

PURPLE SKY
winery

APPETIZERS

Ocean’s Offering 22

six citrus-poached Gulf shrimp,
presented over crushed ice,
house-made cocktail sauce

Charcuterie* 25|45

curated selection of local and
imported cheeses, cured meats,
pickled vegetables and
assorted nuts

Siren’s Flame 20

four charred gulf shrimp tossed in
a bold fra diavolo sauce, tomatoes,
garlic chile confit, our house white
wine and sourdough crostini

Hamachi Crudo* 25

beet cured yellowtail delicately
sliced and layered with a ginger
ponzu, watermelon radish, and
serrano peppers

Crab Cakes* 29

golden crusted with a buttery
panko finish, served with
housemade remoulade and a
shaved fennel salad

SALADS

Estate Greens 15

heirloom lettuce blend, shaved
seasonal vegetables, chardonnay
vinaigrette, sea salt

Gem of Roma* 15

a caesar emulsion with
baby gem lettuce, brioche
croutons, and shaved parmesan

A’LA CARTE SIDES

English Muffin 4

Bacon 7

Homestyle Potatoes 10

Any Style Eggs* 5

BRUNCH PLATES

Maison Brioche Toast 18

thick cut brioche toast, lightly
caramelized, paired with a warm mixed
berry coulis, in house vanilla chantilly
and crispy homestyle potatoes

Crab Benedict* 29

Classic Benedict with warm lump crab
in drawn butter, soft-poached eggs, and
silky hollandaise, served with crispy
homestyle potatoes.

Add 8oz Prime New York Strip for 40.00

Avocado Tartine 16

sliced avocado and seasoned over a
butter rich brioche, topped with sliced
strawberries, and garnished with a
balsamic glaze, chef’s own finishing salt
and crispy homestyle potatoes.

Silk Fold Omelet* 19

3 egg omelet folded with sauteed
onions, sweet bell peppers and smoky
thick cut bacon, served with crispy
homestyle potatoes

SANDWICHES

choice of fries or house salad

French Dip 24

slow roasted prime rib, caramelized
onion, creamy horseradish, house red
wine au jus

Purple Sky Burger* 25

American Wagyu, caramelized onion,
sundried tomato, romaine, provolone,
bordelaise sauce

ENTREES

Pasta Alfredo Royale 21

grilled chicken over fresh fettuccini in a
rich parmesan cream, served with
sourdough crostini

North Sea Salmon* 45

pan seared scottish salmon, crisped skin
on, served over chickpea puree infused
with garlic, lemon and a chive oil drizzle

Steak Frites* 46

8oz chargrilled American prime New
York strip, served with bordelaise and
fries cooked in beef tallow

CHEF CORNELIUS WARD

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have certain conditions.