

tasting bar

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)
add optional 3oz wine pairing . \$5 ea

\$3 each

edamame bean “hummus” and marinated grape tomatoes

wine – cantine di marzo . beneventano falanghina, italy . 09

feta walnut spread and candied walnuts

wine – domaine aux moines ‘cuvée des nonnes’ . savennières, france . 05

artichoke hazelnut spread with toasted hazelnuts

wine – argyle chardonnay . willamette valley, oregon . 07

roasted eggplant and red pepper spread with toasted almonds

wine – schloss saarstein pinot blanc . mosel-saar-ruwer, germany . 09

roasted garlic-white bean spread, crostini and herb pesto

wine - graff 'graacher himmelreich' spätlese riesling . mosel, germany . 09

\$4 each

swedish-style meatballs with sherry mushroom velouté

wine – il trullo . primitivo del salento, italy . 08

brandy marinated apricots and onion, herbed goat cheese spread, crostini

wine – schloss saarstein pinot blanc . mosel-saar-ruwer, germany . 09

curried lamb empanada with cilantro aioli

wine – peique mencia . bierzo, spain . 08

duck liver pâté, sherry vanilla gastrique and house crackers

wine – château les tuileries . sauternes, france . 06 (1.5 oz.)

\$5 each

peppadew peppers and smoked salmon mousse

wine – kindzmarauli marani wines ‘kindzmarauli original’ . kvareli, georgia . 07

gorgonzola stuffed dates, pine nuts and saba

wine – palacios remondo ‘la vendimia’ . rioja . 08

gerard and dominique’s smoked salmon, egg salad, blini and caviar

wine – argyle chardonnay . willamette valley, oregon . 07

country style pâté, cornichons and whole grain mustard

wine – paul lapandéry & fils ‘réserve’ gamay noir . côte roannaise, france . 05

\$6 each

***beef carpaccio, quail egg, arugula and truffle oil**

wine – conde de subirats cava rosé . catalunya, spain . nv

dungeness crab salad, belgian endive and avocado

wine - graff 'graacher himmelreich' spätlese riesling . mosel, germany . 09

***king salmon tartare, dill crème fraiche, crostini**

wine – conde de subirats cava rosé . catalunya, spain . nv

white prawn ceviche, cucumber, avocado, cilantro and red bell peppers

wine – alvise lancieri extra dry . prosecco del veneto, italy . nv . 08

pork tenderloin medallions, pineapple and golden raisin chutney

wine – alvise lancieri extra dry . prosecco del veneto, italy . nv . 08

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

cheese and wine flights

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . 5
membrillo quince paste . 3
marcona almonds . 3
marinated olives . 3

bleu cheeses

roquefort coccinelle . sheep's milk . france . 6

wine - quinta do crasto late bottled vintage . porto, portugal . 01 (1.5 oz.)

rogue smokey blue . cow's milk (raw) . united states . 6

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03 (1.5 oz)

fourme d'ambert, hervé mons . cow's milk (raw) . france . 5

wine - durigutti bonarda . mendoza, argentina . 07

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 4

wine - château tour de segur . lussac saint-émilion . 05

rich and creamy cheeses

camembert 'le pommier', hervé mons . cow's milk . france . 4

wine - four vines 'old vine cuvee' zinfandel . california . 07

humboldt fog . goat's milk . united states . 6

wine - dom rafael 'mouchão' . alentejo, portugal . 06

seastack, mt. townsend creamery . cow's milk . united states . 6

wine - graff 'graacher himmelreich' spätlese riesling . mosel, germany . 09

fromager d'affinois pepper . cow's milk and cream . france . 4

wine - heartland shiraz . south australia, australia . 08

délice de bourgogne . cow's milk and cream . france . 6

wine - atalaya . almansa, spain . 07

aged and musty cheeses

brebichon corse . sheep's milk . france . 5

wine - cantine di marzo . beneventano falanghina, italy . 09

cabot 'clothbound' cheddar . cow's milk . united states . 5

wine - thierry et pascale matrot . bourgogne, france . 08

grand pont l'évêque . cow's milk . france . 5

wine - domaine roc de châteauevieux malbec . touraine, france . 07

morbier, hervé mons . cow's milk (raw) . france . 5

wine - paul lapandéry & fils 'réserve' gamay noir . côte roannaise, france . 05

balarina . goat's milk . netherlands . 4

wine - les moirets . côtes du rhône, france . 07

dry and nutty cheeses

barely buzzed . cow's milk . united states . 5

wine - andrea faccio 'villa giada' . monferrato, italy . 08

ossau iraty . sheep's milk (raw) . basque region . 5

wine - pierre nera 'la novella' chiavennasca . terrazze retiche di sondrio, italy . 08

