

BRANCH

SMALL & SHARED PLATES

FORK

CALIMARI SALAD

Fried Calimari, arugula, sauce Gribiche, Mignonette Vinaigrette, Parmesan Cheese 10

SMOKED WINGS

Smoked and then fried, Garlic Aioli 10

PENNE NORCIA

House Made Italian Sausage, Grano Padana 12

MUSSELS & FRIES

Saffron-Butter, Grilled Calimari 14

CHARCUTERIE

Andouille, Mortadella, Hog's Head Cheese 8

JERK CHICKEN TACO

Napa Cabage, Corn, Onion 5

MEATBALLS

Veal And Chicken Meatballs in Marinara 12

FRIED BROCCOLI

Yogurt, Lemon 4

OYSTERS

Half Dozen Raw 8

Half Dozen Chargrilled 11

FINGERS

TRUFFLE FRIES

House Cut Fries, Truffle Salt, Parmesan 3

DEVILED EGGS

Sriracha-Bacon, Avocado-Crab, Mustard 4

YELLOWFIN NACHOS

Tuna, Cilantro, Avocado 9

CHARRED ONION DIP

Red And Yellow Onion, Sherry, Sour Cream, House Chips 4

BRUSSEL SPROUTS

Sriracha And Fish Sauce Vinaigrette, Rice 5

PICKLES

House Assortment 4

FRIED BOLOGNA SANDWICH

Mortadella, deli mustard, cheddar, chips 8

ENTREES

SHRIMP FRIED RICE

Gulf Shrimp, Pineapple, Scallions, Egg 9

CHICKEN CHIMICHANGA

Tequila Braised Chicken, Andouille Queso, Cilantro, Salsa Verde, Dirty Rice 8

FISH IN BROTH

Gulf Fish, Lemongrass Broth, Mushrooms, Crabmeat, Noodles, Radish 22

HIGH LIFE BREAKFAST

House Bacon, Two Eggs, Potato Hash, Toast, High Life Pony 9

BRANCH BURGER

Beef Short Rib And Brisket, American Cheese, Onion, House-brined pickles on a brioche bun with fries 11 (add bacon 2, add egg 1)

CHINESE SPARE RIBS

glazed Chappapeela Farms spare ribs, fried rice, green beans 14

BRAISED OXTAIL GNOCCHI

Lima Beans, Pepperoncini 18

SWEETS & CHEESE

DONUT HOLES

Powdered Sugar, Cinnamon, Vanilla Ice Cream 6

ICE CREAM TRIO

Three Featured Flavors 7

CHEESE PLATE

Three Featured Artisan Cheeses 12

DINNER SERVED:

5 p.m - 10 p.m

Monday – Saturday

PURPLE PARROT CAFE

MENU

available upon request