



Simply Fresh

American & Mediterranean Cuisine



Breakfast

Eggs breakfast served w/ choice of house fries or salad.

Corn Beef Hash Benedict	12.50	Pesto & Roasted Tomato Omelet	11.99
two poached eggs, corn beef, grilled English muffin, Hollandaise sauce		three eggs, pesto, tomato, Swiss cheese	
Canadian Bacon Benedict	12.50	Egg White Omelet	12.50
two poached eggs, Canadian bacon, English muffin, Hollandaise sauce		three eggs white, spinach, mushroom, onion, tomato, and Feta cheese	
Smoked Salmon Benedict	13.99	Old Fashion Butter Milk Pancakes	8.99
two poached eggs, smoked salmon, English muffin, Hollandaise sauce		two pancakes with choice of a meat side	
Spinach Benedict	12.50	Fruit Butter Milk Pancakes	7.99
two poached eggs and sautéed spinach, English muffin, Hollandaise sauce		two pancakes with choice of blueberry, strawberry, banana or chocolate chips	
New Shakshuka	12.99	New Nutella French Toast	9.99
two poached eggs in a sauce of tomatoes, chili, pepper and onions, served with pita bread, ground beef +\$3.00		Brioche thick toast with layers of Nutella and fresh banana	
Farmhouse Egg Meat Breakfast	7.99	Classic French Toast	8.99
two eggs any style with choice of bacon, turkey bacon, sausage or ham add beef hash +\$1.50		Brioche thick toast, powder sugar, served with fresh fruit	
Egg Breakfast	6.99	Greek Yogurt with Fruit Bowl	7.99
two eggs any style, toast and house fries		seasonal fruit and Greek yogurt add granola or oats + 1.50	
New Avocado Toast	12.50	Seasonal Fruit Platter	5.50
avocado spread on toast with poached egg, chili flakes		assortment of seasonal fruit	
Egg Sandwich	4.99	Add Two Eggs Any Style	3.00
free range egg sandwich with cheese add meat +\$1.50		not sold individually / Egg white + 1.50	
Spinach and Bacon Omelet	11.99		
three eggs, bacon, spinach, tomato, Provolone cheese		Sides	
Western Omelet	11.99	Bacon, Sausage, Turkey Bacon, Turkey Sausage, Ham, Beef Hash 3.50	
three eggs, ham, green pepper, onion, cheddar cheese		Tomatoes, Pepper, Spinach, Mushroom 1.99 / Avocado 2.50	
		No substitutions please.	

Starters

Spicy Feta	6.99
Feta cheese with smoked red pepper, chili, and olive oil, served with warm pita	
Melitzanos	6.99
smoked eggplant with vegetable, lemon juice and olive oil, served with warm pita	
Tzatziki	6.99
Greek yogurt with cucumber, garlic and herbs served with warm pita	
Hummus	6.99
chickpeas, tahini, lemon juice and olive oil served with warm pita	
House Sampler	8.99
all four appetizers served with warm pita	

Soup & Salads

Lentil Soup GF	5.99
red lentil, vegetable	
Simply Fresh Salad GF	8.99
garden greens, beets, and carrots, red onions with house vinaigrette	
Greek Salad GF	10.99
tomato, cucumber, peppers, red onion, Kalamata olives, olive oil, vinegar and Greek Feta	
Fattoush Salad	9.50
garden greens, parsley, mint, cucumber, tomato, pita chips, lemon, olive oil	
Add Chicken, Pork, beef, Tuna to any Salad	4.00
Salmon +\$3.00	

Kids Meal

Hot Dogs	4.99
served with side of house fries	
Chicken Tenders	4.99
served with side of house fries	
Macaroni & Cheese	4.99

Sandwiches

BLT	8.99
bacon, lettuce, tomato on your choice of toast served w/house potato chips	
BLAT	9.99
bacon, lettuce, tomato and avocado on your choice of toast served w/house potato chips	
Tuna Salad	8.99
lettuce, tomato and mayo on toast, made fresh daily served w/house potato chips	
Chicken Salad	8.99
lettuce, tomato and mayo on toast, made fresh daily served w/ house potato chips	
Falafel Wrap	8.99
chickpeas and fava beans crispy falafel wrapped in pita, Tahini sauce, lettuce and tomatoes served w/ house potato chips.	
Greek Chicken Gyro	9.99
marinated, grilled and sliced chicken wrapped in pita bread served with onion, tomato, house fries and tzatziki sauce	
New Chicken shawarma	9.99
Beef and Lamb Gyro	10.99
Marinated, grilled and sliced beef and lamb wrapped in special pita , tomato, onion, served with house fries and tzatziki sauce	
New Beef and Lamb Shawarma	10.99

Happy Hour Bites

MONDAY - FRIDAY 4 - 6

House Mixed Nuts	5.75
blend of selected mixed nuts	
House Sampler	6.75
selection of hummus, melitzanos, spicy feta, and tzatziki dips served with pita	
Falafel	4.99
5 falafel bites served with tahini sauce and pita	
Spicy BBQ Sliders	8.99
3 spicy BBQ pork, beef and chicken	
BBQ chicken Wings	7.99
served with buttermilk ranch	
Beer	4.50
Daily selections	
Wine	6.00
red/white - daily selection	



