

cheese and wine flights

we suggest a minimum of 3 items

optional adders:

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

bleu cheeses

cashel blue . cow's milk . ireland . 5

wine - dusted valley 'boomtown' syrah . columbia valley, washington . 07

rogue smokey blue . cow's milk (raw) . united states . 5

wine - writer's block petite sirah . lake county, california . 07

fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine - alexandria nicole 'shepherd's mark' horse heaven hills, washington . 08

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - owen roe cabernet sauvignon . columbia valley, washington . 07

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5

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

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 . 5

wine - efeste sauvignon blanc . columbia valley, washington . 08

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

wine - graff spätlese riesling . mosel-saar-ruwer, germany . 08

fromager d'affinois pepper . cow's milk and cream . france . 3

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

délice de bourgogne . cow's milk . france . 5

wine - manuel olivier . hautes côtes de nuits . bourgogne, france . 07

aged and musty cheeses

clochette . goat's milk . france . 4

wine - domaine pichot 'le peu de la moriette' . vouvray, france . 07

tronchon mini . cow, sheep and goat's milk . spain . 6

wine - belezos . crianza . rioja, spain . 05

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

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

gran queso . cow's milk . united states . 4

wine - stephen vincent merlot . california . 06

ewephoria . sheep's milk . netherlands . 5

wine - amavi sémillon . walla walla valley, washington . 08

pecorino sardo gran cru . sheep's milk . italy . 4

wine - bramosia . chianti classico, italy . 07

mimolette . cow's milk (raw) . france . 5

wine - dopff-irion pinot gris . alsace, france . 07

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

starters

soup

san marzano tomato or today's selection . 5

baked brie

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

charcuterie

creminelli meats, grapes, lemon-shallot fromage blanc and toasts . 12

bruschetta

fresh mozzarella, pomodoraccio tomatoes, 10 year old balsamic and basil . 11

calamari

lightly battered, moroccan tomato aïoli . 9

grilled hanger steak

shoestring frites and gorgonzola butter . 10

sautéed garlic prawns

olive oil, red chile flake, orange zest and crostini . 12

crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

bacon wrapped scallops

mixed greens and blackberry demiglace . 13

grilled cheese crostini

classic reserve cheddar crostini and tomato basil soup . 9

meze plate

artichoke parmesan, red pepper hummus, kalamata tapenade and feta walnut spreads
toasted almonds, crackers and flatbread
two spreads . 7 three spreads . 9 four spreads . 11

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

poached pear and prosciutto

arugula, mixed greens, crispy prosciutto, spiced pecans, gorgonzola cheese and sherry 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

baby spinach

sheep's feta, grape tomatoes, shaved red onions, chick peas, 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

***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
substitute san marzano tomato or daily soup . 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

***grilled flank and fontina**

caramelized onions and horseradish spread . 12

albacore tuna melt

olive oil poached albacore, red onions, tarragon, chives, cornichons, provolone cheese and pickled red peppers on brioche . 12

vegetarian

grilled zucchini, portobello mushroom, roasted red peppers, shaved red onions, baba ghanouj and sun-dried tomato goat cheese on foccacia . 11

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

meatloaf

provolone, tomato, red onion, mayo and stone ground mustard . 11

grilled wild salmon

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

***burger**

house made brioche bun, herbed aioli, butter lettuce, tomato, shaved red onion and sweet potato fries . 13
add... bacon, feta, sharp cheddar 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

grilled chicken

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

ham and gruyère

black forest ham, caramelized onions, gruyère cheese, toasted walnuts and garlic oil . 11

gorgonzola pear

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

pepperoni and mushroom

mozzarella and tomato sauce . 10

mediterranean

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

italian sausage

laura chenel chèvre, mozzarella, tomato, kalamata olives, caramelized onions and olive oil . 11

pasta

add chicken . 3

add prawns . 6

lobster baked mac and cheese

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

gorgonzola and pancetta

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

braised lamb ragú

black pepper fettucine, san marzano tomato, orange zest and pecorino cheese . 18

smoked salmon ravioli

shaved red onion, capers and lemon cream . 18

basil pesto

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

pumpkin gnocchi

brown butter, dried cranberries, pecans, parmigiano-reggiano and fresh herbs . 15

wild mushroom lasagna

herbs, cream, gruyere and cognac . 18

entrée . available after 4 pm

add small mixed green salad . 4

***porcini crusted ahi tuna**

mushroom, spinach and barley ragoût, and roasted cauliflower puree . 26

braised kurobuta pork shank

spatzle, roasted squash, wilted chard and natural jus . 22

free-range chicken marsala

roasted breast, garlic mashed potatoes, sautéed green and yellow beans, and marsala mushroom sauce . 18

grilled jumbo gulf prawns

ratatouille, herb oil, 10 year old balsamic and fresh basil . 23

***pan roasted filet mignon**

garlic mashed potatoes, brussels sprouts and three peppercorn cream . 33

wild mushroom meatloaf

garlic mashed potatoes, sautéed green and yellow beans, and porcini demiglace . 17

seared duck breast

goat cheese and duck confit crepes, wilted swiss chard, caramelized apples and madeira duck jus . 24

sides . 5 each

sautéed brussels sprouts

butter and pancetta

garlic mashed potatoes

ratatouille

barley ragoût

mushrooms and spinach

everyday three course menu

\$25

choice of starters

calamari
half purple chopped
grilled cheese crostini

entrée choices

wild mushroom lasagna
basil pesto pasta
chicken marsala
wild mushroom meatloaf

dessert choices

sea salt caramels
vanilla crème brulee
maple bread pudding

\$35

choice of starters

mini baked brie
bucheron goat cheese
grilled hanger steak

entrée choices

lobster mac and cheese
kurobuta pork shank
*seared ahi tuna
risotto of the day

dessert choices

syrah brownie
flourless chocolate cake
goat cheese pot de creme
coffee cardamom mousse

add our sommelier's wine pairing selections for \$15

please no substitutions

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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

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parties of 6 or more require one check with 18% gratuity added.

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