



# Purple Sage

Est. 2003

434 Main Street Park City, Utah  
435.655.9505

www.purplesageparkcity.com

## Starters

### Warm House Made Potato Chips★

Topped with pepper jack, Pointe Reyes blue cheese, and green onions \$15

### Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on tamale pancakes, with avocado salsa and cilantro crème \$16

### Blue Cheese Fondue

Fresh pears, pretzel bread, spiced pecans and Port syrup \$22

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 \$25 Large \$48

### Tomato & Green

### Chile Soup★

Slow roasted tomatoes and Hatch chiles in a creamy bisque \$12

### Purple Sage Salad★

Mixed organic field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$14

### Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$15

### Honey Braised Beet★

Mixed organic greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$16

★ = 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 \$32

### Osguthorpe Lamb Chops★

Locally raised lamb grilled and served on lentil succotash with a celery root and apple slaw, topped with a mustard and mint vinaigrette \$52

### Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$32

### Sugar and Chili Cured Duck+

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

### Corn Battered Utah Trout

Fried Rainbow trout served with white bean chili, asparagus, and smoked poblano crème \$38

### Chicken Fried Chicken

Battered and fried organic chicken breast topped with chorizo country gravy, served with Dutch Oven potatoes and green beans \$30

### Grilled Skuna Bay Salmon★

Craft raised Atlantic salmon filet on parmesan and poblano heirloom corn grits with bacon braised greens, corn nagè and red chili 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 Steak and Fries★

Grilled 12oz Prime New York strip steak with herb fries and chimichurri whipped goat cheese \$55

Your Host: Travis Axtell

Executive Chef: Greg Brewington