

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

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

soup	half salad	half sandwich	pizzetta
tomato	*caesar	turkey & havarti	margherita
daily selection	apple, walnut & stilton	vegetarian	bacon & caramelized onion
	mediterranean	italian	pesto
	pennini pasta salad	blta	artisan pepperoni

starters

soup

san marzano tomato or daily selection . 5

wild mushroom bruschetta

pecorino gran cru, fine herbs and sherry vanilla gastrique . 12

heirloom tomato caprese

heirloom tomatoes, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 13

mediterranean steamed manila clams

san marzano tomato, olives, capers, white wine and crostini . 12

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

dungeness crab cakes

fennel slaw and spicy remoulade . 13

***grilled beef tenderloin skewers**

crimini mushrooms and red wine glaze . 13

calamari

lightly battered, moroccan tomato aioli . 10

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 13

cheese flight

selection of artisan and imported cheeses . last page

lunch entrées

risotto

today's preparation . market price

fish of the day

ask your server for today's selection . market price

farmer's lunch

selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and demi-baguette with a choice of san marzano tomato or today's soup . 13

duvel-battered true cod

shoestring frites and lemon-poblano aioli . 15

***seared hanger steak**

market vegetables and gorgonzola jus . 18

roasted pork tenderloin

seasonal vegetables and star anise-pear compote . 16

pan-roasted chicken breast

fingerling potatoes, seasonal vegetables and marsala cream sauce . 15

*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.

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, chickpeas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

baby mizuna

shaved radishes, candied cashews, laura chenele chèvre, fried shallots and sherry vinaigrette . half 9/full 12

goat cheese and roasted pepper

mixed greens, laura chenele 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, parmigiano-reggiano 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

wagyu pastrami

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

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

braised beef short rib

havarti, pickled onions and arugula . 13

grilled wild salmon

lettuce, tomato, english cucumber and house tartar . 13

*lamb 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

margherita

fresh mozzarella, tomato sauce and basil . 11

gorgonzola fig

caramelized onions, figs, toasted walnuts, fresh rosemary and garlic oil . 13

bacon

caramelized onions, provolone and garlic oil . 12

artisan cured meat

soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 13

goat cheese and braised mushroom

arugula, laura chenal chèvre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 18

heirloom tomato trofie

trofie noodles, heirloom tomatoes, fresh garlic, torn basil, pecorino gran cru and sicilian olive oil . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 23

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

veal bolognese

bucatini noodles, basil and shaved parmigiano-reggiano . 18

artisan cheese

délice de bourgogne . 6

rich and creamy . cow's milk . france

barely buzzed . 5

dry and nutty . cow's milk . united states . 5

blarina . 4

aged and musty . goat's milk . the netherlands

rogue smokey blue .6

bleu . cow's milk (raw) . united states

humboldt fog . 6

rich and creamy . goat's milk . united states

optional adders:

3oz wine pairing . 5 membrillo quince paste . 2 marcona almonds . 2 marinated olives . 2

beverages

coke, diet coke, sprite, iced tea, lemonade and cranberry juice . 2.50

crater lake root beer (355ml) . 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

vanilla bean

kumquat

rhubarb

lavender

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

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 anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

bellevue	kirkland	seattle	woodinville
425.502.6292	425.828.3772	206.829.2280	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.

*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.