

A bit of this... A bit of that...

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

SOUP	HALF SALAD	HALF SANDWICH	PIZZETTA
<i>tomato</i>	<i>*caesar</i>	<i>turkey & havarti</i>	<i>margherita</i>
<i>daily selection</i>	<i>apple, walnut & stilton</i>	<i>crispy falafel</i>	<i>calabrese sausage</i>
	<i>spring pea</i>	<i>meatloaf</i>	<i>artichoke & pancetta</i>
		<i>blta</i>	

Starters

GORGONZOLA STUFFED DATES *pine nuts and saba* · 6

HOUSEMADE SPREADS *feta-walnut, edamame hummus and roasted garlic-white bean spreads served with flatbread* · 3.5 each

BRUSCHETTA *pomodoraccio 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

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

CALAMARI *lightly battered, moroccan tomato aioli* · 11

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers* · 14

Artisan Cheeses

Add optional wine pairing · \$5

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

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

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

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

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

*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*

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

RISOTTO *today's preparation · market price*

FISH OF THE DAY *ask your server for today's selection · market price*

BEER BATTERED TRUE COD *shoestring frites and classic tartar sauce · 15*

SAUTÉED CHICKEN BREAST *mashed potatoes, market vegetables and madeira-chicken demiglace · 16*

***HANGER STEAK FRITES** *market vegetables, shoestring fries and chimichurri sauce · 18*

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 · 15*

Beverages

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

ROOT BEER *crater lake* · 4

SPARKLING WATER *san pellegrino (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · small 4.00 · large 6.00

ICED 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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425-502-6292

kirkland
425-828-3772

seattle
206-829-2280

woodinville
425-483-7129

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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