

## 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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**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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