



BRUNCH ALL Day

The Simple

Farm Eggs / Bacon or Edward's Sausage / Home Fries
Toast or Biscuit 10

Breakfast Burrito

Farm Eggs / Bacon / Sausage / Home Fries / Cheddar Cheese
Flour Tortilla / Housemade Salsa / Fresh Fruit 12

Country Ham Omelet

Edward's Country Ham / Collard Greens/ Smoked Gouda Cheese
Farm Eggs / Home Fries / Toast or Biscuit 14

Breakfast Bowl

Sunny Side Up Egg / Home Fries / Housemade Salsa / Spinach 10
Add Bacon or Edward's Sausage Link 2

Crabby Bennie

Chesapeake Bay Crab / Poached Farm Eggs / Toasted Cronut / Spinach
Tomato / Avocado / Hollandaise / Home Fries 15

Avocado Toast

8 Grain Toast / Poached Farm Eggs / Old Smoke House Bacon
Avocado mix with Red Onion / Tomato / Cilantro / Homefries 13

Garden Omelet

Farm Eggs / Tomato / Spinach / Mushrooms / Red Onion / Cheddar
Home fries / Toast or Biscuit 11 Add Bacon or Edward's Sausage - 2

Shipwreck

Edward's Sausage / Scrambled Farm Eggs / Sautéed Peppers and
Onions / Cheddar Cheese / Home Fries / Toast or Biscuit 12

Loaded NC Shrimp & VA Grits

Seasoned Shrimp / Stone Grits / Edward's Sausage / Bacon
Stewed Tomatoes / Cheddar Cheese 14

French Toast

Cinnamon Swirl Bread / Powered Sugar / Seasonal Fruit
Smokehouse Bacon or Edward's Sausage Link 10

Buttermilk Pancakes

Three Buttermilk Pancakes / Bananas or Seasonal Fruit
Bacon or Edward's Sausage Link 10

Biscuits & Gravy

Two Buttermilk Biscuits / Edward's Sausage Gravy
Farm Eggs / Homefries 12

Sweet Potato & Smoked Chicken Biscuit

Housemade Sweet Potato Biscuit / Coleman's Pulled Chicken
Pepper Cheese / Fried Egg / Edward's Sausage Gravy / Homefries 14

Butternut Squash Pancakes

Local Butternut Squash / Caramelized VA Apples / Powered Sugar
Smokehouse Bacon Or Edward's Sausage 11

SALADS

Yard Bird

Smoked Pulled BBQ Chicken / Seasonal Greens /Roasted Tomatoes
Fresh Mozzarella / Smokehouse Bacon / Balsamic Vinaigrette 7/12

The Local Farmer

Seasonal Greens / Cucumber / Tomatoes / Pickled Carrots / Squash
Herb Ranch 5/10

Beet and Apple

Baby Arugula / Roasted Beets / VA Apples /
Goat Cheese / Candied Pecans / Apple Cider Vinaigrette

Fall Harvest

Baby kale / Roasted Butternut Squash / Pickled carrots /Sweet
Potatoes / Roasted Beets / Blue Cheese Dressing 6/12

Zesty Feta Salad

Seasonal Greens / Feta Cheese / Pepperoncini / Red Onions
Kalamata Olives / Tomatoes / Citrus Vinaigrette 6/12

Additions

Smoked Chicken Salad 5 / Fresh Fish 7 / Grilled Shrimp 5
Crab Cake 10

SANDWICHES

*All Sandwiches served with Home Fries, Mixed Greens or Seasonal Side (Gluten Free Bread Available Upon Request)

The B.E.L.T

Poached Farm Eggs / bacon /Greens / Tomato
Toasted Sourdough 11

Crabby Patty

Chesapeake Bay crab / Greens / Tomato / Aioli / Apple Slaw
Brioche Roll 15

Black Bean & Quinoa Wrap

Southwest Seasonings / Avocado / Greens
Tomato /Sriracha Aioli 13

The Schmidty

House Roasted Turkey Breast / Smokehouse Bacon / Cheddar
Greens / Tomato / Aioli / French or 8 Grain 11

Simple Reuben

Our Thinly Sliced Corned Beef / Swiss Cheese / Sauerkraut
Russian Dressing / Marble Rye 14

