

Purple Sage

434 Main Street
Park City, Utah
www.purplesageparkcity.com

Starters

Warm Housemade Potato Chips★

Topped with pepper jack, crumbled blue cheese, and green onions \$15

Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème \$17

Green Chile Queso★

New Mexico green chiles, fresh cilantro and onion in house made queso with blue corn tortilla chips \$16

Purple Sage

Charcuterie Board

Nightly selection of house made meats and sausages with local cheeses and traditional fixin's \$35

Green Chile Pork Stew

Tender pieces of pork cooked with green chilies topped with pepper jack cheese, and served with warm flour tortillas \$18

Purple Sage Salad★

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$14

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$15

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek Fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$16

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$16

★ = Gluten Free!

20% Gratuity may be added on parties of 6 or larger

A \$5 split charge will be added to split entrees

+*Thoroughly cooking food of animal origins such as: poultry, egg, beef, lamb, fish, or shellfish, will reduce the risk of food borne illness. For further information contact your local health provider.*

Entrees

Purple Sage Meatloaf

Our house specialty; grilled veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet tomato chili sauce, served with whipped Yukon Gold potatoes and sauteed green beans \$35

Butternut Squash Ravioli

House made ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and parmesan cheese \$30

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$29

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast on green chili mac'n'cheese with sautéed snap peas \$40

Utah Trout

Cornmeal encrusted pan-fried trout with herb whipped potatoes, grilled asparagus, and caramelized serrano pan butter \$34

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and sautéed green beans \$26

Grilled Salmon★

Grilled organic salmon filet on parmesan and poblano heirloom corn grits with baby arugula, corn nage and red chile oil \$42

Braised Buffalo Short Rib★

Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette \$55

Purple Sage Signature Steak and Herb Fries★

Daily selection of fresh beef topped with chimichurri whipped goat cheese and served with rosemary, sage fries AQ

Sides

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| Green Chili Macaroni'n'Cheese | \$10 |
| Rosemary and Sage Fries★ | \$7 |
| Honey Braised baby carrots ★ | \$7 |
| Gold Creek Smoked Cheddar whipped Yukon Gold potatoes★ | \$10 |
| Housemade Pickles★ | \$5 |
| Poblano and Parmesan Heirloom Grits★ | \$8 |

Non Alcoholic Beverages

Jones Sodas \$6

Root Beer

Cream Soda

Orange Cream

Coke

Sprite

Ginger Ale

Diet Coke

Sparkling Limonada \$4

Iced Tea \$4

Coffee, Decaf, Hot Tea \$4

Voss \$8

Topo Chico 12oz \$6

Topo Chico 25oz \$12