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Main Dish

Hickory Wood Smoked Pulled Pork	12.00
<small>1/4lb. smoked pork shoulder with barbecue sauce served in a warm bun and a choice of one side.</small>	
Hickory Wood Smoked Beef Brisket	13.00
<small>1/4lb. smoked sliced beef brisket with barbecue sauce served in a warm bun and a choice of one side.</small>	
Hickory Wood Smoked Pulled Chicken	12.00
<small>1/4lb. smoked pulled chicken with barbecue sauce served in a warm bun and a choice of one side.</small>	
Cheeseburger	12.00
<small>10 oz custom blended, grass-fed angus beef, Vermont Cheddar, lettuce, tomato, onion and pickle served w/ house fries add bacon +\$2.00</small>	
New Smoked Chicken Platter	11.99
<small>bone in 1/4 hickory southern smoked chicken served w/ salad and pilaf rice</small>	
BBQ Platter	14.99
<small>1/2lb. choice of hickory smoked pulled pork shoulder or pulled smoked chicken served with coleslaw, mashed potatoes and warm roll. beef brisket +\$3.00</small>	
Four Pork Ribs Platter <small>GF</small>	16.99
<small>served with coleslaw and mashed potatoes six pork ribs \$18.99</small>	
Sides	3.00
<small>baked beans, collard greens, mac&cheese, corn bread, potato salad, house fries</small>	
Falafel Platter	11.50
<small>crispy falafel served with salad, tahini sauce and pita bread</small>	
Chicken Gyro or Shawarma Platter	16.99
<small>marinated, grilled and sliced chicken served with salad, your choice of appetizer, pita bread and rice</small>	
Beef and Lamb Gyro or Shawarma Platter	17.99
<small>marinated, grilled and sliced chicken served with salad, your choice of appetizer, pita bread and rice</small>	
New Grilled Salmon Fish Skewers Platter	18.99
<small>served with house salad, and mashed potatoes</small>	
New Grilled Spicy Lamb Pita Platter	10.99
<small>served with salad and tahini sauce</small>	

Beer List

LAGER	
Corona	6.00
Yuengling	4.75
Miller Light	4.75
Modello Especial	6.00
IPA/ALE	
Sierra Nevada	6.75
Lagunitas – Sam Summer	6.75

From The Coffee Bar



ESPRESSO	<i>single</i>	<i>double</i>
Espresso	3.00	4.00
<small>coffee prepared in its purest form</small>		
Macchiato	3.50	4.50
<small>espresso with a touch of steamed and frothed milk</small>		
Marocchino Caldo	3.50	
<small>rich dark chocolate topped with espresso, sprinkled with cocoa and finished with warm frothed milk</small>		
Americano	3.00	4.00
<small>espresso diluted with hot water</small>		
Extra shot of espresso	1.99	

		To Go	
ESPRESSO BASED DRINKS	<i>ceramic</i>	<i>12 oz</i>	<i>16 oz</i>
Cappuccino	4.50	4.50	5.00
<small>espresso blended with steamed and frothed milk</small>			
Caffè Latte	4.50	4.50	5.00
<small>espresso mixed with steamed milk, finished with a layer of froth</small>			
Chai Latte	4.50	4.50	5.00
<small>blend of black tea, cinnamon, cardamom & spices with steamed milk, finished with a layer of froth</small>			
Variations		add 0.75	
<small>Mocha (chocolate), Pallido (vanilla) Nocciola (hazelnut), Caramello (caramel)</small>			

OTHER DRINKS	<i>ceramic</i>	<i>12 oz</i>	<i>16oz</i>
Brewed Coffee	2.25	2.25	3.00
Coffee Refill	0.70	0.70	0.90
Herbal Tea	2.75	2.75	3.40
Hot Chocolate	2.75	2.75	3.40
Iced Coffee			4.50
Iced Tea			2.50
Orange Juice			3.50
Lemon Juice			3.50
Milk			2.50
<small>Soda (Coke, Diet Coke, Sprite, San Pellegrino, Apple Juice, Root Beer, Water)</small>			

PASTRIES & DESERT			
Croissant 2.75 - Brownies 3.75 - Tiramisu 5.25			
Lava Chocolate Cake 6.25 - Fruit Cake 6.25			
	<i>small</i>	<i>med</i>	<i>large</i>
Gelato	4.40	6.14	7.14
Affogato (gelato topped with 2 shots of hot espresso)			7.00

Wine List

WHITES	<i>glass</i>	<i>bottle</i>
Knuttel	13.50	54.00
<small>Russian River Chardonnay, California</small>		
Luigi Bosca	9.00	36.00
<small>Chardonnay, Argentine</small>		
Tavo	8.50	34.00
<small>Pinot Grigio, Italy</small>		
Blue Owl	8.00	32.00
<small>Sauvignon Blanc, South Africa</small>		
SPARKLING & ROSÉ	<i>glass</i>	<i>bottle</i>
Bleu de Mer	8.50	34.00
<small>Rose, France</small>		
Limoux	11.50	46.00
<small>Cremant de Limoux Brut, France</small>		
Mimosa	7.99	
REDS	<i>glass</i>	<i>bottle</i>
Rioja Crianza	13.50	54.00
<small>Tempranillo, Spain</small>		
Highway 12	12.00	48.00
<small>Cabernet Sauvignon, Sonoma, California</small>		
Gouleyant	9.00	36.00
<small>Malbec, France</small>		
Horizon Du Sud	8.50	34.00
<small>Pinot Noir, France</small>		
SANGRIA	<i>glass</i>	<i>carafe</i>
White	8.00	27.00
Red	9.00	31.00



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