

the pie flavors...

cutie pie 2.50 simple pie 5.50
big pie 20.00 - 24 hour notice please

a la mode add 1.50

— Fosselman's vanilla ice cream to any pie —

- | | |
|---|--|
|  banana cream |  french silk |
|  banoffee |  key lime |
|  blueberry |  mud pie |
|  chocolate cream |  peach |
|  choc peanut butter |  pumpkin streusel |
|  coconut cream |  salted caramel |











































chef's special

soada floats 6.00

any soda, with vanilla ice cream, in a glass -
your day just got better.

seasonal whoopie pies 3.50

the pie schedule...

sun	mon	tue	wed	thu	fri	sat
						
						
						
						
						
						

Please note: Flavors subject to change
due to availability and seasonality.

simplethings sandwich & pie shop

we are simplethings. fresh pies
baked everyday. meats roasted in
house. sauces made from scratch.
real ingredients used by real people.
support for local farmers, vendors,
and our community. life is short.
enjoy the simplethings.

8310 W 3rd Street, Los Angeles, CA 90048
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the sandwiches...

avocado melt	8.50
avocado, roasted peppers, fontina, buttermilk bleu, manchego, apricot chutney, brioche. Add bacon \$1.50	
egg salad made to order	8.50
soft boiled eggs, sundried tomato spread, arugula, pretzel roll	
fried chix.....	9.50
free range chix breast, coleslaw, tomato, tabasco mayo, onion focaccia. Add buttermilk bleu \$0.50	
pork Philly.....	9.25
roasted pork, manchego, dijon, sautéed broccolini, garlic aioli, michetti roll	
prime rib.....	11.00
Harris Ranch prime rib, arugula, tomato, jammy onions, horseradish cream, ciabatta	
pulled chicken	9.50
arugula, pickled onions, garlic aioli, chevre spread, chipotle bbq sauce, pretzel roll	
reuben.....	9.25
corned beef, sauerkraut, swiss, dijon, mayo, rye	
sweet potato	8.75
grilled sweet potatoes, apples, jammy onions, chevre spread, avocado, cumin coleslaw, pretzel roll	
thanksgiving	9.25
roast turkey, cranberry chutney, jalapeño cornbread stuffing, sage gravy, michetti roll	
tuna	8.50
pole-caught albacore, bibb lettuce, roma tomato, lemon herb aioli, 6 grain	
tuna melt	9.00
pole-caught albacore, tomato, manchego, fontina, rye	
turkey avocado.....	8.75
bibb lettuce, tomato, avocado, dijon, mayo, ciabatta. Add bacon \$1.50	
veggie #2.....	8.75
balsamic roasted vegetables, portabella mushrooms, oven roasted tomatoes, burrata, tapenade, onion focaccia	
vegan po boy	8.75
pan seared tofu, pickled onions, arugula, vegan remoulade, ciabatta	

the soups... cup 3.75 bowl 5.75

roasted tomato soup	corn chowder w/ bacon
chef's seasonal soup	

sides... small 3.75 large 5.75

roasted yukon potato salad	
roasted Brussels sprouts	
sundried tomato quinoa	
mac/chz (add bacon \$1.50)	
tossed greens with balsamic vinaigrette	\$2
potato chips	\$2 bag

beverages...

bottled sodas coffee drinks iced tea lemonade

hey party animals.....

simplethings catering menu

available at cashier!

the pot pies... (served with dressed greens)

steak and lager	10.00
bbq pulled pork	10.00
free-range chicken	10.00
chicken curry	10.00
portabella mushroom.....	10.00

mix & match:	½ salad & soup	10.00
	½ sandwich & soup	10.00
	½ sandwich & ½ salad	12.00

the salads...

free-range roasted chicken.....	11.50
bibb lettuce, chevre, spicy pecans, dried cherries, sherry vinaigrette dressing	
cobb	11.50
mixed greens, roasted turkey, bacon, avocado, buttermilk bleu, cherry tomatoes, soft boiled egg, balsamic vinaigrette	
pole-caught albacore tuna	12.00
bibb lettuce, tuna, soft boiled egg, broccolini, oven roasted tomatoes, artichoke hearts, caper berries, dijon vinaigrette	
market veggie	10.50
mixed greens, seasonal grilled veggies, portabella mushrooms, oven roasted tomatoes, kalamata olives, feta, balsamic vinaigrette	
chopped salad.....	11.50
mixed greens, turkey, salami, manchego, cherry tomato, garbanzo beans, pepperoncini, kalamata olives, sherry vinaigrette	

weekend brunch

sat & sun 11am – 4pm

french toast	9.50
filled with marscapone, topped with blueberries	
simple breakfast.....	9.00
2 eggs, thick cut bacon, potato pancake with dilled crème fraiche, toast	
sausage benedict	9.50
sausage, brioche, poached eggs, sage hollandaise, caramelized onions, potatoes	
veggie benedict	9.00
roast asparagus, roasted red bell peppers, chevre, brioche, poached eggs, caramelized onions, hollandaise, potatoes	
breakfast sandwich	8.00
breakfast potatoes, over easy egg, bacon, swiss, tabasco mayo, michetti roll	
breakfast veggie sandwich	8.00
avocado, roasted peppers, artichokes, egg whites, dilled creme fraiche	
quinoa & eggs.....	9.50
2 eggs over easy, broccolini, sundried tomato quinoa, feta	
hash	9.50
corned beef, sweet potato, poached eggs, toast	
grilled pb&j	6.50
homemade seasonal jam and peanut butter, fresh bananas	