SIMPLY PUT KITCHEN • COFFEE • BAKERY

All-Day Breakfast

Simply a Bagel

\$5

Sesame Seed bagel with your choice of cream cheese or butter

Bagel Sandwich

\$10

Egg, double smoked bacon, lettuce, sliced tomato, & Swiss cheese on a sesame seed bagel.

Add Home fries \$2.50 Avocado Toast

\$12

our thick sliced sourdough, smashed avocado, tomato, and lime & tahini dressing

Add boiled egg \$3.00 Ricotta Toast

\$12

Light whipped Ricotta piped onto our fresh homemade sourdough, topped with honey, lime zest and chillie flakes

Waffle & Berries

\$12

buttermilk waffle, fresh berries, crème

Waffle Sandwich

\$15

Buttermilk waffle, egg, bacon and gruyere cheese

Egg & Prosciutto

\$17

Scrambled eggs, prosciutto, shaved parmesan with sourdough bread and home fries

Egg & Salmon

Scrambled eggs, smoked salmon, chives crème fraiche on Jane's tea biscuit served with home fries

Western Omelet

2 egg omelet filled with black forest ham, onion, and peppers, served with home fries

Cheese Omelet

2 Egg omelet filled with cheddar and mozzarella cheese, served with home fries

Two Farm Fresh Eggs

\$17

sunny side, bacon, sliced sourdough bread served with home fries

Sandwiches

Add Kettle Chips \$3

Turkey Club

\$9.50

Our house made focaccia, sliced tender turkey, double smoked bacon, tomato, lettuce, Swiss cheese and cranberry relish spread.

Chicken Tandoori

tender tandoori spiced marinated chicken. sliced tomato, pickled onion, goat cheese crumbled and mint, coriander spread.

Vegan Chorizo

Sliced Vegan chorizo, grilled vegetables, pickled daikon and roasted red pepper hummus.

Traditionally prepared homemade corned beef, with Swiss cheese, sauerkraut, and thousand Island dressing on Rye bread

Lobster Roll

Maritime favorite Atlantic Lobster meat, celery, mayonnaise Simply Put in toasted hot dog bun.

Bowls

Soba Noodle

ginger tamari glazed Acadiana tofu, napa cabbage, edamame, toasted peanuts, mixed fresh & pickled vegetables, cilantro, and sesame seeds served with spicy ginger

Cobb Salad

vinaigrette.



Cajun spiced diced chicken breast, aged cheddar, hardboiled egg, bacon bits, cherry tomato, and radish on a bed of romaine heart, with White Balsamic vinaigrette.

Harvest Salad



maple flavored butternut squash, beetroot, crunchy beans, pumpkin seeds, truffle goat cheese, and maple, apple cider vinaigrette.

Tuna Poke



sesame ginger marinated ahi tuna, avocado, cucumber, edamame, pickled ginger on steamed rice

Tandoori



Oven roasted tandoori spiced marinated chicken, with cashew cream sauce, peas pulao, diced tomatoes and crispy onion.

Tortellini Pasta Salad

tomatoes, red onion, cheese tortellini tosed in a pesto vinegarette

Salads

Greek Pasta Salad

\$9

Romaine hearts, penne pasta, red pepper, red onion, olives feta, tossed in a red wine oregano vinaigrette

Tossed Salad





tender mesclun greens, shredded carrots, cucumber, cherry tomato with maple and apple cider vinaigrette

Caesar salad

\$9

Crisp Hearts of Romaine Tossed in house Caesar Dressing. with double smoked bacon, Herbed Croutons & Parmesan Cheese. Add Chicken \$5

A la Carte

Simply a Burger

\$13

Canadian beef patty with gochujang mayo spread, topped with lettuce, tomato, onion, and dill pickle

Add Cheese \$2 Add Bacon \$3 Add Kettle Chips \$3

Simply a Vegan Burger

\$12



House Made Vegan patty with Vegan mayo spread, topped with lettuce, tomato, onion,

Add Kettle Chips \$3

Margherita Pizza

\$13

sourdough thin crust pizza with San Marzano tomato, Fresh local mozzarella, fresh torn basil leaves and EVO

Maritime Seafood Chowder \$16

Our Seafood chowder is a complete meal on its own loaded with shrimp, scallops and fish, served with tea

Pasta Primavera

\$17

Penne pasta served with delicious sauteed Vegetables, garlic, onion, zucchini, squash, asparagus, peas and cherry tomatoes. Seasoned with fresh basil, lemon, tarragon and topped with fresh Parmigiano.

BBQ pulled pork Burrito

Sweet and savory pork carnitas, seasoned rice, black beans, cheddar cheese and sour cream rolled in a soft

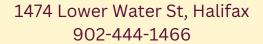
Savory Chicken Crepes

Sliced seasoned chicken breast sautéed with sweet peppers and onions delicately .wrapped in crepes and topped with a parmesan garlic cream sauce .served with a fresh tossed salad











SIMPLY PUT

KITCHEN + COFFEE + BAKERY

Alcoholic Beverages

Tidal Bay (250ML 11%)	\$10
Luvo Red (250ML 12%)	\$10
Luvo Pinot (250ML 12%)	\$10
Corona (355ML 4.6%)	\$6
Nine Locks Blonde (355ML 5%)	\$6
Nine Locks IPA (355ML 5%)	\$6
Blue Lobster Lemon (355ML 6%)	\$6

Smoothies

Green Goddess

\$8(\varphi)

Vegan and delicious with apple, kale, banana, peanut butter, almond milk, flax seeds, and maple syrup.

Mango Tango



aromatic sweet mango, pineapple, orange juice, and Greek yogurt

Banana Bliss



Packed with nutritious-Banana, chocolate whey protein, cacao powder, milk and almond butter, dusted with cinnamon powder.

Blueberry Breeze





Our Simply Put Vegan smoothie with, blueberries, banana, orange, almond milk and maple syrup.

Strawberry Kiss





Loads of strawberries, yogurt and almond

Passion Paradise



Take your taste buds on vacation with this exotic mix of passion fruit, banana, yogurt, and coconut milk. Creamy, dreamy, and full of tropical vibes.

Non Dairy Milk Almond or Oat	\$0.30	Flavour Shots	\$0.30
+ Espresso Shot	\$1.75		

Gluten-Free



simplyputhfx.ca

1474 Lower Water St, Halifax 902-444-1466





\$4.5

\$4.5

Reverages

Chocolate Mocha Frappe

French Vanilla Frappe

Deverages	
Pepsi	\$2.25
Diet Pepsi	\$2.25
7UP	\$2.25
Diet 7UP	\$2.25
Ginger Ale	\$2.25
San Pellegrino	
Bubly	\$2.25
Cherry, Lime, Pineapple	
Juice	\$3
Apple, Orange, Cranberry	
Fever Tree	\$3
Ginger Beer	\$3
Lemonade	\$3.5
Iced Tea	\$3.5
Fruit Punch Refresher	\$4
Mango Refresher	\$4