

## 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: Bodegas La Cartuja . Priorat, Spain ‘10

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

Wine: Cepas Antiguas Tempranillo . Rioja, Spain ‘10

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

Wine: Haystack Needle Sangiovese . Washington ‘09

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

Wine: Graff ‘Graacher Himmelreich’ Spätlese Riesling . Mosel Saar Ruwer, Germany ‘10

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

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

**CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK** *with marcona almond brittle* · 7

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

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

Wine: Woodinville Wine Cellars Sauvignon Blanc . Columbia Valley, Washington ‘10

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

Wine: Foris Gewürztraminer . Rogue Valley, Oregon ‘09

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

Wine: Raats ‘Original Unwooded’ Chenin Blanc . Coastal Region, South Africa ‘09

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

Wine: La Maia Lina ‘Gertrude’ . Toscana, Italy ‘08

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

Wine: Yalumba ‘The Y Series’ Viognier . South Australia ‘11

### CHEF’S CHEESE FLIGHT

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

## Tastes

A selection of bites. *Add optional wine pairing · \$5 each*

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

Wine: Giuseppe Lonardi 'Ripasso' . Valpolicella Classico Superiore '08

**\*SCALLOP TARTARE** *granny smith apple, serrano infused olive oil, citrus, chives and toasted hazelnut · 6*

Wine: De Tarczal 'Moscato Giallo' . Trentino, Italy '10

**MARINATED CASTELTRAVANO OLIVES** *orange and black peppercorn · 5*

Wine: Woodinville Wine Cellars Sauvignon Blanc . Columbia Valley '10

**GOAT CHEESE ARANCINI** *preserved meyer lemon and roasted red pepper-romesco sauce · 6*

Wine: Pewsey Vale Riesling . Eden Valley, South Australia '10

**LAMB & PANCETTA MEATBALLS** *san marzano tomato sauce, pecorino sardo and garlic toast · 7*

Wine: Tenuta di Arceno . Chianti Classico, Italy '08

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

Wine: Ask your server for our pairing selections

## Starters

**CHILLED ASPARAGUS** *prosciutto di parma, burrata cheese, ligurian olive oil and red wine-sherry vinaigrette · 14*

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

**STEAMED MUSSELS** *citrus-leek coriander broth, grilled fennel crostini, orange zest and coriander leaf · 13*

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

**CRISPY MOZZARELLA** *fried mozzarella and san marzano tomato fondue · 11*

**DUNGENESS CRAB CAKES** *frisée salad and house tartar · 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*

\*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 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*

**STRAWBERRY** *spinach, crispy prosciutto, sheep's feta, toasted almonds and honey-champagne vinaigrette · half 9/full 12*

**ROASTED BEET** *mixed greens, goat cheese, orange supremes, toasted pistachios and orange 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, 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*

**ROAST BEEF** *sharp white cheddar, shaved red onion, tomato and horseradish-stone ground mustard spread · 13*

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

**VEGETARIAN** *sprouts, pickled carrots, tomatoes, cucumbers, shaved red onions, provolone, herbed aioli and avocado served on toasted flax seed bagel · 12*

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

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

**LAMB AND PANCETTA MEATBALLS** *melted provolone, fresh arugula and sundried tomato-balsamic vinaigrette on garlic bread · 14*

**\*BURGER** *dijon aioli, housemade pickles, lettuce, tomato and onion · 14*  
*add bacon, sheep's feta, white cheddar or maytag bleu cheese · 2 ea*

## Pizza

**WHITE BALSAMIC CHICKEN** *italian fontina, spinach, artichoke, pomodoraccio tomatoes and garlic 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*

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

**ARTISAN PEPPERONI** *molinari pepperoni, mozzarella and tomato sauce · 12*

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## Pasta

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

**SWEET PEA AND PARMA PROSCUITTO RAVIOLI** *cheese ravioli, sweet peas, prosciutto di parma, preserved meyer lemon and cippolini onions · 19*

**CREAMY BASIL PESTO** *linguine, pomodoraccio tomatoes, lemon zest, pine nuts and parmigiano-reggiano · 18 / add pulled chicken · 4 or sautéed prawns · 6*

**ROASTED MUSHROOM LASAGNA** *ricotta, parmigiano-reggiano, lemon zest, fresh herb and white wine-mushroom cream sauce · 18*

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

## Entree

**PAN SEARED KING SALMON** *sweet onion-asparagus puree, french fingerling potatoes, asparagus, preserved meyer lemon, niçoise olives and ligurian olive oil · 31*

**HILL'S NATURAL PORK CHOP** *citrus glazed pork, crispy pancetta, roasted oyster mushrooms, spelt and sugar snap peas · 25*

**FREE-RANGE CHICKEN MARSALA** *roasted breast, garlic mashed potatoes, seasonal vegetables, and marsala-mushroom sauce · 19*

**\*GRILLED FILET MIGNON** *crispy smashed potatoes, seasonal vegetables, sweet onion strings and red wine demi glace · 35*

**WILD MUSHROOM MEATLOAF** *garlic mashed potatoes, seasonal vegetables and porcini demi glace · 18*

**\*GRILLED NEW YORK** *fingerling potato and asparagus hash, bacon lardons, red wine jus and red wine compound butter · 29*

## Sides · 5 Each

**GARLIC MASHED POTATOES**

**SEASONAL VEGETABLES**

**SPELT AND SUGAR SNAP PEAS**

**CRISPY SMASHED POTATOES**

**ASPARGUS AND FINGERLING POTATO HASH**

## 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

**NAVARRO VINEYARDS** · *varietal grapes, 100% non-alcoholic* · glass 8 · bottle 32

Gewürztraminer Grape Juice

Pinot Noir Grape Juice

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

Cucumber

Blood Orange

**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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**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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