Toast

Choice of Freshly Brewed Coffee or Hot Tea

Choice of Fresh Squeezed Orange Juice or Grapefruit Juice

CLASSIC EGGS BENEDICT 15

Two Poached Farm Fresh Eggs, English Muffin, Canadian Bacon,

Breakfast Potatoes, Hollandaise Sauce

THE CAVALIER EGGS BENEDICT 21

Two Poached Farm Fresh Eggs, English Muffin with Virginia Jumbo

Lump Crab, Tomatoes, Spinach, Breakfast Potatoes, Hollandaise Sauce

NORTH BEACH OMELET 21

Jumbo Lump Blue Crab, Tomatoes, Yellow Peppers, Avocado, Appalachian Cheddar Cheese, Breakfast Potatoes

BUTTERMILK PANCAKES 13

Scattered Bananas with Blueberry Compote and Warm Garrett County Maple Syrup

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.*

Becca

RESTAURANT & GARDEN

PANCETTA WRAPPED SALMON 17

Cold-water Salmon Wrapped in Wafer-thin Italian Bacon on Baby Spinach, Shaved Fennel, Poached Red Grapes, Pickled Shallots, and Cranberry-Maple-Bacon Vinaigrette

"OLD CAVALIER" BOURBON FRENCH TOAST 14

Cinnamon-Pecan Butter, Warm Garrett County Maple Syrup

SHRIMP AND GRITS 18

Poached Farm Fresh Egg, Cheddar Cheese Grits, Royal Red Shrimp, Bacon Lardons

CHICKEN AND WAFFLES 16

Malted Belgian Waffle, Hand-battered Chicken Breast, Warm Garrett County Maple Syrup

CRAB CAKE SANDWICH 20

Hand Picked Jumbo Lump Crab, Remoulade, Lettuce, Tomato, Potato Roll

PUNGO FARM HOUSE 22

Char Broiled Steak, Cheddar Cheese Grits, Blistered Tomatoes, Two Fried Eggs

THE CAVALIER BURGER 17

Wagyu Beef Butcher's Cuts Grilled Over a Wood Fire with House-made Pepper Bacon, Brie Cheese, and Caramelized Onion Compote on Grilled Ciabatta Bun

ADDITIONS

APPLEWOOD SMOKED BACON 6

WHOLE GRAIN MUFFIN, DANISH, OR CROISSANT 5

SMOKED SAUSAGE 6

ASSORTED COLD CEREALS, WHOLE/2% MILK 5

BC44; -2 DC > 0C < 40; , BROWN SUGAR & RAISINS 8

COFFEE & TEA

J'ENWEY PREMIUM LOOSE LEAF TEAS 6

*Cavalier Black & Bourbon Vanilla
Lavender Blue Earl Grey
Japanese Sencha
Hibiscus High Energy
*Moroccan Mint
*Herbal Chai
*Citrus Chamomile
Caffeine Free

GOURMET HOUSE-BLEND COFFEE 5

FRENCH PRESS 6/10

ESPRESSO 3/5

CAPPUCINO OR LATTE 6

Regular & Decaffeinated Available

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