

STARTERS

HOUSEMADE SOURDOUGH • 6

plugrá butter, sea salt
add herbed goat cheese spread • 5

GRILLED CAULIFLOWER • 13

toasted almonds, golden raisins,
greek yogurt, calabrian chiles,
brown butter, cilantro
paired with | Château Trébiac Blanc:
Graves, France '15 · 10.50

CHICKEN LIVER MOUSSE • 13

brown butter toasts, pickles, garnishes
paired with | Clos de Nouys Demi-Sec:
Vouvray, France '14 · 12.50

DUNGENESS CRAB CAKES • 19

cabbage slaw, lemon vinaigrette,
red pepper remoulade
paired with | Château Trébiac Blanc:
Graves, France '15 · 10.50

BAKED BRIE • 16

apricot preserves, caramelized onions,
candied walnuts, grapes, housemade crackers
paired with | Clos de Nouys Demi-Sec:
Vouvray, France '14 · 12.50

SOUPS AND SALADS

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,
pumpkin seeds, sunflower seeds,
parsley, sweet italian vinaigrette

SHREDDED BRUSSELS SPROUTS AND RADICCHIO • 11 HALF / 15 FULL

becher's cheese curds, slivered 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

ROASTED BRUSSELS SPROUTS GRATIN • 14

caramelized onions, gruyère mornay,
dijon mustard breadcrumbs, celery leaves
paired with | Château Trébiac Blanc:
Graves, France '15 · 10.50

WARM MEDJOOL DATES • 9

gorgonzola stuffing, crispy serrano ham,
saba, crushed pine nuts
paired with | Domaine Fabien Trosset 'Molatret':
Mondeuse d'Arbin, France '15 · 12.50

*BEEF TARTARE • 14

apple, sauerkraut, cornichons, horseradish,
toasted caraway, brown butter, rye toasts
paired with | Domaine Sérol 'Éclat de Granite'
Gamay Noir: Côte Roannaise, France '14 · 10.50

FLASH-SAUTÉED CALAMARI • 14

san marzano tomatoes, capers, chickpeas,
castelvetrano olives, garlic, white wine,
red chile flake, fresh herbs, grilled bread
paired with | Feudi di San Gregorio:
Fiano di Avellino, Italy '13 · 10.00

CHEESE AND CURED MEATS

see our daily special menu

SANDWICHES

served with a choice of mixed green salad or hand-cut fries
substitute sweet potato fries or soup • 2

GRILLED FREE-RANGE CHICKEN SANDWICH • 15

bacon, brie, roasted apples, garlic-chive aioli

DUNGENESS CRAB ROLL • 19

celery, shallot, lemon-cayenne aioli,
iceberg lettuce, toasted new england-style bun

MIXED GRAINS AND MUSHROOM VEGGIE BURGER • 15

tillamook 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

tillamook cheddar, lettuce, tomato,
pickled brussels sprout remoulade | add bacon • 3

PIZZAS

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 | Bartholomew 'Konnowac Vineyard' Rosé: Rattlesnake Hills, Washington '16 · 12.00

LAMB SAUSAGE • 17

sheep's cheese, castelvetrano olives, oil-cured tomatoes
paired with | Rojac Refošk: Istra, Slovenia '14 · 11.00

ARTICHOKE AND PESTO • 16

marinated artichokes, 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

PASTAS

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 '14 · 10.00

CHANTERELLE MUSHROOM RIGATONI • 22

pancetta lardons, roasted butternut squash, caramelized pearl 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

SMOKED SALMON-STUFFED IDAHO TROUT • 30

saffron-braised fennel, white bean-tomato ragoût
paired with | Feudi di San Gregorio: Fiano di Avellino, Italy '13 · 10.00

SEAFOOD STEW • 29

gulf prawns, manila clams, penn cove mussels, bacon lardons,
tomatoes, yukon gold potatoes, white wine, red chile flake, 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

KUROBUTA PORK CHOP • 33

sweet potato-chestnut gratin, shaved brussels sprouts and apple-currant chutney
paired with | Feudi di San Gregorio: Fiano di Avellino, Italy '13 · 10.00

*GRILLED DOUBLE R RANCH NEW YORK STRIP • 39

pancetta-braised collard greens, crispy smashed potatoes, bone marrow butter
paired with | Cadence 'Bel Canto, Cara Mia Vineyard': Red Mountain, Washington '10 · 20.00

MALBEC-BRAISED BONELESS BEEF SHORT RIB • 33

crispy polenta, roasted carrots, chimichurri rojo and cocoa-chile jus
paired with | Château Fouquet: Saumur, France '15 · 12.00

purple

DINNER

THE FOOD AND WINE ON OUR MENU
HAS BEEN PAIRED THROUGH A DAILY
COLLABORATION BETWEEN OUR TEAM
OF CHEFS AND SOMMELIERS

WOODINVILLE | SEATTLE | BELLEVUE

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.