

## a bit of this...a bit of that...

soup and salad . 12 / sandwich and soup or salad . 13 / any three items . 18

### **soups**

san marzano tomato  
daily selection

### **half salads**

apple, walnut, stilton  
mediterranean  
\*caesar  
pennini pasta salad

### **half sandwiches**

turkey & havarti  
vegetarian  
meatloaf  
blta

## starters

### **soup**

san marzano tomato or today's selection . 5

### **meze plate**

artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut spreads served with toasted almonds, crackers and flatbread  
**two spreads . 7 three spreads . 10 four spreads . 13**

### **heirloom tomato caprese**

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

### **bacon wrapped scallops**

mixed greens and blackberry demi-glace . 13

### **warm bucheron goat cheese**

dried cranberries, wildflower honey and lemon thyme . 11

### **sautéed prawns and shoestring frites**

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

### **grilled cheese crostini**

classic reserve cheddar crostini and san marzano tomato soup . 9

### **crab cakes**

dungeness crab, fennel slaw and red pepper tartar sauce . 13

### **\*grilled beef tenderloin skewers**

crimini mushrooms and red wine-mushroom glaze . 13

### **\*mediterranean ahi crudo**

pine nuts, roasted fennel, red peppers, olive oil, balsamic reduction and housemade crackers . 13

### **calamari**

lightly battered, moroccan tomato aioli . 10

### **baked brie**

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

### **cheese page**

selection of artisan and imported cheeses . last page

## lunch entrées

### **risotto**

today's preparation . market price

### **duvel-battered true cod**

shoestring frites and lemon-poblano aioli . 15

### **\*grilled flat iron steak**

green beans, balsamic-bbq glaze and walla walla sweet onion strings . 17

### **chicken salad sliders**

pulled chicken, golden raisins, curry aioli and pickled carrot cilantro slaw served with shoestring fries . 12

### **ricotta gnocchi**

porcini mushrooms, english peas, pearl onions and tarragon vin blanc . 16

### **farmer's lunch**

selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and housemade demi-baguette with san marzano tomato soup or house salad . 13

\*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

## 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, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

### strawberry and prosciutto

baby spinach, sliced strawberries, sliced almonds, crispy prosciutto, sheep's feta and champagne vinaigrette . half 9/full 12

### goat cheese and roasted pepper

mixed greens, laura chenel 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, parmesan 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

### meatloaf

provolone, tomato, red onion, mayo and stone ground mustard . 12

### 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

### barbeque beef short rib

shredded beef short ribs, pickled red onion, nappa cabbage slaw and balsamic-chipotle bbq sauce on a brioche roll . 14

### grilled wild salmon

lettuce, tomato, english cucumber and house tartar . 13

### \*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

### **gorgonzola fig**

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

### **mediterranean**

mozzarella, feta, kalamata olives, spinach, tomato, mushrooms and roasted garlic spread . 11

### **bacon**

caramelized onions, provolone and garlic oil . 12

### **margherita**

fresh mozzarella, tomato sauce and basil . 11

### **italian sausage**

laura chene! chèvre, mozzarella, tomato, kalamata olives, caramelized onions and olive oil . 12

## **pasta**

**add grilled chicken . 4**

**add sautéed prawns . 6**

### **gorgonzola and pancetta**

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

### **'paella-style' fettuccine**

black pepper fettuccine, clams, spanish chorizo, sweet peas, roasted red peppers, sweet onions, saffron and oven roasted tomato sauce . 19

### **lobster baked mac and cheese**

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

### **basil pesto**

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

### **sweet pea ravioli**

sweet pea and tarragon ravioli, brown butter, mint, lemon zest, crispy prosciutto and pecorino sardo . 18

### **wild mushroom lasagna**

herbs, cream, gruyere and cognac . 18

## cheese and wine flights

we suggest a minimum of 3 items

### 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 - domaine pichot 'le peu de la moriette' . vouvray, france . 09

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

wine – peirano estate petite sirah . lodi, california . 08

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

wine – joseph drouhin pinot noir . chorey-les-beaune, france . 06

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

wine – del rio 'claret' . rogue valley, oregon . 07

### rich and creamy cheeses

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

wine - château d'argadens . bordeaux superieur, france . 05

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

wine - efeste sauvignon blanc . columbia valley, washington . 09

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

wine – graff spätlese riesling . mosel-saar-ruwer, germany . 09

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

wine – ogier 'héritages' . côtes-du-rhône, france . 07

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

wine – schroedel . crémant d'alsace, france . nv

### aged and musty cheeses

#### **brebichon corse . sheep's milk . france . 5**

wine - glatzer gruner veltliner . carnuntum, austria . 09

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

wine – nine north cabernet sauvignon . napa valley, california . 07

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

wine – dopff & irion pinot gris . alsace, france . 07

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

wine – puydeval 'chevalier' syrah . languedoc-roussillon, france . 08

#### **balarina . goat's milk . netherlands . 4**

wine – four vines 'old vine' zinfandel . california . 07

### dry and nutty cheeses

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

wine – bramosia . chianti classico, italy . 07

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

wine - cortez de cima 'chamine' . alentejo, portugal . 07

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

wine – feudi di san gregorio 'rubrato' aglianico . campania, italy . 05

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

wine – botani muscatel seco . malaga, spain . 08

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

wine - ampelidae 'marigny-neuf' gamay . france . 05

\*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

## beverages

**coke, diet coke, sprite, orange soda, iced tea, lemonade, pink grapefruit and cranberry juice** . 2.50

**virgil's root beer** . 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

**cucumber**

**kumquat**

**mighty leaf tea** . 3.25

whole-leaf tea pouches

**black**

more caffeine than green, white or tisanes

**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

**white**

rare tiny buds and tender leaves, low in caffeine

**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

---

<b>bellevue</b>	<b>kirkland</b>	<b>seattle</b>	<b>woodinville</b>
425.502.6292	425.828.3772	206.829.2280	425.483.7129

**catering and event planning**  
206.838.3853

**[thepurplecafe.com](http://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.

\*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