

Hermitage

NEVIS

Fresh Coffee \$3 Espresso \$5 Cappuccino \$6

Breakfast Teas & Local Herb Tea \$3

Fresh Fruit Juice with Refills \$3 or Our citrus-laden rum punch with soda water \$8

Light Starts and Eggs

Hermitage Parfait \$10

Yoghurt, fresh fruit, toasted oats & granola

Seasonal Fruit \$8

Today's selection of fresh local fruit

Cooked Oats \$8

Cinnamon, raisins & chia seeds

Farm Fresh Eggs \$8

Any style — scrambled, sunny side, fried, over easy, boiled or poached

Omelet \$14

Roasted peppers, onions, mushrooms, tomatoes, spinach or cheddar

West Indian Omelet \$14

With our Creole Tomato Relish

Three Cheese Egg Casserole \$12

Mozzarella, parmesan & cheddar with West Indian Creole sauce

Hermitage specialties

Pumpkin or Plain Pancakes \$8

Coconut Crispy French Toast \$10

Breakfast Platters

Nevisian Breakfast \$20

Saltfish & johnny cakes, any style eggs, plantains & tomatoes

Hermitage Full Up \$25

Stuffed omelet, french toast or pancake, cured pork loin, black beans, plantains & tomatoes

Vegan Start \$18

Black beans, tomatoes, roasted red peppers, roasted eggplant & plantains with wheat toast

Fresh & Homemade

Hermitage Yoghurt \$4

House Granola & Muesli \$2

Fresh Bread — Wheat or White Toast \$2

With our house marmalade

Island Sides

Warm Johnny Cake \$2

Our traditional Nevis breakfast bread

Fried Plantains \$3

Sweet, caramelised island plantains

Island Black Beans \$4

Slow-cooked with herbs & spices

Saltfish \$6

Traditional Creole style

Nevis Breakfast Sausage \$5

From local pork and seasonings

Savory Sides

Grilled Garden Tomatoes \$2

Slow Roasted Sweet Peppers \$3

Marinated Forest Mushrooms \$3

Seasoned Grilled Eggplant \$3

Crisp Smoked Bacon \$2

Locally Cured Pork Loin \$3

Fried Potato Wedges \$3

All prices are in US dollars and subject to 23% service charge & tax · Please let us know of any dietary requirements