



For Chef Marty, myself and our team, today and over many years, it's all about transformation in order to bring you the very best of us at that moment in time. We have transformed from that simple yet delicious and Creative Gourmet Carry-out and Catering Operation in 1986 through our first rendition in 1992 of this our Grand Central location to today. Chef's imagination and his amazing crew never ceases and our love of Food, Wine, and Service in the front of the house, along with our desire to serve you, matches it. We are grateful for your patronage as you are part of the live transformational process into the next version of Mise en Place.

**We are Grateful for Your Adventurous Palate and Spirit!**  
Maryann, Chef Marty, and The Mise en Place Team

**PLEASE VISIT US AT OUR OTHER LOCATIONS!**

CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F, AMALIE ARENA, MONTADOS AT SPARKMAN WHARF, BERKELEY BEACH CLUB

PLEASE NOTIFY US OF ANY FOOD ALLERGIES PRIOR TO ORDERING | A 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

442 WEST KENNEDY BOULEVARD TAMPA, FLORIDA 33606 | 813-254-5373 | MISEONLINE.COM

## APPETIZERS

**MISE MEZZE** - PIQUILLO PEPPER HUMMUS, HARISSA GRILLED EGGPLANT, HEIRLOOM TOMATO OLIVE FETA SALAD, ZA'ATAR GRILLED FLATBREAD - 12.33

**SMOKED SALMON CARPACCIO** - ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

**BEEF TENDERLOIN CARPACCIO** - ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

**LA PIZZA OF THE MOMENT** - 14.33

**FRIED CALAMARI** - BUFFALO GLAZE, CELERY ROOT SLAW, MAYTAG BLUE AIOLI - 12.33

**FRIED GREEN TOMATOES** - ROASTED POBLANO CHIVE BUTTERMILK VINAIGRETTE,

PIQUILLO PEPPER OIL, PICKLED FRESNO RELISH - 9.33

**FRIED BRUSSEL SPROUTS** - CRISPY SERRANO HAM, PARMESAN, APPLES, MARCONA ALMONDS, ALEPPO SALT, BROWN BUTTER SHERRY VINAIGRETTE - 9.33

**CHEF'S SCRATCH SOUPS** CHOICE OF BROTH OR CREAM - 6.33

## SALADS

**COBB** - CHOICE OF **DUCK CONFIT** OR **GRILLED CHICKEN** WITH AVOCADOS, NUESKE APPLEWOOD BACON, BUTTERMILK BLUE CHEESE, TOMATOES, DRIED CRANBERRY ORANGE, SAGE VINAIGRETTE OR RANCH - 15.33

**HEART OF ROMAINE CAESAR** - SHAVED PARMESAN, TOMATO, RED ONION, CROUTONS

SERVED WITH BLACK GARLIC CAESAR VINAIGRETTE - 10.33

**FRIED GREEN TOMATO SALAD** - JUMBO LUMP CRAB, BUTTERMILK CHIVE ROASTED CHILI VINAIGRETTE, ARUGULA, PIQUILLO PEPPER OIL - 16.33

**NIÇOISE** - HERBS DE PROVENCE SEARED RARE TUNA, GREEN BEANS, OLIVES, POTATOES, HARD BOILED EGG, TOMATOES, TOMATO MUSTARD TARRAGON VINAIGRETTE - 16.33

**SHRIMP FARRO CORN PANZANELLA SALAD** - CALABRIAN LEMON BASIL VINAIGRETTE, CUCUMBERS, GRAPE TOMATO, OLIVES, CROUTONS, FARRO, GRILLED CORN, RED ONION, ARUGULA, PEPPADEWS, RICOTTA SALATA - 16.33

**MIXED BEET** - HONEY GRILLED PEARS, FRISEE, CANDIED PECANS, BURRATA, TANGERINE SHALLOT VINAIGRETTE, CARAWAY PUMPERNICKEL CRUMBLE, WHITE BALSAMIC REDUCTION, LAVENDER SALT - 13.33

**KALE** - GRILLED CHICKEN, NUESKE APPLEWOOD SMOKED BACON, DRIED CHERRIES, CORN NUTS, MAYTAG BLUE CHEESE, RED ONIONS, SHERRY VINAIGRETTE, PIMENTO CHEESE TOAST - 15.33

