

All-Day Breakfast

- Avocado Toast

\$12

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

Add boiled egg \$3.00
- French Toast

\$10

sourdough bread slice, egg custard, berries and crème anglaise
- Waffle & Berries

\$12

buttermilk waffle, fresh berries, crème fraiche
- 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

\$17

Scrambled eggs, smoked salmon, chives crème fraiche on Jane's tea biscuit served with home fries
- Two Farm Fresh Eggs

\$17

sunny side, bacon, sliced sourdough bread served with home fries
- Quiche Florentine

\$17

house made crust, baby spinach, egg custard, and gruyere cheese served with a side salad

Sandwiches

Add Kettle Chips \$3

- Turkey Club

\$15

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

\$15

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

\$15

Artisan bread, shaved roast beef, on a bed of romaine, old sliced cheddar, balsamic caramelized onion, dill pickle and horse radish mayonnaise.
- Vegan Chorizo

\$15

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

\$15

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

\$17

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

\$15

French classic ham & cheese sandwich, grilled to perfection in our 500 degree oven
- Croque Madame

\$16

add a fried egg on top of croque Monsieur.
- Salads
- Salad Caprice

\$8

with fresh local artisan mozzarella, sliced tomatoes, fresh basil leaves, EVO and balsamic vinegar
- Tossed Salad

\$8

tender mesclun greens, shredded carrots, cucumber, cherry tomato with maple and apple cider vinaigrette
- Chickpea & Orzo

\$8

Mediterranean flavor include sun dried tomato, red onion, olives, red pepper, mixed with garlic red wine vinaigrette.

Bowls

- Soba Noodle

\$18

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

\$17

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

\$17

maple flavored butternut squash, beetroot, dried apricot, pumpkin seeds, truffle goat cheese, and maple, apple cider vinaigrette.
- Tuna Poke

\$18

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

\$19

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

\$10

a delicious full meal of Chickpeas, turmeric, potatoes, cucumber, tomato, red onion, scallion and cilantro, tossed with tamarind chutney.

A la Carte

Add Kettle Chips \$3

- 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
- Simply a Vegan Burger

\$12

House Made Vegan patty with Vegan mayo spread, topped with lettuce, tomato, onion, and dill pickle
- Pulled BBQ Chicken

\$15

Slow roasted chicken, shredded and tossed in our in-house made BBQ sauce served on a bun.
- Margherita Pizza

\$12

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

\$18

A haddock fillet coated in our house made spice blend, pan-seared and served with green beans
- Spaghetti Bolognese

\$18

Spaghetti and our Classic beef Bolognese sauce
- Fish Cake

\$14

Tender flakes of Atlantic Haddock with potatoes, scallions, parsley, and lemon zest. Served with tomato butter.
- Indian Thali Combo

\$19

Includes:
Butter Chicken,
Chanaa Masala,
Boondi Raita,
Naan,
rice.
- Vegetarian option: Replaces butter chicken with Daal Makhani

Alcoholic Beverages

- Tidal Bay (250ML 11%)

\$12
- Luvo Red (250ML 12%)

\$12
- Luvo Pinot (250ML 12%)

\$12
- Nine Locks Blonde (355ML 5%)

\$10
- Nine Locks IPA (355ML 5%)

\$10
- Blue Lobster Lemon (355ML 6%)

\$10

Smoothies

- Green Goddess

\$9.95

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

\$9.95

aromatic sweet mango, pineapple, orange juice, and Greek yogurt
- Banana Bliss

\$9.95

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

\$9.95

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

\$9.95

Loads of strawberries, yogurt and almond milk



SIMPLY PUT

KITCHEN ♦ COFFEE ♦ BAKERY



simplyputhfx.ca

1474 Lower Water St, Halifax
902-444-1466



@simplyputhfx