

the pie flavors...

cutie pie 2.50 simple pie 5.50 big pie 20.00



apple



banana cream



banoffee



blueberry



cherry pie



choc chip cookie



choc peanut butter



chocolate cream



coconut cream



french silk



key lime



lemon bar pie



lemon meringue



missouri mud



orange creamsicle



peach



salted caramel



strawberry shortcake

a la mode 1.00

vanilla or seasonal ice cream to any pie

the pie schedule...

whoopie pies 3.50

sun	mon	tue	wed	thu	fri	sat

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
www.simplethingsrestaurant.com

the sandwiches...

avocado melt	8.50
avocado, roasted peppers, fontina, taleggio, roquefort, apricot chutney	
brisket and cheese	10.50
mac and cheese, braised cabbage	
egg salad	8.00
sundried tomato spread, arugula	
fried chix	9.00
coleslaw, tomato, tabasco mayo	
prime rib	11.50
arugula, tomato, jammy onions, horseradish cream	
pulled chicken	9.00
arugula, pickled onions, garlic aioli, chevre	
reuben	9.50
sauerkraut, manchego, dijon, mayo	
sweet potato	8.50
grilled sweet potatoes, apples, jammy onions, cabbage, chevre, cumin coleslaw	
thanksgiving	9.00
cranberry chutney, jalapeño cornbread stuffing, sage gravy	
tuna	8.50
pole-caught albacore, bibb lettuce, roma tomato, lemon herb aioli	
tuna melt	9.00
pole-caught albacore, roma tomato, manchego, fontina	
turkey avocado	8.50
bibb lettuce, roma tomato, avocado, dijon, mayo	
veggie #2	8.50
balsamic roasted vegetables, oven roasted tomatoes, burrata, tapenade	
vegan po boy	8.50
pan seared tofu, pickled onions, arugula, vegan remoulade	

the soups... cup 3.50 bowl 5.50

roasted tomato soup
oven dried tomatoes, fresh basil
soup of the day

sides... small 3.00 large 5.00

roasted yukon potato salad	
vegetable coleslaw	
roasted brussel sprouts	
sundried tomato quinoa	
black eyed pea salad	
mac/chz	
potato chips	\$2 ea

beverages...

bottled sodas	2.75
glass o' milk	2.50
bottled water	2.50
coffee (intelligentsia)	3.00
espresso (intelligentsia)	2.50
espresso drinks (intelligentsia)	3.50
cappuccino, laté, mocha	

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

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

mix & match:
\$10
½ salad & soup
½ sandwich & soup
½ sandwich & ½ salad

the salads...

roasted chicken	11.00
crumbled goat cheese, spiced pecans, dried cherries, sherry vinaigrette dressing.	
cobb	11.00
roasted turkey, bacon, avocado, gorgonzola, cherry tomatoes, soft boiled egg, balsamic vinaigrette	
albacore tuna	12.00
tuna, soft boiled egg, asparagus, oven roasted tomatoes, artichoke hearts, dijon vinaigrette.	
market veggie salad	10.00
seasonal grilled veggies, portabella mushrooms, sun dried tomatoes, kalamata olives, feta, balsamic dressing	

breakfast... (Sat and Sun from 8am - 2pm)

french toast	9.00
filled with marscapone, served with your choice of apples, blueberries or peaches	
simple breakfast	8.00
2 eggs, thick cut bacon, potato pancake, stewed apples, toast	
granola	6.50
homemade, fresh fruit, local honey, yogurt	
hash	9.00
corned beef, sweet potato, poached eggs, toast	
veggie quiche	8.00
baby spinach, mushroom, onions, and gruyere	
chicken quiche	8.50
chicken, oven roasted tomato and feta.	
turkey benedict	8.50
roast turkey, brioche, poached eggs, sage hollandaise, potatoes	
veggie benedict	8.50
roast asparagus, goat cheese, brioche, poached eggs, hollandaise, potatoes	
breakfast/egg sandwich	8.00
breakfast potatoes, fried egg, gruyere	
grilled pb&j	6.00
homemade seasonal jam and peanut butter, fresh bananas	
breakfast veggie sand	8.00
avocado, roasted peppers, artichokes, egg whites, dilled cream fraiche	

see reverse for pie schedule