

REGULAR PIE 6.25

with whipped cream

banana cream w/chocolate ganache
 coconut cream • chocolate cream
 peanut butter chocolate • caramel apple
 triple berry (blueberry, raspberry, marionberry)
 bourbon pecan • key lime

add ice cream 2.50

add vegan whipped cream 1.00

GLUTEN FREE PIE GF 6.95

apple • marionberry • chocolate
 cream • coconut cream

add ice cream 2.50

add vegan whipped cream 1.00

SEASONAL COBBLER VG, GF 7.25

CHOCOLATE BLISS PIE VG, GF 6.95

vegan cocoa, coconut oil & cream, cashews,
 dates, salt

MACAROON 2.50

CHOCOLATE WALNUT COOKIE GF 2.75

BLUEBERRY or CRANBERRY ORANGE SCONE 2.75

PUMPKIN or CHOCOLATE ESPRESSO BREAD VG 2.75

ICE CREAM

affogato 4.00

scoop of ice cream topped with espresso-decaf or reg

small (1 scoop) 2.50

large (2 scoop) 3.50

sundae 5.00

ice cream, chocolate syrup, toasted coconut, almonds, whipped cream

QUICHE 9.50, GF 10.50

served with garden or kale salad

pesto

quiche lorraine

broccoli cheddar **V, GF option**

shitake mushroom & kale **, GF option**

A la Cart 8.00, GF 9.00

SAVORY PIE 10.50

served with garden or kale salad

enchilada pie **VG, GF**

mac and cheese pie **V, GF**

A la Cart 9.00

SALADS

served with grand central bakery roll/butter

garden salad VG, GF 7.50

greens, cucumbers, tomatoes, sunflower seeds, garbanzo beans, sweet peppers

choice of dressings:

balsamic vinaigrette, blue cheese, ranch

prosperity kale VG, GF 9.50

kale, carrots, & raisins marinated in olive oil lemon juice, garlic

add avocado 3.00

SEASONAL SOUPS 6.50

served with grand central bakery roll/butter

varies daily (V, VG, GF options often available)

soup and salad combo 10.50

BAGEL 2.75

with butter or cream cheese 3.75

AVOCADO BAGEL 7.50

sliced avocado served on top of toasted bagel with a drizzle of olive oil, hemp seeds, and salt

Sweet

KEY: **V**= vegetarian **VG**= vegan **GF**= gluten free

Savory

Coffee, Tea & Soft Drinks

NOSSA FAMILIA COFFEE

(local, B-corp roaster)

	sm	md	lg
house (refills .75)	2.00	2.50	3.00
latte	3.25	3.75	4.25
mocha	3.95	4.45	4.95
iced coffee		3.00	
chai or matcha latte	3.50	4.00	4.50
espresso		2.50	
americano		2.50	
cappuccino		3.50	

add ons:

alternative milk (hemp, soy, coconut, almond)	.75
heavy cream	1.50
vanilla, hazelnut, almond, irish cream, lavender, peach	.50

JASMINE PEARL TEA

small pot	3.50
large pot	5.50

ICED TEA

regular (one refill included)	3.00
specialty (no refill)	3.75
make your own	4.00
arnold palmer (iced tea and lemonade)	3.50

COLD DRINKS

custom italian soda	3.75
hazelnut, raspberry, almond, cherry lime, peach	
la croix	2.25
apple juice	2.25
nu smoothie	2.75
canned/bottled drinks	1.50-4.00

Check out our Spirits menu for a selection of local beer, wine, cider and hand-crafted cocktails!

Why PIE?
Because we *Love* PIE!

Because who doesn't love PIE? Because PIE fixes everything!

Sweet • Savory • Gluten-Free Handmade Pies • Finely-Crafted Local Beers & Wines • Locally Sourced & Organic Ingredients



We are pleased to offer a variety of gluten free options on both our food and beverage menu. However, we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Please consider this when ordering from our menu.



BEVERAGE MENU