**SPLIT PLATES** SALADS \$2 / SANDWICHES & ENTRÉES \$4

## SANDWICHES

WITH SEASONED FRENCH FRIES OR MIXED GREENS SALAD

**GRILLED CHEESE** - SMOKED GRAFTON, GRUYERE, RED PEPPER JELLY - 13.33

**BÁNH MÌ** - CHOICE OF CHICKEN & TOFU, PICKLED DAIKON, CARROTS, CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI, CUBAN BREAD - 11.33/13.33

**FRIED GREEN TOMATO BLT** - LEMON AIOLI, BIBB, TOASTED BRIOCHE -12.33

**SEARED TUNA CLUB** - NUESKE APPLEWOOD SMOKED BACON, AVOCADO, BIBB, TOMATOES, WHITE CHEDDAR, LOUIS SAUCE, BRIOCHE BUN - 16.33

**THE WILLY MOORE** - CURRIED CHICKEN SALAD, PROVOLONE, BIBB LETTUCE, MANGO RAISIN CHUTNEY, TOMATO, PUMPERNICKEL - 13.33

**BUTTERMILK FRIED CHICKEN** - GREEN TOMATO CHUTNEY, POBLANO CHILI AIOLI, PICKLES, BRIOCHE - 13.33

**DEVEILED CRAB BLT** - CORNMEAL CRUSTED SOFT SHELL CRAB, BACON, LETTUCE, TOMATO, DEVEILED CRAB AIOLI, BRIOCHE BUN - \$14.33

**ZIPPY DIPPY BURGER** - PAT LAFRIEDA SHORT RIB, GRAFTON SMOKED CHEDDAR, BUTTER LETTUCE, HEIRLOOM TOMATO, NUESKE APPLEWOOD SMOKED BACON, ZIPPY DIPPY SAUCE, BRIOCHE BUN - 14.33

**PAT LAFRIEDA SHORT RIB BURGER** - PANCETTA, BASIL AIOLI, PROVOLONE, FIG BALSAMIC RED ONION KETCHUP, ARUGULA, FOCACCIA - 14.33

**HOUSE ROASTED TURKEY** - FUJI APPLE WALNUT DRIED CRANBERRY SLAW, GRAFTON CHEDDAR, AVOCADO BASIL AIOLI, GRAIN BREAD - 13.33

**FLANK STEAK SANDWICH** - BACON PIMENTO CHEESE, CRISPY ONION RINGS, CAROLINA REAPER LIME AIOLI, WHITE CHEDDAR ON CUBAN BREAD - 14.33

**PULLED PORK CUBAN** - BRAISED PORK SHOULDER, SWISS, PICKLES, PICKLED RED ONIONS, GUAVA MUSTARD SAUCE ON A CUBAN - 13.33

**CORNMEAL CRUSTED RED SNAPPER** - 5 PEPPERCORN LEMON HORSERADISH REMOULADE, SHREDDED LETTUCE, TOMATO, ONION, CUBAN BREAD - 14.33

## ENTRÉES

**CHICKEN MILANESE** - PAN FRIED, LEMON WHITE WINE PAN SAUCE, FENNEL, OLIVE TOMATO ARUGULA SALAD, GRANA PADANA - 16.33

**PAN SEARED SALMON** - CURRY GREEN APPLE VINAIGRETTE, STEAMED JASMINE RICE, GRILLED ASPARAGUS, ROASTED TOMATOES - 17.33

**PETITE FILET** - PEPPERCORN CRUSTED, HERB CONFIT MARBLE POTATOES, GRILLED ZUCCHINI, CARROTS, HERB BLACK TRUFFLE BUTTER - 22.33

