

Cheese & Wine

Each cheese is paired with an individual accompaniment, as well as an optional wine pairing. Create your own flight by ordering multiple selections. *Optional 3oz Wine Pairings \$5 each*

FROMAGER D’AFFINOIS PEPPER, COW’S MILK & CREAM with *pear mostarda* · 6
Wine: Kindzmarauli ‘Original’ Saperavi . Kakheti, Georgia ’08

BARELY BUZZED, COW’S MILK with *wildflower honey* · 7
Wine: Finca Domingo Malbec . Valle de Cafayate, Argentina ’10

CAVEMAN BLUE, RAW COW’S MILK with *fig jam* · 7
Wine: Vial Magnères ‘Tradition’ 4 Year . Banyuls, France NV (1.5oz)

ROQUEFORT COCCINELLE, RAW SHEEP’S MILK with *toasted hazelnuts* · 6
Wine: Bacarles ‘Gran Vino Sansón’ . Málaga, Spain . NV (1.5oz)

ST. AGUR, COW’S MILK with *clover honey* · 6
Wine: Haut Charmes . Sauternes, France ’09 (1.5oz)

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK with *marcona almond brittle* · 7
Wine: Domaine Coste-Caumartin . Bourgogne, France ’06

HUMBOLDT FOG, GOAT’S MILK with *quince paste* · 7
Wine: Raymond Bouland . Morgon, France ’10

DÉLICE DE BOURGOGNE, COW’S MILK & CREAM with *pomegranate molasses* · 7
Wine: Brand Cabernet Sauvignon . Columbia Valley, Washington ’09

CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK with *ice wine vinegar* · 7
Wine: Martedi Wines Riesling . Yakima Valley, Washington ’10

PECORINO SARDO GRAN CRU, SHEEP’S MILK with *a drizzle of saba* · 6
Wine: Olivares ‘Altos de la Hoya’ Monastrell . Jumilla, Spain ’09

EWEPHORIA, SHEEP’S MILK with *viognier-poached apricots* · 7
Wine: Terregaie Moscato . Colli Euganei Fior d’Arancio, Italy NV

CHEF’S CHEESE FLIGHT

*a selection of three cheeses with paired accompaniments.
ask your server for today’s selections · \$18 / \$33 with wine pairings*

Tasting Bar

A selection of small bites. *Optional 3oz Wine Pairings \$5 each*

GORGONZOLA STUFFED DATES *pine nuts and saba* · 6

Wine: Atteca 'Old Vines' Garnacha . Calatayud, Spain '09

***HALIBUT CEVICHE** *spanish chorizo, french breakfast radishes, cucumber, mint and tangerine oil* · 8

Wine: Domaine Guindon 'Sur Lie' Muscadet . Coteaux de la Loire, France '10

CURRIED LAMB EMPANADA *with cilantro aioli* · 6

Wine: Olivares 'Altos de la Hoya' Monastrell . Jumilla, Spain '09

CHICKEN LIVER MOUSSE *sherry-vanilla gastrique and house crackers* · 5

Wine: Bacarles 'Gran Vino Sansón' . Malaga, Spain . NV (1.5oz)

***BEEF CARPACCIO** *fried capers, pickled shallots and*

whole grain mustard aioli · 6

Wine: Valdo Rosé . Valdobbiadene, Italy NV

FENNEL CRUSTED PORK TENDERLOIN *shaved fennel-arugula salad and*

dijon mustard vinaigrette · 5

Wine: Raymond Bouland . Morgon, France '10

BRAISED BEETS *mint yogurt, toasted pumpkin seeds and monti iblei olive oil* · 5

Wine: Bodegas Franco-Españolas 'Diamante' . Rioja, Spain '10

HOUSEMADE SPREADS *feta-walnut, edamame hummus and*

roasted garlic-white bean spreads served with flatbread · 3.5 each

Wine: Ask your server for our pairing selections

Starters

SMOKED SALMON CROSTINI *preserved lemons, capers and red onion* · 12

BRUSCHETTA *pomodorraccio tomatoes, hand-pulled mozzarella, torn basil and*

10 year old balsamic · 11

WARM BUCHERON GOAT CHEESE *dried cranberries, wild flower honey and*

lemon thyme · 11

CHAMPAGNE STEAMED PENN COVE MUSSELS *neuske's bacon lardons, rosemary*

and dijon cream · 13

SAUTÉED PRAWNS AND SHOESTRING FRITES *marinated black tiger prawns,*

shoestring fries and garlic-herb butter sauce · 13

DUNGENESS CRAB CAKES *frisée salad and red pepper remoulade* · 15

CALAMARI *lightly battered, moroccan tomato aioli* · 11

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and*

housemade crackers · 14

GRILLED FLATBREAD *ask your server for today's preparation* · market price

*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.

