

PURPLE PATCH DAILY SPECIALS

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STARTERS

☒ FRESH PEACH & HEIRLOOM TOMATO SALAD (gf vg v) 10 ☒
peaches & yellow heirloom tomatoes [from Linden Farms—Linden, VA],
red onion, mint & calamansi-balsamic vinaigrette

☒ HEIRLOOM TOMATO & MOZZARELLA SALAD (gf vg) 13 ☒
fresh heirloom tomatoes [from Linden Farms—Linden, VA],
sliced mozzarella & fresh basil with olive oil & balsamic vinaigrette

☒ WATERMELON SALAD (gf vg) 10 ☒
watermelon [from Linden Farms—Linden, VA] & mint salad with feta cheese

☒ GRILLED RIBEYE SKEWERS WITH ATCHARA PAPAYA SALAD (gf) 12 ☒
[from The Butcher's Market Mt. Pleasant—Washington, DC]

ENTREES

☒ BRAISED LAMB SHANK 28 ☒
served with mashed potatoes & roasted vegetables

☒ FILIPINO SPAGHETTI 15 ☒
hot dog & banana ketchup Bolognese topped with cheese

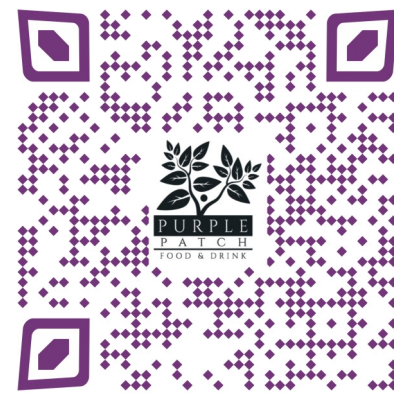


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DAILY
DINNER

10 AM - 9PM



YUMMY STARTERS & SHAREABLES

MAMA ALICE'S LUMPIA fried spring rolls with beef & pork with banana ketchup & spicy vinegar ADD: 1 lumpia (\$1.60)	8	PURPLE PATCH SLIDERS (VG*) grilled 1.5oz beef patties on brioche buns (3) topped with banana ketchup & atchara papaya salad SUBSTITUTE: *shiitake mushrooms	10
LECHON KAWALI (GF*) crispy fried braised pork belly & shoulder served with *mang tomas sauce	9	BRUSSELS SPROUTS (GF* VG* V*) fried brussels sprouts with smoked bacon, chives & parmesan	10
PORK SKEWERS grilled skewers of sweet marinated pork (2), served with atchara papaya salad	8	CRISPY EGGPLANT (VG V*) fried eggplant with spicy vinegar (8)	10
SPICY CALAMANSI CHICKEN SKEWERS grilled skewers with sweet & spicy calamansi sauce (2), served with atchara papaya salad	8	BABY RED BEET & HEIRLOOM TOMATO SALAD (GF VG V) roasted chilled beets, heirloom tomato, arugula & red wine vinaigrette	8
PURPLE PATCH CHICKEN WINGS served with garlic aioli & side salad; 8 wings per order - FRIED SPICY ADOBO WINGS (spicy; with atchara papaya salad) - FRIED CALAMANSI WINGS (sweet & spicy; with atchara papaya salad) - GRILLED WHITE MISO WINGS (mild; with cucumber salad)	12	BABY ARUGULA SALAD (GF VG V*) baby arugula, shallots & shaved gruyere dressed with lemon vinaigrette	8
ADOBO RADICCHIO WRAPS adobo braised chicken breast wrapped in radicchio topped with atchara papaya salad & banana ketchup	8	MISO CAESAR (VG) romaine lettuce with chopped kale, hardboiled egg yolk & parmesan dressed with white miso dressing ADD: chicken (\$4), shrimp (\$6)	8
		HOUSE SALAD (GF VG V) mesclun greens with cherry tomatoes & red onions, with lemon vinaigrette ADD: chicken (\$4), shrimp (\$6)	7

SIDES

MACARONI GRATINÉE (VG) 10
with béchamel, gruyere & bread crumbs
ADD: bacon, shiitake mushrooms (\$2) or longanisa (\$4)

ATCHARA PAPAYA SALAD (GF VG V) 6
papaya, carrots, red pepper, ginger, garlic, raisins & sweet vinaigrette

FRENCH FRIES (GF VG V) 5

ROASTED BABY VEGETABLES (GF VG V*) 8

SAUTÉED SHIITAKE MUSHROOMS & GREEN BEANS (GF VG V*) 9

GARLIC FRIED RICE (GF VG V) 4

JASMINE RICE (GF VG V) 3

SEAFOOD

RED SNAPPER RELLENONG broiled red snapper filet topped jumbo lump crab, buerre blanc sauce, tomatoes & onions, served with jasmine rice & house salad	28
ESCABECHE (GF WITHOUT SAUCE) whole fried 1lb red snapper, sweet red & green pepper in a ginger soy sauce, served with jasmine rice	25
GINATAANG ALIMASAG & SPINACH (GF) lump crab meat with spinach & chili peppers in coconut milk broth stewed with ginger & onion, served with jasmine rice	22
GINATAANG HIPON & KALE (GF) sautéed shrimp with kale in coconut milk broth stewed with ginger & onion, served with jasmine rice	20
GINISANG HIPON (GF) sautéed shrimp with green beans, garlic, onion, chilies & fish sauce, served with jasmine rice	20
ALIMASAG FRIED RICE jasmine rice sautéed with soy sauce, garlic & jumbo lump crab meat ADD: fried egg (\$2)	17

