



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 field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$11

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 fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$13

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$14

Sides

Green Chili Macaroni'n'Cheese \$7
Rosemary and Sage Fries★ \$5
Honey Braised baby carrots ★ \$6
Heber Valley chive cheddar whipped Yukon Gold potatoes★ \$7
Housemade Pickles★ \$5
Pablano and Parmesan Heirloom Grits★ \$7
Fried Pork Belly and Brussels Sprouts★ \$12

★= 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 nage 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 \$45

Pan Roasted Kurobuta Pork Chop★

Snake River Farms long bone chop on roasted root vegetables with broccolini and a cider and whiskey apple chutney \$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 \$68

Purple Sage Style

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

Your Host: Travis Axtell
Executive Chef: Greg Brewington