Smoked Chicken Salad

Simple Eats Chicken Salad / Greens /Tomato
8 Grain 11

Fresh Catch

Seasoned Local Fish of the Day / Greens / Tomato / Apple Slaw
Brioche / Aioli 15

Farmhouse Burger

Brasstown Grass Fed Beef / Cheddar / Smokehouse Bacon
Greens / Tomato / Cronut / Aioli 14
Add Fried Egg 2 Avocado 2

FLAT Breads

Goat Cheese

Goat Cheese / Roasted Tomatoes / Basil
Balsamic Glaze 12

Roasted Garlic

Baby Spinach / Roasted Garlic / Garlic Oil
Fresh Mozzarella / Balsamic Glaze 12

Jordan's BBQ Chicken

House Smoked BBQ Chicken / Fresh Mushrooms / Fresh Mozzarella
Arugula / Balsamic Glaze 12

*Parties of 6 or more 18% Gratuity added.

*Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

Simple Beginnings

Charcuterie Board

Artesian Cheeses / Cured Meats / Pickled Vegetables
Crackers 16

Pimento & Bacon Oysters

Local Seaside Oysters / House Pimento
Old Smokehouse Bacon / 10 Half 19 Dozen

Shrimp & Country Bread

NC Shrimp / Mushrooms / Tomatoes / Leeks / Roasted Garlic / Sage / Butter
Grilled Country Bread 13

BBQ Chicken Quesadilla

House Smoked BBQ Chicken / Cheddar
Black bean Salsa / Sour Cream 10

Tuna Bites

Local Tuna / Siracha Aioli 12

Simple Plates

The Eddie

Granny's Meatloaf / Gravy / Red Mashed Potatoes
Seasonal Vegetable 12

The Claw

Chesapeake Bay Crab / Pasta / Spinach / Tomatoes
Garlic / White Wine 16

Scallop Risotto

Seared U-10 Sea Scallops / Butternut Squash Risotto / Garlic Spiked
Baby Spinach / Beet Balsamic Puree 22

Chicken & Dumplings

Scratch Dumplings / Hand Pulled Chicken / Mushrooms
Cream / Buttermilk Biscuit 15

Seared Fresh Catch

Local Fish / Seasonal Vegetables
Red Mashed Potatoes 16

Tacos (3)

NC Shrimp / Seasoned Fish / BBQ Chicken
Cabbage / Black Bean House Salsa / Siracha Aioli
3 Corn or Flour Tortillas (Choice of 1) 15

Sides

Home Fries / 2 Farm Eggs / Toast or Biscuit / Smokehouse Bacon / Edwards Sausage Link / Grits / Oatmeal
Chips / Seasonal Side / Buttermilk Pancake / Sweet Potato Biscuit / Mashed Potatoes 3

SOUPS

Daily House Soup

Cup 5 / Bowl 7 / Quart To Go 10

Where We Source

Simple Eats create dishes from produce and proteins grown and raised by local farmers and purveyors from the state of Virginia and surrounding areas. We are always searching and reaching out to local farmers and purveyors to bring fresh local food to your plate.

Our Purveyors include:

Brasstown Beef – Brasstown, North Carolina

Heritage Farms Cheshire Pork – Goldsboro, North Carolina

Edward's Virginia Smoke House – Surry, Virginia

Chesapeake Bay Crab – Hampton, Virginia

Wanchese Fish Company – Wanchese, North Carolina

Mattawoman Creek Farms (Eastern Shore Organic) – Cape Charles, Virginia

Three Ships Coffee – Virginia Beach, Virginia

Speedy's Hot Sauce – Virginia Beach, Virginia

Tosca Bakery of Brooklyn – Norfolk, Virginia

CATERING & BANQUETS

Simple Eats will cater your office party or meeting, special event or anything at all actually. Our back room accommodates up to 50 people or the entire restaurant, seating up to 100 people, is available for your Private Event. We can cater / deliver for any event.

Events include:

Baby Showers

Bridal Showers

Weddings

Rehearsal Dinners

Birthdays

Holiday Parties

Our chefs have the ability to create a custom menu for your event or you have the option to order directly from our seasonal menu and daily specials.

Contact Sandy for more information at sandy@simpleeatsvb.com

Executive Chef: Ronnie Brown