



LUNCH

MISE EN PLACE
442 WEST KENNEDY BOULEVARD
TAMPA, FLORIDA 33606
813-254-5373
MISEONLINE.COM

LUNCH: TUESDAY-FRIDAY 11:30AM-2:30PM
DINNER: TUESDAY-THURSDAY 5:00-10:00PM
FRIDAY-SATURDAY 5:00-11:00PM

PLEASE VISIT US AT OUR OTHER LOCATIONS!

CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F,
AMALIE ARENA, COMING SOON - MONTADOS BY MISE EN PLACE, 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.

PROPRIETORS

CHEF MARTY BLITZ
MARYANN FERENC, CEO

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

CHEF'S SCRATCH SOUPS CHOICE OF BROTH OR CREAM - 6.32

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 - AJI PANCA CRUSTED, PERUVIAN POTATO CORN SALAD, MUSHROOM CEVICHE, AJI AMARILLO LIME VINAIGRETTE, ARUGULA, TOSTONES - 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 BLAT - 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

TOGARASHI GRILLED CHICKEN - MISO VINAIGRETTE, PICKLED NAPA CABBAGE, SOBA SALAD - 16.33

PAN SEARED SALMON - CURRY GREEN APPLE VINAIGRETTE, STEAMED JASMINE RICE, GRILLED ASPARAGUS, ROASTED TOMATOES - 17.33
PETITE FILET - AJI AMARILLO SWEET POTATO PUREE, BRUSSEL, MUSHROOM, CORN, SMOKED CHIMICHURRI, ANCHO PEPITA BUTTER - 22.33

SHRIMP CAPELLINI - BLISTERED GRAPE TOMATOES, ARTICHOKE HEARTS, LEMON CAPER WHITE WINE BUTTER, BASIL - 17.33

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, 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 - MIXED GREENS, GRAPE TOMATO, RED ONION, PISTACHIO,

QUINOA BLEND

DESSERTS

9.33

CHOCOLATE PECAN TOFFEE MOUSSE

CRÈME ANGLAISE, TOFFEE SAUCE

WHITE CHOCOLATE-ORANGE CHEESECAKE

MORELLO CHERRY JAM, ORANGE SUPREMES, ROASTED WHITE CHOCOLATE

PASSION FRUIT PANNA COTTA

CARAMELIZED PINEAPPLE, SHORTBREAD COOKIE CRUMBLE

WHITE CHOCOLATE ALMOND CAKE

APRICOT MARMALADE, CHANTILLY, BROWN BUTTER HAZELNUT TUILE

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 - 4/7

EVIAN STILL WATER - 4/7

SODAS - 3.5

ICED TEA - 3.5

SEASONAL ICED TEA - 4

HARD DRINKS

BEERS

4

AMSTEL LIGHT

COPPERTAIL INDEPENDENT

INNIS & GUNN

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

8

SCARPETTA, PROSECCO

CHALK HILL, CHARDONNAY

JUVE Y CAMPS, BRUT ROSE,

PINOT NOIR, CAVA

SOTER VINEYARDS, NORTH

VALLEY, PINOT NOIR

COCKTAILS

9

APEROL SPRITZ

MISE G&T