



Purple Sage

Est. 2003

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 \$12

Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème \$13

Ceviche of the Day★

Served with green cactus tortilla chips AQ

Green Chile Queso★

New Mexico green chiles, fresh cilantro and onion in housemade queso with blue corn tortilla chips \$11

Purple Sage

Charcuterie Board

Nightly selection of housemade meats and sausages with local cheeses and traditional fixin's AQ

Soup of the Day

Purple Sage Salad★

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$10

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$11

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$12

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$13

Entrees

Purple Sage Meatloaf

Our house specialty; grilled veal meatloaf with hints of pablano peppers and pine nuts, topped with sweet tomato chili sauce, served with whipped Yukon gold potatoes and honey braised baby carrots \$30

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 \$26

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 sugar snap peas \$37

Corn Battered Utah Trout

Fried Rainbow trout served with white bean chili, asparagus, and smoked pablano crème \$35

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and green beans \$25

Grilled Skuna Bay Salmon★

Grilled organic salmon filet on parmesan and pablano heirloom corn grits with an arugula salad, corn nagè and red chile oil \$38

Green Chile Pork Stew★

Tender pieces of pork cooked with green chilies on heirloom cornbread with pepper jack cheese, pico de gallo and a lime crème \$25

Chile Rubbed Flat Iron★

Grilled 8oz chile rubbed Flat Iron Steak on mixed greens with marinated cherry tomatoes, pickled onions, smoked Gold Creek Cheddar and a cumin vinaigrette \$26

Purple Sage Signature Steaks and Herb Fries★

Cowboy Style

Utah raised, grass fed 16oz bone on rib eye with grilled Mexican Spring onions, peppercorn jus and ancho chile butter \$65

Purple Sage Style

12oz Prime New York Strip steak topped with chimichurri whipped goat cheese \$45

Sides

Green Chili Macaroni'n'Cheese \$6
Rosemary and Sage Fries★ \$5
Honey Braised baby carrots★ \$5
Heber Valley chive cheddar
whipped Yukon Gold potatoes★ \$5
Housemade Pickles★ \$5
Pablano and Parmesan Grits★ \$7

Follow us on Facebook for great specials all summer long!

★ = 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.