**WILD MUSHROOM TAGLIATELLE** - GOAT CHEESE FONDUE, SPINACH, PEAS, HERBED BREAD CRUMBS - 15.33

**RISOTTO** - CALAMARI, SCALLOPS, ROCK SHRIMP, FENNEL, OLIVES, CIOPPINO BROTH, ALEPPO AIOLI TOAST - 16.33

**WILL'S BRUNCH** - EGG-AND-THE-LIKE REPERTOIRE - 13.33

**PAN SEARED SCALLOPS** - HARISSA CRUSTED, PRESERVED LEMON WHITE WINE ALEPPO BROTH, CHERMOULA ROASTED BABY CARROTS, ISRAELI COUSCOUS, PISTACHIO DUKKAH - 17.33

**GREEN CURRY VEGETABLE STIR FRY** - SEARED TOFU, RICE NOODLES, LIME COCONUT SAUCE, CASHEWS, THAI HERBS - 13.33

**MIXED QUINOA** - ROASTED BUTTERNUT SQUASH, CORN, BLACK BEANS, KALE, POBLANO, APPLE RADISH SALAD, SMOKED CHIMICHURRI VINAIGRETTE - 12.33

**FISH OF THE DAY** - SEARED FRESH CATCH WITH JASMINE RICE, WILTED GREENS, PICKLED RED ONIONS, CITRUS BASIL VINAIGRETTE - 17.33

## ADD-ONS

**GRILLED SHRIMP** - 8.33

**SEARED SALMON** - 8.33

**PETITE FILET** - 15.33

**GRILLED CHICKEN** - 6.33

**SEARED SCALLOPS** - 12.33

**THICK-CUT BACON** - 4.33

**SEARED TOFU** - 4.33

**DUCK CONFIT** - 5.33

**AVOCADO** - 3.33

## SIDES

5.33

**FRENCH FRIES**

**JASMINE RICE**

**SAUTEÉD GREENS**

**MIXED GREEN SALAD**

**QUINOA BLEND**

## DESSERTS

9.33

**CHOCOLATE PECAN TOFFEE MOUSSE**

CRÈME ANGLAISE, TOFFEE SAUCE

**LEMON GOAT CHEESECAKE**

GRANOLA, CHANTILLY, STRAWBERRY RHUBARB CONFITURE

**NUTELLA BANANA BREAD PUDDING**

COCONUT MARCONA ALMOND ICE CREAM, TOFFEE SAUCE

**FLOURLESS CHOCOLATE MATCHA CAKE**

PASSIONFRUIT SAUCE, CHANTILLY, CANDIED GINGER

**TAHITIAN VANILLA BEAN CRÈME BRÛLÉE**

STAR ANISE PEAR STRAWBERRY SOUP,

BROWN SUGAR CINNAMON SHORTBREAD COOKIES

**HOMEMADE ICE CREAM & SORBET**

## BEVERAGES

*A LUNCH SELECTION  
FROM OUR FULL LIST*

**KAHWA COFFEE**

FRENCH PRESS - 7/13

ESPRESSO - 3/4

AMERICANO - 4

CAPPUCCINO - 5

LATTE - 5

MISE CUBANO - 4

One Shot Espresso with

Demerara Sugar

CAFE MISE - 4

One shot Espresso topped with

Chantilly

EXTRA SHOT - 2

**TEBELLA TEA**

5

KEY LIME GINGER

EARL GREY LAVENDER

MATCHA

STRAWBERRY ROSÉ

FLORIDA ORANGE BLOSSOM

MOONSHINE DARJEELING

COCONUT POUCHONG

Make it a Latte or an Iced Tea for

an additional \$1

**SOFT DRINKS**

PELLEGRINO SPARKLING

WATER - 7

EVIAN STILL WATER - 7

SODAS - 3.5

ICED TEA - 3.5

SEASONAL ICED TEA - 4

**HARD DRINKS**

**BEERS**

4

AMSTEL LIGHT

COPPERTAIL INDEPENDENT

TANK 7

**A SELECTION OF WINES  
BY THE GLASS TO ENJOY  
WITH LUNCH**

8

JEIO, *PROSECCO*

CHALK HILL, *CHARDONNAY*

JUVE Y CAMPS, BRUT ROSE,

*PINOT NOIR*, CAVA

SOTER VINEYARDS, *NORTH*

*VALLEY*, *PINOT NOIR*

**COCKTAILS**

9

APEROL SPRITZ

THE HEATHER

09 /02 / 2019