

SHAREABLES

BAKED BRIE • 20

apricot, caramelized onion, walnut,
grape, crackers

2021 CLOS DE NOUYS

Chenin Blanc

Vouvray, France • 15

Gorgonzola Dates 11
prosciutto, saba, pine nut

House Cut Fries 10
lemon-arbol aioli, ketchup

Harissa Carrots 16
feta, seeds, honey

Charred Asparagus (v) 17
sundried tomato-miso spread, hazelnut

Spicy Prawns 22
herb-garlic butter sauce, baguette

Sautéed Calamari 22
tomato white wine sauce, olive, chickpea,
caper, grilled sourdough

Dungeness Crab Cakes 32
lemon arbol aioli

CHEESE • 8 ea

Tomme de Chevre au Muscadet [goat]

Pecorino Sardo Rustico Stagionato [sheep]

Vacherousse d’Argental [cow]

CHARCUTERIE • 7 ea

Prosciutto di Parma

Alps Hot Sopressata

Saucisson de Paris

with housemade accoutrements

Toasted Baguette • 10
cultured butter

Marinated Olives (v) • 9
orange zest

DOWNTOWN SEATTLE

purple

CAFÉ & WINE BAR

LUNCH

PASTA

Mint-Pistachio Pea Pesto campanelle, leeks, radish, fomage blanc, lemon 29
2021 | PECCHENINO ‘SAN LUIGI’ Dolcetto Dogliani, Italy • 14

Squid Ink Linguine* shrimp, linguica, arrabbiata sauce, pecorino 32
2022 | SALCHETO ‘BISKERO’ Sangiovese Chianti, Italy • 15

Crab Pappardelle spring onion, zucchini, lemon ricotta 32
2021 | ANDREW WILL ‘CUVÉE LUCIA, TWO BLONDES VINEYARD’ Sémillon Yakima Valley • 15

Fried Chicken Romano linguine, vodka sauce, broccolini, pecorino, provolone 32
2021 | CLOS DE NOUYS Chenin Blanc Vouvray, France • 15

Braised Short Rib pappardelle, port cream sauce, blistered tomatoes, sage 33
2022 | YVES CUILLERON ‘LES VIGNES D’À CÔTE’ Syrah Collines Rhodaniennes • 16

ENTREES

Roasted Cauliflower (v) wild rice, snap pea, fava bean, rainbow chard, hazelnut romesco, hot honey 28
2022 | L'ECOLE NO. 41 ‘OLD VINES’ Chenin Blanc Yakima Valley • 16

Seared Halibut* wild rice, pea vine, garlic, chili oil 48
2021 | PIERRE SPARR ‘GRANDE RÉSERVE’ Gewürztraminer Alsace, France • 14

Buttermilk Chicken charred spring vegetables, leek ramp soubise 42
2022 | SOLENA Pinot Gris Willamette Valley • 15

Grilled Lamb Chops* lemon mustard marinade, ramp greens, sunchoke puree, seasonal vegetable 45
2022 | SPARKMAN CELLARS ‘KINDRED’ Malbec Columbia Valley • 16

Filet Mignon* shishito chimichurri, squash, petite potatoes, bordelaise sauce 65
2021 | HIGHTOWER ‘MURRAY’ Cabernet Sauvignon Red Mountain • 15

*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **While we offer gluten-free options, we are not a gluten free kitchen.

SOUP & SALADS

add prawns • 9 | chicken • 7 | steak • 12

San Marzano Tomato Soup (v) ... 9

Spring Onion Broth 11
gnudi, gruyère, crouton

Mixed Greens 13
dried cherry, parmesan, oregano vinaigrette

Little Gem Caesar 17
crouton, parmesan, anchovy dressing

Purple Chopped 17
romaine, black cured olive, cherry tomato,
mama lil’s pepper, cucumber, chickpea,
red onion, feta, oregano vinaigrette

Cranberry Chicken 22
bacon, almond, celery, apple, dried cranberry,
parmesan, cranberry-dijon vinaigrette

SANDWICHES

served with side salad or house cut fries

Grilled Cheese & Tomato Soup . 20
provolone, smoked gouda, gruyère, onion confit

Grilled Chicken 18
bacon, havarti, apple-cranberry chutney,
sage aioli, ciabatta

Roast Beef Dip 22
gruyère, caramelized onion, horseradish, jus

Falafel Burger (v) 20
sundried tomato-miso spread, pickled onion,
cucumber, tzatziki aioli, whole wheat bun

Salmon Burger 28
greens, pickled spring onion, cucumber, tomato,
spicy remoulade, brioche bun

Miso Bacon Burger 22
gouda, tomato, soy-ginger aioli, brioche bun

Lurisia Sparkling Water 8

Cock n’ Bull Ginger Beer 5

Seattle Soda 4

Barnes & Watson Tea 5
earl grey, chamomile, mint, jasmine

Herkimer Drip Coffee 5