All-Day Breakfast

Avocado Toast \$12 our thick sliced sour dough, smashed avocado, tomato, and lime & tahini dressing Add boiled egg \$3.00

\$12

\$15

\$17

Waffle & Berries buttermilk waffle, fresh berries, crème fraiche

Waffle Sandwich Buttermilk waffle, egg, bacon and gruyere cheese

Egg & Prosciutto \$17 Scrambled eggs, prosciutto, shaved parmesan with sourdough bread and home fries

\$17 Egg & Salmon Scrambled eggs, smoked salmon, chives crème fraiche on Jane's tea biscuit served with home fries

\$17 Western Omelet 2 egg omelet filled with black forest ham, onion, and peppers, served with home fries

\$17 Cheese Omelet 2 Egg omelet filled with cheddar and mozzarella cheese, served with home fries

Two Farm Fresh Eggs sunny side, bacon, sliced sourdough bread served with home fries

Huevos Divorciados \$18 Two sunny side fried eggs, one with green sauce, one with red sauce, refried beans, tortilla chips, and aueso fresco

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 \$9.50 tender tandoori spiced marinated chicken sliced tomato, pickled onion, goat cheese crumbled and mint, coriander spread. \$9.50 Vegan Chorizo Sliced Vegan chorizo, grilled vegetables, pickled daikon and roasted red pepper hummus. \$12 Reuben Traditionally prepared homemade corned beef, with Swiss cheese, sauerkraut, and thousand Island dressing on Rye bread \$19 Lobster Roll Maritime favorite Atlantic Lobster meat, celery, mayonnaise Simply Put in toasted hot dog bun.

Sandwiches

Salads

\$9 😫 🞯 Broccoli Salad Steamed broccoli, sliced almonds, carrot, sundried cranberries, tossed in a apple cider vinaigrette.

\$8 🛞 🧐 **Tossed Salad** tender mesclun greens, shredded carrots, cucumber, cherry tomato with maple and apple cider vinaigrette

\$9 Caesar salad Crisp Hearts of Romaine Tossed in house Caesar Dressing. with double smoked bacon, Herbed Croutons & Parmesan Cheese. Add Chicken \$5

Bowls

(99)

Soba Noodle

\$17 😫

\$16 😩

\$17 ()

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

Caiun 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

\$17 😩 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.

Chickpea & Orzo \$16 Mediterranean flavor include sun dried tomato, red onion, olives, red pepper, mixed with garlic red wine vinaigrette.

A la Carte

Simply a Burger 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 House Made Vegan patty with Vegan mayo spread, topped with lettuce, tomato, onion, and dill pickle 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 biscuit.

Chicken Alfredo \$17 Tender grilled chicken breast tossed in our house made alfredo sauce served on fettuccini pasta & shredded parmesan.

\$14 BBO pulled pork Burrito Sweet and savory pork carnitas, seasoned rice, black beans, cheddar cheese and sour cream rolled in a soft flour tortilla

Indian Thali Combo Includes:

Butter Chicken. Chanaa Masala. Kachumber salad.

Naan, rice.

Vegetarian option: Replaces butter chicken with Daal Makhani

5, 902-444-1466

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

\$8 (*) (** Green Goddess Vegan and delicious with apple, kale, banana, peanut butter, almond milk, flax seeds, and maple syrup.

\$8() Mango Tango aromatic sweet mango, pineapple, orange iuice, and Greek vogurt

\$8

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

Blueberry Breeze \$8(*) Our Simply Put Vegan smoothie with, blueberries, banana, orange, almond milk and maple syrup.

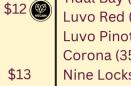
Strawberrv Kiss \$8 (¥ Loads of strawberries, yogurt and almond



simplyputhfx.ca







milk

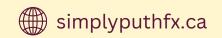
\$13

\$17



SIMPLY PUT KITCHEN COFFEE BAKERY





1474 Lower Water St, Halifax 902-444-1466