Soups & Salads

TOMATO SOUP *san marzano tomatoes and basil oil · 6*

DAILY SOUP *today's preparation · market price*

add pulled chicken · 4 / prawns or marinated flank steak · 6 / grilled wild coho salmon · 9

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*

GREEK *marinated artichokes, english cucumbers, grape tomatoes, chickpeas, mixed olives, shaved red onion, mama lil's peppers, sheep's feta, olive oil and 10 year old balsamic · half 10/full 13*

SPRING PEA AND GOAT CHEESE *baby spinach, sugar snap peas, breakfast radish, english peas and creamy mint vinaigrette · half 9/full 12*

***CAESAR** *romaine hearts, grated grana padano, torn bread croutons, shaved parmigiano-reggiano 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*

Sandwiches

Served with a choice of mixed green salad or shoestring fries.

Substitute sweet potato fries, side *caesar salad or cup of tomato soup · 4

BLTA *thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo · 12*

GRILLED CHICKEN *bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread · 13*

***GRILLED FLANK STEAK** *caramelized onions, mama lil's peppers, horseradish spread and fontina cheese · 13*

ITALIAN *ham, tuscan salami, olives, provolone, roasted bell pepper, lettuce, tomato, pepperoncini and white balsamic vinaigrette · 12*

CRISPY FALAFEL *classic tzatziki, pomodoraccio tomato, lettuce, shaved red onion and feta served on ciabatta bread · 12*

HOUSE ROASTED TURKEY AND HAVARTI *crisp bacon and red pepper mayo · 12*

MEATLOAF *provolone, shaved red onion, tomato and whole grain mustard aioli · 13*

GRILLED WILD SALMON *tomato, english cucumber and house tartar · 14*

***LAMB BURGER** *pepperonata and kalamata olive tapenade · 14 / add bacon, sheep's feta or maytag bleu cheese · 2 ea*

Pizzas

PANCETTA AND ARTICHOKE *goat cheese, confit sweet onion, preserved meyer lemon, black pepper and extra virgin olive oil · 13*

MOROCCAN LAMB SAUSAGE *sheep's feta, merguez sausage, mixed olives, cilantro and curried tomato sauce · 14*

ROASTED MUSHROOM *crimini mushrooms, rosemary marinated grape tomatoes, manchego cheese and fleur de sel · 12*

HOUSEMADE CALABRESE SAUSAGE *shaved fennel, mama lil's peppers, torn fresh mozzarella and crushed fennel pollen · 13*

MARGHERITA *torn san marzano tomatoes, torn fresh mozzarella, basil and monti iblei olive oil · 12*

GORGONZOLA AND FIG *caramelized onions, red wine poached figs, toasted walnuts, fresh rosemary and garlic oil · 13*

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Pastas

add pulled chicken · 4, sautéed rock shrimp · 6 or dungeness crab · 8

GORGONZOLA AND PANCETTA pennini, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce · 18

GRILLED VEGETABLE RATATOUILLE orecchiette, tomato jus, goat cheese and fresh basil · 17

ROCK SHRIMP AND FENNEL SAUSAGE strozzapreti pasta, sherry cream, asiago cheese and scallion-tomato salad · 20

***SHAVED ASPARAGUS** fresh linguine, garlic, chile flake, preserved lemon, monti iblei olive oil and a poached egg · 16

SWEET PEA AND TARRAGON RAVIOLI pancetta crackling, melted shallots, morel mushrooms and sugar snap peas · 18

CREAMY BASIL PESTO linguine, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano · 18

MAINE LOBSTER BAKED MAC AND CHEESE campanelle, maine lobster, creamy gruyère sauce and fried carrots · 27

Entrées

PAN ROASTED WILD KING SALMON sweet pea purée, pickled pearl onions, french breakfast radishes, herb roasted yukon gold potatoes and white truffle vinaigrette · 31

GRILLED PORK SIRLOIN creamy goat cheese polenta, fig gastrique, morel mushroom, parsnips and english pea ragoût · 22

FREE RANGE CHICKEN BREAST charred cauliflower, haricot vert and marsala sauce · 19

***GRILLED FILET MIGNON** oven roasted asparagus, mashed potatoes and thyme jus · 35

BEEF SHORT RIB niçoise olives, orange, fennel, roasted garlic socca and san marzano tomato jus · 25

***GRILLED NEW YORK** bistro fries, wilted spinach and tomato béarnaise · 29

Sides

HERBED RISOTTO butter and parmigiano-reggiano · 6

OVEN ROASTED ASPARAGUS butter and shallots · 6

MASHED POTATOES · 6 / add maytag blue cheese · 2

HARICOT VERT brown butter and almonds · 5

Beverages

FOUNTAIN SODA *coke, diet coke, sprite and lemonade* · 3

ROOT BEER *crater lake* · 4

SAN PELLEGRINO *sparkling water (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · 2 cup 4.00 · 4 cup 6.00

ICE TEA *numi organic mountain black* · 3

DRY SODA *refined flavor, lightly sweet and all natural* · 4

Blood Orange

Lavender

NAVARRO VINEYARDS *varietal wine grapes, 100% non-alcoholic* · 8

Gewürztraminer Grape Juice

Pinot Noir Grape Juice

MIGHTY LEAF TEA *whole-leaf tea pouches* · 3.25

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 antioxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice*

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woodinville
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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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