



# 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 \$13

### Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on tamale pancakes,  
with avocado salsa and cilantro crème \$14

### Green Chile Pork Stew

Tender pieces of pork cooked with green chilies then  
topped with Heber Valley queso fresco and served with  
warm buttered flour tortillas \$16

### Blue Cheese Fondue

Fresh pears, pretzel bread, spiced pecans and  
Port syrup \$18

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 AQ

### Purple Sage Salad★

Mixed organic field greens, spicy pecans, marinated red  
onions with balsamic vinaigrette \$12

### Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue  
cheese, and chili ranch dressing on iceberg lettuce \$12

### Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek fashiago  
cheese, tossed with organic arugula and a  
pomegranate vinaigrette \$14

### Honey Braised Beet★

Mixed organic greens and arugula with pistachio encrusted  
goat cheese, pinenuts and a champagne vinaigrette on  
honey braised beets \$15

## 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

★= 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 \$32

### 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 \$29

### Grilled 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 \$48

### Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle  
creamed leek sauce \$30

### Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast and confit  
duck leg 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 \$35

### Chicken Fried Chicken

Battered and fried organic chicken breast topped  
with chorizo country gravy, served with Dutch  
Oven potatoes and green beans \$28

### 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 \$38

### Braised Buffalo Short Rib★

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

### Grilled Kurobuta Pork Chop★

Snake River Farms long bone chop on fingerling potato  
hash with broccolini and a whiskey cider  
beurre blanc \$44

## Purple Sage Signature Steaks and Herb Fries★ Cowboy Style

16oz Dry aged bone on rib eye with  
grilled Mexican Spring onions,  
peppercorn jus and ancho chile  
butter \$69

## Purple Sage Style

12oz Prime New York Strip steak topped  
with chimichurri whipped  
goat cheese \$47

Your Host: Travis Axtell  
Executive Chef: Grea Brewington