



Lunch

Soups & Salads

Soup of the Day \$9

Chef's seasonal soup made with local produce; ask for today's flavor.

Today's Salad \$10

Seasonal local greens and vegetables with honey mustard dressing.

Sandwiches & House Plates

Caribbean Tuna Salad Sandwich \$13

Tuna with green peppers, onion, lime, herbs, and a hint of hot sauce.

Grilled Cheese & Chutney \$13

Cheddar toasties with homemade chutney.

Hermitage Pork Roti \$22

Slow-braised pork curry wrapped in soft roti with Hermitage chutney.

Hermitage House Burger \$25

Angus beef with garlic, ginger, cheddar, onion, and bacon.

Coconut Crusted Shrimp \$16

With sweet chili dipping sauce or garlic aioli.

Sides

Sandwiches and house plates include local-leaf salad with lemon-herb dressing or lightly spiced crispy wedges.

The Hermitage Rum Punch \$10

Made from a 400-year-old recipe, this renowned house punch is a Hermitage favorite.

Hermitage Specials

Shrimp Pasta \$26

Sautéed with olive oil, zesty garlic, and chopped tomatoes, served over tagliatelle pasta.

Vegan Fold Overs with Coconut-Curried

Vegetables \$20

Three cassava flatbreads filled with vegetables in a light coconut curry.

Fish Fold Overs with Sautéed Fish \$24

Three cassava flatbreads filled with seasoned swai and light cabbage slaw.

Chicken Fold Overs \$28

Three cassava flatbreads filled with seasoned chicken, and light cabbage slaw.

Full West Indian Lunch \$30 / \$35

Choice of organic chicken breast or fish. Served with seasoned vegetables, rice, caramelized plantains, cabbage slaw, and ginger-garlic sauce.

Dessert

Hot Bread Pudding \$8

Rum-soaked bread pudding served warm with ice cream.

Chocolate Pot \$9

Kitchen-cooked chocolate dessert, rich and intense.

Maureen's Carrot Cake \$8

Made from a 50-year-old family recipe.

Prices are in USD and subject to 10% service charge and 13% tax.