

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

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

soups	half salads	half sandwiches
san marzano tomato	apple, walnut, stilton	turkey & havarti
daily selection	mediterranean	vegetarian
	*caesar	meatloaf
	pennini pasta salad	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 asparagus

crisp pancetta, truffle aioli and lemon zest . 11

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

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

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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 chenel 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 - pedro ximenez 'solera reserva san emilio'. jerez, spain. nv

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

wine - domaine pietri-geraud 'cuvée méditerranée'. banyuls, france . 03

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

wine - domaine pichot 'le peu de la moriette'. vouvray, france . 08

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

wine - airfield estates cabernet sauvignon . yakima valley, washington . 08

rich and creamy cheeses

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

wine - cascina santuario . moscato d'asti, italy. 08

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

wine - chateau la maroutine sauvignon blanc . bordeaux, france . 08

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

wine - s.a. prüm 'essence' riesling . mosel-saar-ruwer, germany . 06

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

wine - ogier 'heritages' côtes du rhone, france . 07

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

wine - domaine prieure pinot noir . bourgogne, france . 06

aged and musty cheeses

brebichon corse . sheep's milk . france . 5

wine - chateau val joanis 'traditions' roussanne . cotes du luberon, france . 08

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

wine - domaine des ouches '20' cabernet franc . bourgueil, france . 08

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

wine - château douley . premières côtes de bordeaux, france . 05

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

wine - wrongo dongo monastrell . jumilla, spain . 08

balarina . goat's milk . netherlands . 4

wine - mil piedras malbec . mendoza, argentina . 07

dry and nutty cheeses

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

wine - dopff & irion pinot blanc . alsace, france . 07

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

wine - hacienda don ramon . rioja, spain . 06

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

wine - falchini . chianti dei colli senesi, italy . 07

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

wine - kaiken cabernet sauvignon . mendoza, argentina . 07

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

wine - three rivers merlot . columbia valley, washington . 08

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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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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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