BEEF

FILIPINO BISTEK hanger steak marinated in soy sauce & lime juice, sautéed with onions, served with roasted potatoes, crispy onion rings & jasmine rice	18
STEAK FRITES (GF) 7oz grilled hanger steak topped with bordelaise sauce, served with fries	17
THE BUTCHER'S MARKET "44 FARMS" RIBEYE STEAK (GF) 14oz 100% black angus beef [44 Farms; Cameron, TX], served with mashed potatoes & roasted baby vegetables	34
THE BUTCHER'S MARKET TRIPLE-CHEESE SMASH BURGER (GF*) dry-aged ground beef, american cheese x3, "special" sauce, white onion, dill pickles, served on a potato bun with french fries	18
GRILLED HAMBURGER ON BRIOCHE BUN 7oz grilled beef patty, topped with lettuce, red onion, tomato, & sweet pickle on a brioche bun, served with fries ADD: american or gruyere (\$1) smoked bacon, atchara papaya salad or fried egg (\$2)	15

PORK

PORK SINIGANG (GF) traditional Filipino soup of braised pork, lemon broth, potato, green beans & spinach, served with jasmine rice	16
GINGER PORK BELLY braised pork belly marinated in ginger & soy sauce, served over pancit canton with baby bok choy	24
SIZZLING SISIG (GF*) pork belly & shoulder sautéed with onion, lemon juice, chili peppers, topped with a fried egg, served with jasmine rice	18
SISIG BURRITO our sisig with cheese in a flour tortilla, served with fries	18
PORK BELLY ADOBO pork belly braised in soy sauce, vinegar, garlic & bay leaves, served with potatoes, bok choy & jasmine rice	18
BAGOONG FRIED RICE WITH LONGANISA (GF) fried jasmine rice with garlic, bagoong (shrimp paste) & longanisa (Filipino sausage) ADD: fried egg (\$2)	15
TOCINO WITH GARLIC FRIED RICE grilled marinated pork served with garlic fried rice, atchara papaya salad & house salad	16
GRILLED PORK SANDWICH tocino (grilled sweet pork) with atchara papaya salad & tomatoes on brioche bun, served with fries	15
BICOL EXPRESS (GF) pork belly & shoulder sautéed with bagoong (shrimp paste), garlic & chili peppers in a coconut milk broth stewed with ginger & onion, served with jasmine rice	17

CHICKEN

CHICKEN ADOBO braised chicken thighs in soy sauce, vinegar, garlic & bay leaves, served with potatoes, bok choy & jasmine rice	16
SPICY ADOBO FRIED CHICKEN ENTRÉE fried boneless chicken thighs marinated in soy, vinegar, chili peppers, garlic, bay leaves & black peppercorn, served over spicy adobo rice with house salad	19
SPICY ADOBO FRIED CHICKEN SANDWICH fried boneless spicy adobo chicken on brioche, topped with a fried egg, lettuce, tomato & red onion, served with fries	16

VEGETABLES

LAING (GF VG V) taro leaves stewed in coconut milk, onions, ginger, garlic, chili peppers & mangoes, served with jasmine rice	12
EGGPLANT ADOBO IN COCONUT MILK (VG V*) fried eggplant in vegetarian adobo sauce with coconut milk, soy sauce, vinegar & toasted garlic, served with jasmine rice	16
GINATAANG BUTTERNUT SQUASH & GREEN BEANS (GF VG V) butternut squash & green beans in a coconut milk broth stewed with ginger & onion, served with jasmine rice	16
CALAMANSI TOKWA (VG V) fried tofu with calamansi sauce over pineapple fried rice	17
PANCIT CANTON (VG) thick flour noodles, soy sauce, carrot, celery, snow peas, cabbage, green beans, ginger, onion & coconut milk	14
PANCIT BIHON (GF* VG V) thin rice noodles, soy sauce, carrot, celery, snow peas, cabbage & green beans	14

ADD TO ANY VEGETABLE DISH:
shrimp (\$6), chicken (\$4), pork (\$4),
shiitake mushrooms (\$3), or bok choy (\$2)

[GF: GLUTEN FREE / VG: VEGETARIAN / V: VEGAN]

FAMILY-STYLE

PANCIT MAHAL ("LOVE NOODLES") 25
thick flour noodles & thin rice noodles sautéed with soy sauce, chicken adobo, crispy lechon kawali, shrimp, bok choy & shiitake mushrooms