

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 *frisée salad and red pepper remoulade · 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, cucumber 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 *green beans 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* · 7

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*

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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