



BISCUITS & GRAVY

Fresh Drop Biscuits with Your Choice of
Sausage Gravy or Vegetarian Mushroom Gravy **\$8.50**

QUICHE

A Slice of Creamy Quiche and Side of Your Choice
Vegetarian or Non-Vegetarian **\$11.99**

EGGS

Omelette of the Day and Salt Rising Bread Toast
\$9.99

Two Eggs, Home Fries, and Salt Rising Bread Toast
\$7.75

Add *Cunningham Meats* Bacon +\$3.25
Add Pork Sausage or Smoked Ham +\$2.75
Add Braised Greens +\$2.95
Substitute Biscuit for Toast +\$1.00
Substitute Mujadara for Home Fries +\$1.00
Substitute Cheesy Corn Grits for Home Fries +\$1.25

BUTTERMILK PANCAKES

Two Pancakes with PA Maple Syrup and Butter
\$8.75

Add *Cunningham Meats* Bacon +\$3.25
Add Pork Sausage or Smoked Ham +\$2.75
Extra Syrup from *Paul Family Farm* +\$0.75

À LA CARTE

Our sausages and hams are made at Legume and sourced from local pork producers.

Our bacon is smoked and cured by *Cunningham Meats*.

Bacon	\$3.99
Pork Sausage	\$3.50
Griddled Ham	\$3.50
Pork Chop	\$5.75
Kielbasa	\$5.75
Two Eggs	\$3.75
One Buttermilk Pancake	\$4.75
Salt Rising Bread Toast with Butter	\$2.00
House-Made Concord Grape Jelly	\$.50

SIDE CHOICES

Mujadara	\$2.50
Braised Greens	\$4.00
Home Fries	\$2.50
Cucumber Salad	\$2.00
Black-Eyed Peas	\$2.50
Pickled Beets	\$2.00
Cheesy <i>Anson Mills</i> Corn Grits	\$2.75
Applesauce	\$2.75
Cup of Fresh Apples	\$1.25
Side Salad	\$2.95

TAKE HOME!

One Dozen Swiss Villa Eggs (Soy-Free & GMO-Free!)
\$6.00

12oz Commonplace Coffee Beans
\$12.00

Whole pies are available with a 48 hour notice.
(Sometimes sooner, just ask!)

PIES

Ask your server for today's selection!

Fresh Fruit	\$5.50
Other Pies	\$4.50

Lard is used in most pie crusts

MAKE IT A

BRUNCH SPECIAL!

Add a hot cup of coffee, and your choice of Mule, Bloody Mary, or Mimosa to any entrée listed below!

+\$6.00

MEATY ENTRÉES

IT'S ALL FROM PA!

Served with your choice of two sides!

Add Two Eggs +\$2.50

5oz Kielbasa **\$9.99**
Made and Smoked at *Legume* with *Burns' Heritage Farm* Pork

Meatloaf with Mushroom Gravy **\$10.99**
Western PA Pork and Beef

Chopped Lamb Steak with Cucumber-Yogurt Sauce **\$10.99**
Thoma Meat Market Lamb with Herbs and Onions

4oz Pork Chop with Spiced Applesauce **\$11.99**
Jubilee Hilltop Ranch Pork Chops, Marinated in Our Secret Brine

Ham Steak with Spiced Applesauce **\$12.99**
Burns' Heritage Farm Pork, Cured and Smoked at *Legume*, Cut Thick and Griddled.

Minute Steak with Herbed Butter **\$12.99**
Thoma Meat Market Beef, a Fourth-Generation Butcher Shop in Saxonburg.

**Occasionally a product is not available from the listed farm. In these instances we may sometimes source these things from a different local farm. If the source is important to you, please check with your server!*

MEATLESS ENTRÉES

Tofu Scramble of the Day **\$9.99**
with Braised Greens, Black-Eyed Peas, and Salt Rising Bread Toast

Yogurt, Granola, and Fruit **\$8.75**
Seven Stars Yogurt with House-Made Granola and Fruit

Grits, Beans, and Greens **\$10.99**
Cheesy Corn Grits with Black-Eyed Peas, Braised Greens, and Two Eggs

Mujadara and Eggs **\$10.99**
Spiced Rice and Lentil Pilaf, Caramelized Onions, Braised Greens, and Two Eggs

We are only able to accept two credit cards per table.

