

## STARTERS

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### PROVEN BAKERY SOURDOUGH • 6

plugrá butter, sea salt | *add herbed goat cheese* • 5

### DUNGENESS CRAB CAKES • 19

cabbage slaw, red pepper remoulade

*paired with* | Château Trébiac Blanc:

Graves, France '15 • 10.50

### \*BEEF TARTARE • 14

apple, sauerkraut, cornichons, horseradish,

toasted caraway, rye toasts

*paired with* | Domaine des Pothiers:

Côte Roannaise, France '16 • 11.00

### GRILLED CAULIFLOWER • 13

almonds, golden raisins, greek yogurt,

calabrian chiles, cilantro

*paired with* | Château Trébiac Blanc:

Graves, France '15 • 10.50

### GORGONZOLA DATES • 9

serrano ham, saba, pine nuts

*paired with* | Domaine Fabien Trosset 'Molatret':

Mondeuse d'Arbin, France '15 • 12.50

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### CHEESE AND CURED MEAT • ONE FOR \$7 | THREE FOR \$19 | FIVE FOR \$29

served with a variety of accoutrements

**ADD:** marcona almonds • 3 | castelvetrano olives • 3 | optional pairing • MP

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## SOUPS AND SALADS

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**add:** mary's grilled chicken • 7

grilled flank steak • 8 or grilled prawns • 9

### SOUP • 7.5

san marzano tomato or sherry-mushroom

### PURPLE CHOPPED • 11 HALF / 15 FULL

romaine, bacon, avocado, chickpeas,

gorgonzola, sun-dried tomatoes,

seeds, parsley, sweet italian vinaigrette

### BRUSSELS AND RADICCHIO • 11 HALF / 15 FULL

beecher's cheese curds, almonds,

dates, warm apple-bacon vinaigrette

### KALE CAESAR • 11 HALF / 15 FULL

lacinato kale, romaine, multigrain croutons,

grana padano, caesar dressing

### CRANBERRY CHICKEN • 13 HALF / 17 FULL

pulled mary's chicken, bacon, almonds, celery,

apples, parmigiano-reggiano, dried cranberries,

scallions, cranberry-dijon vinaigrette

### BAKED BRIE • 16

apricot, caramelized onions, candied walnuts,

grapes, house crackers

*paired with* | Clos de Nouys Demi-Sec:

Vouvray, France '14 • 12.50

### FLASH-SAUTÉED CALAMARI • 14

san marzano tomatoes, capers, chickpeas,

castelvetrano olives, grilled bread

*paired with* | Viña Reboreda Godello:

Ribeiro, Spain '16 • 10.00

### CHICKEN LIVER MOUSSE • 13

brown butter toasts, pickles, garnishes

*paired with* | Clos de Nouys Demi-Sec:

Vouvray, France '14 • 12.50

### ROASTED BRUSSELS SPROUTS GRATIN • 14

caramelized onions, gruyère, celery leaves,

dijon mustard breadcrumbs

*paired with* | Château Trébiac Blanc:

Graves, France '15 • 10.50

## SANDWICHES

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served with a choice of mixed green salad or hand-cut fries

substitute sweet potato fries or soup • 2

### GRILLED MARY'S CHICKEN SANDWICH • 15

bacon, brie, roasted apples, garlic-chive aioli

### DUNGENESS CRAB ROLL • 19

celery, shallot, lemon-cayenne aioli, lettuce,

### MIXED GRAINS VEGGIE BURGER • 15

cheddar, arugula, tomato,

pickled red onion, herb aioli

### \*ANDERSON RANCH LAMB BURGER • 18

marinated cucumber, olive tapenade

pomodoraccio tomatoes, feta yogurt spread

### \*CLASSIC CHEESEBURGER • 17

cheddar, lettuce, tomato,

pickled brussels sprout remoulade | **add bacon** • 3

## PIZZAS

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### CHARRED BROCCOLI AND BUFFALO MOZZARELLA • 16

hand-crushed san marzano tomatoes, roasted garlic, calabrian chile

*paired with* | Cooper Mountain Vineyards Friulano: Chehalem Mountains, Oregon '15 • 12.50

