The people have spoken!

“Best Cheap Eats”
San Francisco Magazine

“Best of the Bay”
Editor’s Choice, Bay Guardian

“Best of San Francisco”
Reader Poll, SF Weekly

“Best New Food Idea”
San Francisco Examiner

“Best Cheap Eats: Best Healthy Lunch”
Second Runner Up
SF Gate Baylist

INNER SUNSET
1039 Irving Street
San Francisco, California 94112
415.731.1978

NOE VALLEY
4108 24th Street
San Francisco, California 94114
415.642.1316

UCSF MISSION BAY CAMPUS
550-C Gene Friend Way
San Francisco, California 94158
415.934.1400

How to Order Pies by Fax

STEP 1. Go to www.peasantpies.com/catering and download the Catering Order Form.

STEP 2. Print the order form and fill it out.

STEP 3. Fax the completed form to the nearest location.
Mission Bay: 415.934.1401
Inner Sunset: 415.731.1993

Visit us online
peasantpies.com
OUR SAVORY PIES
Handmade fresh every morning, Peasant Pies crust consists of unbleached and whole wheat flour, yeast, olive oil, salt and water. We then fill the pies with fresh vegetables, poultry, beef or seafood and bake them until golden.

MEAT & POULTRY

Basque Beef & Potato
Ground beef is sauteed with onions and spices then simmered with our own tomato sauce, mushrooms and roasted potatoes.

Chicken & Potato
Ground chicken is cooked with spices then mixed with roasted potatoes, onions, celery, carrots, peas and fresh dill.

Ham, Eggs & Cheese
Eggs are scrambled with Jack cheese and caramelized onion. Diced, smoked ham is then added.

Eggs, Sausage & Potato
Scrambled eggs are mixed with potatoes, sausage, cheddar cheese and carmelized onions.

VEGETARIAN

Eggs, Veggies & Cheese
Scrambled eggs are mixed with tomatoes, onions, broccoli, mushrooms, zucchini and cheddar cheese.

Spinach & Feta Cheese
Spinach is steamed and then mixed with Monterey Jack cheese, feta cheese and beaten eggs.

Garbanzo Bean Curry
Garbanzo beans are soaked overnight, cooked and then mixed with tomatoes, onions, curry and other spices.

Moroccan Lentil
Lentils are soaked overnight, cooked, and then mixed with yams, sauteed onions, cumin and other spices.

Spicy Black Bean & Tofu
Black beans are soaked overnight and then cooked with our own spices. The beans are mixed with tofu, onions, carrots, peas and hoisin sauce.

OTHER OFFERINGS

Artisan Seasonal Sweet Pies
Please check our website for current selections.

Organic Soups and Salads
Wide selection of fine beverages and iced teas

PRICING FOR SAVORY PIES
1–45 pies: $3.15/each
46–120 pies: $3.10/each
More than 120 pies: $3.05/each

PRICING FOR SWEET PIES
$3.15/each

The pies measure 3½ inches in diameter. We recommend one to two pies per person.

OUR STORY
Inspired by a favorite meal of 19th Century French villagers, Peasant Pies® are filled with fresh vegetables, poultry, beef or seafood and baked in a crisp bread crust. They are convenient enough to take just about anywhere. Take a pie or two on a hike, to your living room, or to your next meeting. There is no need for a plate...or even a fork.

HEATING INSTRUCTIONS
1. Preheat the oven to 400° F.
2. Place the unwrapped pie in the oven for 7 minutes.
3. Enjoy!