An 18% gratuity is included for parties of seven or more. Thank you!

**The Allegheny County Health Department would like you to know that eating raw or undercooked foods may increase risk of foodborne illness.*

PIE for Breakfast

BRUNCH ESSENTIALS

Mimosa	8
<i>Orange Juice & Prosecco</i>	
Bloody Mary	8
<i>Parking Chair Vodka, Gordon's Gin, Altos Tequila, or Vida Mezcal (+\$3)</i>	

MULES/SPRITZES

Moscow Mule	8	Aperol Spritz	9.5
<i>Parking Chair Vodka, House Ginger Beer, & Lime</i>		<i>Aperol, Prosecco, Orange Juice, & Soda</i>	
Kentucky Mule	8	St Germain Spritz	9.5
<i>Four Roses, House Ginger Beer, & Lime</i>		<i>St Germain, Prosecco, Soda, & Lemon</i>	
El Diablo	8	Rosé Spritz	9.5
<i>Altos Tequila, House Ginger Beer, Lime, & Cassis</i>		<i>Lillet Rosé, Hibiscus, & Prosecco</i>	

COFFEE COCKTAILS

J-Town Java	8
<i>Four Roses Bourbon, Honey, Commonplace Coffee, & Whipped Cream</i>	
Boozy Hot Chocolate	8
<i>Smirnoff Peppermint Twist, House-Made Cocoa, & Whipped Cream</i>	
Get Off My Lawn	5
<i>Caramel-Infused Wild Turkey Rye & Cold Brew</i>	
Double Buzz	9
<i>Maggie's Farm Spiced Rum, Ramazotti, Cold Brew, & Cream</i>	
Hipster Doofus	8
<i>Cynar, Honey, Espresso, & Steamed Milk</i>	

BEER ON DRAFT

Dark Horse Raspberry Ale	Marshall, MI 4.5%	12oz	6
Penn Pilsner	Pittsburgh, PA	5%	5
Great Lakes Burning River	Cleveland, OH	6%	6
Hop Farm Coffee Porter	Pittsburgh, PA	5.5%	6
Founders All Day IPA	Grand Rapids, MI	4.7%	5
Sly Fox Royal Weisse	Phoenixville, PA	5.4%	5

WINE

Zardetto, Prosecco	Italy NV	7
Viña Borgia, Macabeo	Borja, Spain	6
Viña Borgia, Garnacha	Borja, Spain	6

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NON-ALCOHOLIC

Bottomless Mug of Coffee (regular or decaf)	\$1.99	Cold Brew	\$4.00
Espresso	\$2.50	Orange Juice (6oz)	\$2.50
Latte, Cappuccino, or Cortado	\$3.00	Orange Juice (9oz)	\$4.00
Americano	\$2.50	Iced Tea	\$1.99
House-Made Chai Latte	\$4.00	Coke, Diet Coke, Sprite, or Ginger Ale	\$1.99
Spicy Cocoa	\$3.00	House-Made Ginger Beer	\$4.00
Hot Tea (Darjeeling, Citrus Rose, or Gunpowder Green)	\$2.50	Boylan Birch Beer or Black Cherry Soda	\$2.99

PFB MERCH!



T-SHIRTS	\$15
MUGS	\$10
TEA TOWELS	\$10





THANKS FOR HAVING
PIE for
Breakfast

Our mission is to serve nourishing, delicious food at a great value to folks living and working in North Oakland, and to everyone visiting the neighborhood.

In the growing season, most of the produce we use is homegrown right here in Western PA. All pork, beef, and lamb comes from PA and is raised without antibiotics or artificial growth hormones, all year round. The same goes for the eggs, which are cooked in real butter from cows. The maple syrup comes from trees, not corn.

We believe these things makes a difference in the flavor and nutritional quality of the food we serve, and we are pleased to share them with you.

From time to time, we may be out of a menu item or two, because that's part of the deal of working with smaller, local producers. We think it's a worthwhile tradeoff. Hope you do too!

OPEN DAILY 8AM-3PM!

***200 N Craig St.
Pittsburgh, PA 15213
(412) 315-7342***