

Eat Light

SALADS – we offer a whole grain salad and a Kale salad daily, available also as a combo of the two.

full bowl **\$5.50** or half bowl **\$3.00**

Watch for our SPECIAL SALADS - Fruit, Cobb, Asparagus, Caesar, Chopped and other magic... **\$6.50**

BREAKFAST POCKETS - egg, cheese and another delight together in a crescent of flaky dough. **\$3.00**

PIZZA POCKETS - like childhood, only better. **\$3.00**

GALETTES – we offer two savory options daily - always at least one vegetarian. **\$5.00**

QUICHE or POTATO TART - Our quiche is light as a cloud; Our potato tart is made with thinly sliced potatoes nestled in fresh cream topped with cheese.
Slice **\$4.50**
Whole **\$27.00**

GRANOLA – house-made & served with fruit compote w/ organic milk **\$5.00** w/ **Straus** organic yogurt **\$5.50**

HOT CEREAL – organic seven-grain blend (*'til noon*) with your choice of **sweet** or **savory** toppings **\$5.00**

Our menu is about region and season. We make food to nourish, inspire, delight, and to respect all of the hands that touch it.

Drinks

We offer black and herbal teas, a full array of espresso drinks and delicious brewed coffees, cold-brewed Iced coffee, house lemonade and several organic juices.

*Our coffee and espresso beans are from **Equator Coffee** (San Rafael), leaders in fair coffee sourcing. Our teas are from **Silk Road Teas** (San Rafael) and **Teatulia** (Colorado), each with carefully cultivated relationships to tea producers in China, Bangladesh and the United States.*

Eat Hearty

SOUP One or two offered daily - many are vegan or vegetarian - served with house 8-grain sourdough or croutons (*8 am onward*) **\$6.50** full bowl or cup **\$4.00**

POT PIES – three choices daily - Traditional chicken (daily) plus an assortment of classics and fun seasonal spins and always one vegan choice. **\$8.50**

SUPPER - a choice of stew (vegan or with meat) served with a grain and sautéed vegetable (*served after 8 am*) **\$8.50**

We offer food made from ingredients of extraordinary quality at an accessible price.



**GOOD FOOD
EVERY MEAL
EVERY DAY**

Beer and Wine

We feature a changing selection of beers from favorite San Francisco brewers, including **Pine Street Brewery**, **Anchor Brewing** and **Fort Point Beer Co.** We chose canned beers for optimal freshness and for environmental health. We offer all beers at **\$4.00**

We celebrate California's viticulture with our wine selection and are pleased to offer all glasses at **\$7.50** or **\$32.00** per bottle

MISSION PIE HAPPY HOUR WEEKDAYS from 3 - 7 pm and ALL DAY Sunday: **\$3 beer** and **\$20 bottles** of wine.

Eat Pie

We offer an array of seasonal sweet pies daily including Summer favorites like Peach, Mixed Berry and Strawberry Rhubarb and Apple, Pear Raspberry, and Shaker Lemon in Winter. We serve Banana Cream, Walnut and Chess pie nearly every day, Chocolate Cream on Fridays and Saturdays, Frangipane Tart seasonally, and every Sunday we offer a fresh take on nostalgic and playful flavors like Peanut Butter, Tin Roof and Coconut Cream.

9" Whole Pie **\$27.00**
Slice **\$4.50**
Mini Pie **\$7.00**

Our butter crust & vegan pie doughs are available for purchase.

Other Sweet Treats

MORNING PASTRIES – Raisin or maple-walnut scones, blueberry, lemon-poppy and vegan carrot muffins, seasonal coffee cake, fruit turnovers... **\$2.50 - \$3.50**

COOKIES – Chocolate chip, oatmeal raisin, cornmeal jam thumbprint, gluten-free coconut macaroon and meringue.

\$1.00 - \$2.50

We do our best to anticipate your desires but some items may sell out before the end of the day.

Consider placing your WHOLE PIE orders at 415.282.1500 before your pickup day

All menu offerings are available when you visit us at **2901 Mission Street San Francisco CA 94110**

**For more information about catering options
visit our catering menu**

eatpie@missionpie.com **415.282.1500**

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