

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 \$18

Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème \$18

Blue Cheese Fondue

Fresh pears, pretzel bread, spiced pecans and Port syrup \$24

Add Beef tips \$12

Add House Sausage \$10

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 \$22

Purple Sage Salad★

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$16

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$17

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek Fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$18

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$18

★ = 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 fried Brussels sprouts \$40

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 \$36

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$38

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 \$56

Utah Trout

Cornmeal encrusted pan-fried trout served with fingerling potato and bacon hash, green beans, and caramelized serrano pan butter \$42

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and sautéed green beans \$36

Grilled Salmon★

Grilled organic salmon filet on parmesan and poblano heirloom corn grits with baby arugula, corn nage and red chile oil \$48

Braised Buffalo Short Rib★

Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette \$58

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 | \$10 |
| Rosemary and Sage Fries★ | \$9 |
| Honey Braised baby carrots ★ | \$8 |
| Gold Creek Smoked Cheddar whipped Yukon Gold potatoes★ | \$12 |
| Housemade Pickles★ | \$6 |
| Poblano and Parmesan Heirloom Grits★ | \$9 |
| Fried Pork Belly and Brussels Sprouts★ | \$16 |

Non Alcoholic Beverages

Jones Sodas \$6

Root Beer

Grape

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