



Good Taste : Got delivery? Places on the Vineyard that deliver

By Erin Haggerty
August 17, 2011



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Savory pies?

Ms. Smith is a busy woman. The head chef and owner of the popular full-service catering company also operates two side-endeavors making her delicious cooking available Island-wide, even if you're not planning a wedding or other large function anytime soon.

A Savory Pie Company was launched in the past few months, though it's a concept Ms. Smith has been working on for almost seven years. Ms. Smith's dinner pies are inspired by her late mother who, in an effort to feed six children, would often throw leftovers into one of her famed homemade pie crusts along with a can of cream of mushroom soup and call it dinner. The pie crust recipe remains a secret, and the backbone of A Savory Pie Company.

Ms. Smith's entrée pies yield 6 to 8 slices per pie and weigh over three pounds each. These one-dish, easy dinners promise to feed even the hungriest guest and are perfect for your next dinner party. Choose from meat, vegetable, and seafood pies like Beef Burgundy, a take on Julia Child's classic Boeuf Bourguignon with beef tenderloin, carrots, red baby potatoes, and pearl onions in a rich burgundy wine gravy. The Garden Vegetable includes summer tomatoes, zucchini, summer squash, carrots, roasted red peppers, and pesto layered with sharp cheddar and Parmesan cheeses. One of the most popular is the seafood pie with lobster, shrimp, crab, cheese, cream, and sherry. Ms. Smith is currently working on new pies like Chicken with Granny Smith Apples and Shrimp & Grits. Keep A Savory Pie Company in mind next time you are craving Thanksgiving Dinner. The Turkey Dinner lattice crust pie is stuffed with turkey, gravy and veggies topped with herbed stuffing and cranberry chutney.

There are a few ways to get your hands on a savory pie. Ms. Smith is at the Down-Island Farmer's Market on Tuesdays from 9 am to 1 pm with a truck full of pies and samples to try. Friday is pie day at Eden Market on State Road in Vineyard Haven where you can choose from what she has on hand that day. Cronig's carries all the vegetarian savory pies and you can stop in at Ms. Smith's catering kitchen off of Tea Lane in Chilmark where she sells her pies out the back door. If you have a particular pie in mind and want it made especially for you, pre-order with 24 hours advance notice and pick it up at the Tea Lane kitchen in Chilmark, on Friday pie day at Eden, or at the farmer's market on Tuesday. Call 508-645-3663 for ordering and more information. For every pie tin that is returned to Tea Lane, Ms. Smith donates five cents to the breast cancer support group on-Island, so save those tins.