

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

choose any two items . 12

choose any three items . 17

### half sandwich

turkey, havarti & bacon  
vegetarian  
italian  
blta

### half salad

goat cheese & roasted red pepper  
apple, walnut & stilton  
baby spinach  
caesar

### soup bowl

san marzano tomato  
daily selection

## starters

### soup

san marzano tomato or today's selection . 5

### housemade pumpkin gnocchi

pancetta, candied kumquats, parmigiano-reggiano cream sauce . 12

### cider-braised beets

mâche, sliced quail egg, red onion, date vinaigrette and maldon sea salt . 10

### \*grilled flank steak skewers

balsamic mustard and napa cabbage slaw . 10

### crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

### warm mushroom salad

mizuna, spiced candied sunflower seeds, pecorino sardo and  
bacon vinaigrette . 11

### grilled sea scallops

dried cherries, brown butter, hazelnuts and frisée . 11

### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and  
housemade crackers . 12

### bruschetta

pomodoraccio tomatoes, fresh mozzarella, basil and aged balsamic . 11

### calamari

lightly battered, moroccan tomato aioli . 9

### coconut prawns

sweet ginger scallion sauce . 11

### warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

## lunch entrées

add small mixed green salad or soup . 4

### risotto

today's preparation . market price

### farmer's lunch

selection of two cheeses, parma prosciutto, molinari sopressata,  
fresh fruit and demi-baguette with a choice of san marzano tomato  
or today's soup . 15

### duvel-battered true cod

shoestring frites and lemon-poblano aioli . 15

### \*seared hanger steak

fork-mashed new potatoes, green peppercorn sauce and gorgonzola . 18

### roasted pork tenderloin

seasonal vegetables and star anise-pear compote . 16

### pan-roasted chicken breast

fingerling potatoes, seasonal vegetables and marsala cream sauce . 15

**salad**

add grilled chicken . half 2/full 3  
add prawns or marinated flank steak\* . half 4/full 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

**goat cheese and roasted pepper**

mixed greens, lara chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

**baby spinach**

sheep's feta, grape tomatoes, shaved red onions, chickpeas, toasted almonds and sun-dried tomato vinaigrette . half 8/full 11

**apple, walnut and stilton**

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

**cranberry chicken**

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

**roasted squash and prosciutto**

mixed greens, roasted butternut squash, prosciutto, toasted almonds, shaved parmigiano-reggiano and red wine honey vinaigrette . half 9/full 12

**\*caesar**

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

**sandwich**

side mixed greens with sun-dried tomato vinaigrette  
**substitute sweet potato fries . 4**

**blta**

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 10

**grilled chicken**

bacon, provolone, avocado, shaved red onion and roasted garlic chive aioli . 11

**vegetarian**

grilled portobello mushroom, fresh mozzarella, avocado, tomato and baba ghanouj on focaccia . 11

**\*grilled flank and fontina**

caramelized onions and horseradish spread . 12

**house roasted turkey and havarti**

crisp bacon and red pepper mayo . 12

**niman ranch pastrami**

gruyere, housemade sauerkraut and russian dressing . 13

**italian**

ham, tuscan salami, molinari sopressata, provolone, red onion, oregano, tomato, mama lil's peppers, olive oil and vinegar . 12

**grilled wild salmon**

watercress, red onion jam and whole grain mustard aioli . 13

**\*lamb burger**

red onion, parsley, kalamata olive tapenade, roasted garlic sherry aioli and sweet potato fries . 13  
add...bacon, feta, goat cheese and/or maytag blue cheese . 2 each

## **pizza**

### **bianca**

fontina, mozzarella, ricotta, roasted garlic purée and wild oregano . 11

### **margherita**

fresh mozzarella, tomato sauce and fresh basil . 11

### **chicken**

white balsamic marinated chicken, shaved red onion, avocado, cilantro and tomato sauce . 12

### **provençale**

caramelized shallots, grilled radicchio, goat cheese, egg, extra virgin olive oil and fresh herbs . 12

### **goat cheese and braised mushroom**

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

### **artisan cured meat**

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

### **prosciutto and arugula**

garlic, fontina, ricotta and white truffle oil . 12

### **gorgonzola pear**

caramelized onions, walnuts, garlic olive oil and fresh rosemary . 11

## **pasta**

add chicken . 3

add prawns . 6

### **gorgonzola and pancetta**

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

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

campanelle noodles and lobster baked in a creamy gruyère sauce . 22

### **veal bolognese**

bucatini noodles, basil and shaved parmigiano-reggiano . 18

### **basil pesto**

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

### **fresh papardelle**

butternut squash, varietal mushrooms, fines herbes butter sauce and parmigiano-reggiano . 18

## **artisan cheese**

### **délice de bourgogne . 5**

rich and creamy . cow's milk . france

### **gran queso . 4**

dry and nutty . cow's milk . united states

### **balarina . 4**

aged and musty . goat's milk . the netherlands

### **rogue smokey blue .5**

bleu . cow's milk (raw) . united states

### **humboldt fog . 5**

rich and creamy . goat's milk . united states

### **optional adders:**

3oz wine pairing . 5 membrillo quince paste . 2 marcona almonds . 2 marinated olives . 2

## 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

**espresso** . 2.50

**cappuccino and latte** . 4

**dry soda** . 4

refined flavor, lightly sweet and all natural

**lemongrass**

**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

kirkland  
425.828.3772

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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.