

# 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 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 fried Brussels sprouts \$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 and confit of duck leg on green chili mac'n'cheese with sautéed snap peas \$42

### **Utah Trout**

Cornmeal encrusted pan-fried trout served with smashed fingerling 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 pablano heirloom corn grits with an arugula salad, corn nage and red chile oil \$40

### **Braised Buffalo Short Rib★**

Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette \$46

### **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

\*Face coverings are required in Summit County indoors or outdoors where consistent social distancing is not possible. This includes inside **restaurants** except while actively eating or drinking. Thank you for keep us all safe\*

## Sides

Green Chili Macaroni'n'Cheese	\$7
Rosemary and Sage Fries★	\$5
Honey Braised baby carrots ★	\$6
Gold Creek Smoked Cheddar whipped Yukon Gold potatoes★	\$7
Housemade Pickles★	\$5
Pablano and Parmesan Heirloom Grits★	\$7
Fried Pork Belly and Brussels Sprouts★	\$10

## 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

Your Host: Travis Axtell  
Executive Chef: Greg Brewington