pecorino sardo gran cru . sheep's milk . italy . 5

wine - tenuta sant'antonio 'scaia' . veneto, italy . 08

mimolette . cow's milk (raw) . france . 6

wine - alvise lancieri extra dry . prosecco del veneto, italy . nv

chèvre noir goat cheddar . goat's milk . canada . 6

wine - ogier caves des papes 'les brunelles' . crozes-hermitage, france . 06

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starters

soup

san marzano tomato or daily selection . 5

wild mushroom bruschetta

pecorino gran cru, fine herbs and sherry vanilla gastrique . 12

heirloom tomato caprese

heirloom tomatoes, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 13

mediterranean steamed manila clams

san marzano tomato, olives, capers, white wine and crostini . 12

bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

sautéed prawns and shoestring fries

marinated black tiger prawns, shoestring fries and garlic-herb butter sauce . 13

dungeness crab cakes

fennel slaw and spicy remoulade . 13

*grilled beef tenderloin skewers

crimini mushrooms and red wine glaze . 13

calamari

lightly battered, moroccan tomato aioli . 10

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 13

cheese flight

selection of artisan and imported cheeses . [previous page](#)

salad

add grilled chicken . 4

add prawns or marinated flank steak . 6

add grilled salmon or crab cake . 7

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, shaved red onions, chickpeas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

baby mizuna

shaved radishes, candied cashews, laura chene! chèvre, fried shallots and sherry vinaigrette . half 9/full 12

goat cheese and roasted pepper

mixed greens, laura chene! chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

*caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

sandwich

side mixed greens with sun-dried tomato vinaigrette

substitute shoestring or sweet potato fries, side *caesar salad or cup of soup . 4

blta

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 11

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 12

wagyu pastrami

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

vegetarian

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and classic aioli . 11

italian

ham, tuscan salami, fresh mozzarella, peppadew peppers and arugula . 12

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

braised beef short rib

havarti, pickled onions and arugula . 13

grilled wild salmon

lettuce, tomato, english cucumber and house tartar . 13

***lamb burger**

herbed aioli, smoked tomato jam, housemade pickles, lettuce, tomato, onion and shoestring fries . 13

add bacon, sheep's feta, cheddar or maytag bleu cheese . 2 ea

pizza

artisan pepperoni

molinari pepperoni, mozzarella and tomato sauce . 12

pesto

greek sheep's feta, pomodoraccio tomatoes, red onion and fresh oregano . 12

white balsamic chicken

mozzarella, shaved red onion, avocado, cilantro and tomato sauce . 12

margherita

fresh mozzarella, tomato sauce and basil . 11

bacon

caramelized onions, provolone and garlic oil . 12

artisan cured meat

soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 13

gorgonzola fig

caramelized onions, figs, toasted walnuts, fresh rosemary and garlic oil . 13

goat cheese and braised mushroom

arugula, lara chenal chèvre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 18

heirloom tomato trofie

trofie noodles, heirloom tomatoes, fresh garlic, torn basil, pecorino gran cru and sicilian olive oil . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 23

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

veal bolognese

bucatini noodles, basil and shaved parmigiano-reggiano . 18

entrée

seared wild king salmon

wilted swiss chard, wild mushrooms and truffle beurre blanc . 28

***grilled new york strip**

roasted baby yukon potatoes, chimichurri and basil salt. 27

pan roasted free-range chicken breast

organic red quinoa, pickled beets and pan jus . 18

grilled farmland pork chop

wilted rapini, dried fruit compote and buttermilk fried onions . 24

provençale fish stew

mussels, clams, seasonal fish, crostini and red pepper rouille . 22

***sautéed filet mignon**

baby carrots, red wine reduction and red bliss potato chips . 33

duck two ways

pan roasted breast and confit leg, escarole, crispy fillo dough and kumquat gastrique . 24

grilled new zealand lamb chop

mustard-herb rub, julienne summer squash, candied curry fennel, artichoke mint purée and yogurt sauce . 27

sides . 5 each

roasted baby yukon potatoes

wilted swiss chard

sautéed baby carrots

julienne summer squash

organic red quinoa

beverages

coke, diet coke, sprite, iced tea, lemonade and cranberry juice . 2.50

crater lake root beer (355ml) . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

dry soda . 4

refined flavor, lightly sweet and all natural

vanilla bean

kumquat

rhubarb

lavender

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes tea

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

white

tiny buds and tender leaves, low in caffeine, a rare tea

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

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425.502.6292	425.828.3772	206.829.2280	425.483.7129

catering and event planning

206.838.3853

thepurplecafe.com

we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.

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