

Rise & Shine

Freedom
RESTAURANT

Coffee

Espresso • 5

Espresso Decaf • 5

Cappuccino • 6

Latte • 6

Iced Coffee • 6

Espresso Martini • 12

A Shot of Espresso, Baileys, Kahlua, Disaronno, Orange Zest

Marocchino • 6

A Shot of Espresso, Chocolate Syrup, Whipped Cream, Pistachio

Affogato • 8

A Shot of Espresso, Vanilla Ice Cream, Crunchy Cookies

Tea

English Breakfast Tea • 4

Awaken with this bold & invigorating classic black tea

Lavender Earl Grey • 4

An elevating earl grey, with subtle notes of calming lavender and the uplifting notes of bergamot

Monsoon Chai • 4

Steeped in the complexity of hand-ground cloves, cardamom and ginger, this authentic chai is worthy of any mother's stove top

Long Life Green • 4

Tender young green tea leaves picked at the golden hour, entice with its gentle jade liqueur

Organic Vanilla Rooibos • 4

Sweet vanilla gives beautiful body to this naturally caffeine-free herbal infusion

Chamomile • 4

Apple-like bouquet wafts promises of inner calm with whole golden chamomile blossoms

Peppermint • 4

Fresh mint leaves refresh with crisp, cooling notes a true peppermint for peppermint lovers

Juices

The Green Wake Up Call • 8

Green Apple, Fresh Ginger, Celery, Cucumber, Local Kale, Mint

The Tropical Shake Up • 8

Local Pineapple, Carrot, Ginger

The Red Zinger • 8

Beets, Carrot, Lemon

Green Ginger Ale • 8

Spinach, Cucumber, Celery, Green Apple, Ginger

Spinach Lemonade • 8

Spinach, Local Kale, Ginger, Celery Green Apple, Lemon

Smoothies

Blueberry Banana Avocado • 10

Blueberry, Banana, Avocado, Spinach, Cinnamon, Almond Milk

Eleuthera Pineapple & Kale • 10

Fresh Pineapple, Local Kale, Banana, Non-fat Greek Yogurt, Peanut Butter, Vanilla Almond Milk

Green Mango • 10

Mango, Banana, Spinach, Almond Milk

Superfood Smoothie • 10

Blueberry, Avocado, Spinach, Vanilla Protein Powder, Coconut Milk

Green Goddess • 10

Local Kale, Cucumber, Strawberry Banana, Vanilla Almond Milk

Baked Goods

Pastry Basket • 12 *veg*

House Made Pastries & Jams

Coconut French Toast • 14 *veg*

Coconut Rum Custard, Brioche Bread,
Dark Rum Maple Syrup

Buttermilk Pancakes • 14 *veg*

Blueberry Compote, Toasted Pecans, Lemon Zest

Buckwheat Crepes • 14 *veg*

Stewed Pineapple, Cardamom Cream Organic Cream

Fresh Fruits

Tropical • 6 *veg, gf*

Mango, Passion Fruit, Papaya, Pineapple

Berries • 8 *veg, gf*

Blueberry, Strawberry, Acai Berry

Melons • 6 *veg, gf*

Cantaloupe, Honeydew and Watermelon

Bowls

Cluster Granola Parfait • 16 *veg, gf*

Homemade Granola, Coconut Greek
Yogurt, Fresh Berries, & Mango Coulis

Bircher Muesli • 14 *veg*

Soaked Muesli, Banana, Grapes, and Toasted Coconut

Banana & Cinnamon Porridge • 16 *veg*

Rolled Oats, Banana and Granola Dust

Berry & Chocolate Acai Bowl • 16 *veg*

Super fruit Acai blended with Blueberries,
Banana, Almond Milk, topped with Cluster
Granola, Mango and Pineapple

Eggs

The Cove Breakfast* • 20

Hilltop Farm's Organic Eggs, Any Style, Grilled Heirloom
Tomato, Mushrooms, Applewood Smoked Bacon
or Sausage, Home Fries and Organic Greens

Hatchet Bay Omelet* • 18 *gf*

Applewood Smoked Bacon, Ham, Sausage,
Onions, Cheddar Cheese, Home Fries

Egg White Omelet • 18 *gf*

Eggplant, Zucchini, Sweet Peppers, Tomato and Spinach

Rock (Sound) Lobster Burrito • 26

Local Rock Lobster with Scrambled Eggs, Spicy
Tomato Relish wrapped in a Burrito.

The Zucchini Nest • 18 *veg, gf*

Two Eggs, Zucchini Nest, Kale, Basil and Chili

Eggs Benedict • 20

Two Poached Eggs, Cayenne Hollandaise on
a English Muffin. Choice of Canadian Bacon,
Smoked Salmon, Prosciutto or Eleuthera Crab

Avocado & Egg* • 20 *veg, gf*

Grilled Half Shelled Avocado, Scallion Scrambled
Eggs, Cottage Cheese, Tomatillo Salsa Verde

* Egg Whites available upon request at additional \$2

Sides

Applewood Smoked Bacon • 3

Turkey Bacon • 3

Pork Sausage • 3

2 Organic Eggs - Any Style • 5

Smoked Salmon • 6

Cheddar or Swiss Cheese • 3

Local Home Fries • 3

Avocado • 5

Hilltop Farms is a locally sourced farm on North Eleuthera. Priding themselves on sustainable natural feed and vitamins for their livestock, we are proud to commit to their initiatives.

We source our ingredients locally, seasonally, and sustainably. Due to the exclusivity of Eleuthera, please excuse any menu items that may not be offered at this time. Please see your server with any dietary restrictions based on allergies and preferences.

All alcoholic & non-alcoholic beverages are subject to 15% gratuity & 12% VAT.