### GORGONZOLA PEAR • 16

syrah-poached pears, gorgonzola, walnut crumble, caramelized onions, rosemary

*paired with* | Viña Reboreda Godello: Ribeiro, Spain '16 • 10.00

### ARTICHOKE AND PESTO • 16

calabrian chiles, roasted garlic, basil-cashew pesto, crispy breadcrumbs

*paired with* | Block Wines 'Rothrock Vineyard, Gnarl Block' Old Vine: Yakima Valley, Washington '16 • 11.50

### LAMB SAUSAGE • 17

sheep's cheese, castelvetrano olives, oil-cured tomatoes

*paired with* | Rojac Refošk: Istra, Slovenia '14 • 11.00

## PASTAS

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**add:** mary's grilled chicken • 7 or grilled prawns • 9 substitute gluten-free pasta • 3

### BASIL PESTO • 19

spaghetti, pomodoraccio tomatoes, pine nut breadcrumbs, lemon zest, parmigiano-reggiano

*paired with* | Torre Alle Tolfe: Chianti Colli Senesi, Italy '15 • 10.50

### MAINE LOBSTER BAKED MAC AND CHEESE • 30

cavatappi, maine lobster, creamy gruyère sauce, truffled breadcrumbs

*paired with* | Morell-Lawrence Chardonnay: Columbia Valley, Washington '15 • 10.00

### WILD MUSHROOM RIGATONI • 22

pancetta lardons, butternut squash, caramelized onions, pecorino romano, pumpkin seed breadcrumbs

*paired with* | Le Clos d'Augustin Rouge: Bourgogne, France '15 • 12.00

### VEAL AND PANCETTA BOLOGNESE • 25

pappardelle, parmigiano-reggiano, sage

*paired with* | La Spinetta 'Il Nero di Casanova' Sangiovese: Terre Di Pisa, Italy '13 • 12.00

## MAINS

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### KUROBUTA PORK CHOP • 33

sweet potato-chestnut gratin, shaved brussels sprouts, apple-currant chutney

*paired with* | Patton Valley Vineyard 'Purple Cuvée' Pinot Noir: Willamette Valley, Oregon '15 • 15.00

### SMOKED SALMON-STUFFED IDAHO TROUT • 30

saffron-braised fennel, white bean-tomato ragoût

*paired with* | Château Trébiac Blanc: Graves, France '15 • 10.50

### \*GRILLED DOUBLE R RANCH NEW YORK STRIP • 39

pancetta-braised collard greens, crispy smashed potatoes, bone marrow butter

*paired with* | Cadence 'Camerata, Cara Mia Vineyard': Red Mountain, Washington '11 • 20.00

### SEAFOOD STEW • 29

gulf prawns, manila clams, penn cove mussels, bacon lardons, tomatoes, yukon gold potatoes, basil pesto

*paired with* | Lauren Ashton Sémillon: Columbia Valley, Washington '15 • 12.50

### PAN ROASTED MUSCOVY DUCK BREAST • 32

duck confit-foie gras cabbage roll, le puy lentils, sour cherry duck jus

*paired with* | Charles Helfenbein: Vin de Pays des Collines Rhodaniennes, France '15 • 10.50

### MALBEC-BRAISED BONELESS BEEF SHORT RIB • 33

crispy polenta, roasted carrots, chimichurri rojo, cocoa-chile jus

*paired with* | Château Fouquet: Saumur, France '15 • 12.00

# purple

DINNER

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A FOOD AND WINE

COLLABORATION BETWEEN OUR  
CHEFS AND SOMMELIERS

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WOODINVILLE | SEATTLE | BELLEVUE

[purplecafe.com](http://purplecafe.com)

\*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.