

# Copia

## BREAKFAST

### MORNING FAVORITES

**OATMEAL PORRIDGE** (V) \$8

*simmered with cinnamon, nutmeg and golden raisins,  
topped with toasted pecans and fresh berries*

**PARADISE YOGURT PARFAIT** (V) \$12

*greek yogurt layered with tropical fruits, granola,  
wild berries, candied nuts and local honey*

**SEASONAL TROPICAL**

**FRUIT PLATE** (V) (GF) \$12

*island fruits served with whipped greek yogurt,  
lime zest and mint*

**AVOCADO TOAST** \$11

*grilled artisan sourdough topped with  
smashed avocado, roasted tomatoes, pickled red onion,  
capers and dill cream cheese*

### EGGS & SAVORIES

**ISLAND SUNRISE BREAKFAST** \$18

*two farm-fresh eggs any style with choice of bacon  
or island sausage, served with herb-roasted potatoes  
and toast or pancakes*

**BREAKFAST BURRITO** \$15

*warm tortilla filled with scrambled eggs,  
spiced sausage, sautéed tomatoes, cheddar,  
potatoes, salsa and lime crema*

**VEGETABLE OMELET** (V) \$14

*three-egg omelet with mushrooms, spinach, peppers,  
onions and tomatoes. served with potatoes and toast*

**THREE-MEAT COUNTRY OMELET** \$18

*eggs with smoked bacon, country ham, sausage,  
peppers, caramelized onions and cheddar,  
served with potatoes and toast*

(GF) GLUTEN-FREE (V) VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## PEACE & PLENTY

GEORGE TOWN, EXUMA, BAHAMAS

— Est. 1958 —

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## FROM THE GRIDDLE

### BAHAMIAN FRENCH TOAST (V) \$15

*island bread, custard-soaked and topped with roasted pineapple, guava compote and whipped cream cheese*

### BUTTERMILK PANCAKES (V) \$14

*fluffy stack topped with seasonal berry compote and pure cane syrup*

## ISLAND INSPIRATIONS

### ISLAND GARDEN SKILLET (V) \$15

*potatoes, onions, peppers, mushrooms and tomatoes baked with egg, served with toast*

### BREAKFAST BAGEL \$14

*everything bagel with bacon, arugula, fried egg, cheddar, cream cheese and strawberry aioli, served with potatoes*

### STEAK & EGGS \$24

*grilled skirt steak with eggs any style, sautéed mushrooms, tomato and onion, served with toast*

### GYRO BENEDICT \$16

*shaved lamb, arugula, tomato, pickled onion, cucumber, poached eggs and cajun hollandaise*

### NATIVE TUNA BOWL \$15

*creamy corn grits topped with tuna salad and sliced avocado*

### FIRE ENGINE FAMOUS BOWL (GF) \$16

*corn grits with corned beef, potatoes, cabbage, avocado, herbs and island spices*

### BOIL FISH \$28

*local catch simmered with onion, lime and goat pepper, served with coconut johnny cake (available on weekends only)*

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## BREAKFAST BEVERAGES

### COFFEE SELECTIONS

REGULAR COFFEE \$5

CAPPUCCINO \$8

LATTE \$8

ESPRESSO \$8

HOT CHOCOLATE \$5

TEA \$5

LIPTON, EARL GREY,  
ENGLISH BREAKFAST, MINT, CHAMOMILE,  
GINGER & TURMERIC OR GREEN

MORNING COCKTAILS \$12

MIMOSA, BELLINI OR BLOODY MARY

### NON-ALCOHOLIC BEVERAGES

SODA \$3

*coca-cola | diet coke | ginger beer | sprite | tonic*

JUICE \$4

*orange | apple | cranberry | pineapple*

ICED TEA | LEMONADE \$5