

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

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

### SOUPS

*san marzano tomato*

*daily selection*

### HALF SALADS

*apple, walnut, stilton*

*roasted beet*

*\*caesar*

### HALF SANDWICHES

*turkey & havarti*

*vegetarian*

*blta*

## Starters

**HOUSEMADE SPREADS** *artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut spreads served crackers and flatbread · 3.5 each*

**GORGONZOLA STUFFED DATES** *with pine nuts and saba · 6*

**BRUSCHETTA** *pomodoraccio tomatoes, fresh mozzarella, basil, olive oil and 10 year old balsamic · 11*

**MEDITERRANEAN STEAMED MUSSELS** *calabrese sausage, fennel, tomatoes, vermouth and grilled bread · 13*

**WARM BUCHERON GOAT CHEESE** *dried cranberries, wildflower honey and lemon thyme · 11*

**SAUTÉED PRAWNS AND SHOESTRING FRITES** *marinated black tiger prawns, shoestring fries and garlic-herb butter sauce · 13*

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

**\*GRILLED BEEF TENDERLOIN SKEWERS** *crimini mushrooms and red wine-mushroom glaze · 13*

**CALAMARI** *lightly battered, moroccan tomato aioli · 11*

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

## Soups & Salads

**TOMATO SOUP** *san marzano tomato · 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, greek feta, olive oil and 10 year old balsamic · half 10/full 13*

**ROASTED BEETS** *mixed greens, laura chenel chèvre, orange segments, toasted pistachios and orange-balsamic 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*

\*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.

## Sandwich

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

**VEGETARIAN** *grilled portobello mushroom, pomodoraccio tomato spread, basil pistou, daikon sprouts and mozzarella* · 13

**\*FLANK STEAK** *caramelized onions, gorgonzola cheese and fig aioli* · 13

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

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

**\*LAMB BURGER** *harissa yogurt, cucumber and green leaf lettuce* · 14 / add bacon, sheep's feta or maytag bleu cheese · 2 ea

## Pizza

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

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

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

**FOUR CHEESE** *gorgonzola, fontina val d'aosta, smoked provolone, parmigiano-reggiano, garlic oil and basil* · 12

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

**ARTISAN MEAT** *molinari pepperoni, prosciutto, soppressata, mozzarella and tomato sauce* · 13

## Pastas

**GORGONZOLA AND PANCETTA** *orecchiette, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce · 18 / add pulled chicken · 4 or sautéed prawns · 6*

**SEARED SCALLOPS** *linguine, baby artichokes, pomodoraccio tomatoes, wilted arugula and garlic-white wine butter sauce · 25*

**WILD BOAR BOLOGNESE** *pappardelle and parmesan · 22*

**SPRING PEA AND RICOTTA RAVIOLI** *san marzano tomato sauce, arugula, tomato, fennel and corn salad · 18*

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

## Lunch Entrées

**RISOTTO** *today's preparation · market price*

**CRAB CAKE SANDWICH** *dungeness crab, avocado, lettuce, tomato and chipotle mayonnaise served with shoestring fries · 16*

**PAN SEARED CHICKEN MARSALA** *broccolini and marsala-mushroom sauce · 16*

**CREAMY BASIL PESTO PASTA** *linguine, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano served with choice of tomato soup or mixed green salad · 15*

**FARMER'S LUNCH** *selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and housemade demi-baguette with san marzano tomato soup or mixed green salad · 15*

## 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: Familia Solana . Toro, Spain ‘09

### BARELY BUZZED, COW’S MILK *with wildflower honey* · 7

Wine: Trentadue ‘La Storia’ Petite Sirah . Alexander Valley, California ‘09

### CAVEMAN BLUE, RAW COW’S MILK *with fig jam* · 7

Wine: Rigal Fiefs Les D’Anglars Malbec . Cahors, France ‘09

### ROQUEFORT COCCINELLE, RAW SHEEP’S MILK *with toasted hazelnuts* · 6

Wine: Valckenberg Gewürztraminer . Pfalz, Germany ‘11

### ST. AGUR, COW’S MILK *with clover honey* · 6

Wine: Tempus Cellars Riesling . Evergreen Vineyard, Columbia Valley, Washington ‘11

### CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK *with marcona almond brittle* · 9

Wine: La Font du Vent ‘Les Promesses’ . Côtes-du-Rhône, France ‘09

### HUMBOLDT FOG, GOAT’S MILK *with quince paste* · 7

Wine: Château de la Roche Sauvignon Blanc . Loire Valley, France ‘09

### DÉLICE DE BOURGOGNE, COW’S MILK & CREAM *with pomegranate molasses* · 7

Wine: Paoletti ‘Bella Novello’ Cabernet . Napa Valley, California ‘09

### CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK *with ice wine vinegar* · 7

Wine: Château Haut-Mayne . Graves, France ‘09

### PECORINO SARDO GRAN CRU, SHEEP’S MILK *with a drizzle of saba* · 6

Wine: Borgo Scopeto . Chianti Classico ‘07

### EWEPHORIA, SHEEP’S MILK *with viognier-poached apricots* · 7

Wine: La Caña Albariño . Rías Baixas, Spain ‘10

## CHEF’S CHEESE FLIGHT

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

## Beverages

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

**ROOT BEER** *virgil's* · 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

**ESPRESSO** · 2.50

**CAPPUCCINO & LATTE** · 4

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

Wild Lime

Blood Orange

Lavender

Vanilla Bean

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

Gewürztraminer 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*

**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*

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**bellevue**  
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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