

Purple Sage

434 Main Street Park City, Utah
www.purplesageparkcity.com
435.655.9505

Starters

Warm Housemade Potato Chips★

Topped with pepper jack, Pointe Reyes 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 \$16

Green Chile Queso★

New Mexico green chiles, fresh cilantro and onion in house made queso with blue corn tortilla chips \$14

Purple Sage

Charcuterie Board

Nightly selection of meats and sausages with local cheeses and traditional fixin's Small \$25/Large \$48

Green Chile Pork Stew

Tender pieces of pork cooked with green chilies topped with pepper jack cheese, and served with warm flour tortillas \$17

Purple Sage Salad★

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$13

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, tomato, shaved onion and chili ranch dressing on iceberg lettuce \$14

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek Fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$15

Honey Roasted Beet★

Mixed greens and arugula with pistachios, a beet and goat cheese puree, and a champagne vinaigrette on honey roasted beets \$15

★ = Gluten Free!

18% 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 honey braised carrot \$36

Halibut

Pan seared Halibut on fingerling potato and bacon hash with a sweet pea puree, pea tendrils and a pistachio pesto \$44

Butternut Squash Ravioli

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

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$30

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast and confit of duck leg on green chili mac'n'cheese with sautéed snap peas \$45

Utah Trout

Cornmeal encrusted pan-fried trout served with herb whipped Yukon Gold potatoes, green beans, and caramelized serrano pan butter \$38

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and sautéed green beans \$29

Salmon★

Grilled, organic salmon filet on parmesan and poblano heirloom corn grits with an arugula salad, corn nagè and red chile oil \$40

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

Green Chili Macaroni'n'Cheese	\$7
Rosemary and Sage Fries★	\$6
Honey braised baby carrots ★	\$6
Gold Creek Smoked Cheddar whipped Yukon Gold potatoes★	\$7
Housemade Pickles★	\$6
Poblano and Parmesan Heirloom Grits★	\$7

Non Alcoholic Beverages

Jones Sodas \$6

Root Beer

Grape

Cream Soda

Orange Cream

Coke

Sprite

Ginger Ale

Diet Coke

Sparkling Limonada \$3

Iced Tea \$3

Coffee, Decaf, Hot Tea \$3

Voss \$8

Topo Chico 12oz \$3

Topo Chico 25oz \$6