

Purple Sage

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

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

Blue Cheese Fondue

Fresh pears, pretzel bread, spiced pecans and Port syrup \$20

Add Beef tips \$9

Add House Sausage \$8

Purple Sage

Charcuterie Board

Nightly selection of house made meats and sausages with local cheeses and traditional fixin's Small \$23/Large \$45

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, 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 Braised Beet★

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

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 baby carrots \$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 Gold Creek parmesan cheese \$30

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$28

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast on green chili mac'n'cheese with sautéed broccolini \$42

Utah Trout

Cornmeal encrusted pan-fried trout served with herb whipped 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

Grilled Skuna Bay 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 \$6

Rosemary and Sage Fries★ \$5

Honey Braised baby carrots★ \$5

Gold Creek smoked cheddar

whipped Yukon Gold potatoes★ \$5

Housemade Pickles★ \$5

Pablano and Parmesan Grits★ \$7

Non Alcoholic Beverages

Jones Sodas \$5

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

Due to current seating restrictions and the high demand for seating we ask that you keep your dining experience to an hour and a half. Thank you!

Your Host: Travis Axtell
Executive Chef: Greg Brewington