



DINNER

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, 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.

PROPRIETORS

CHEF MARTY BLITZ
MARYANN FERENC, CEO

RAW AND CURED

TUNA CARPACCIO - JICAMA POBLANO PINK GRAPEFRUIT RADISH SALAD, YUZU CHILI MOJO EMULSION, CALABAZA COTIJA EMPANADA, SMOKED MALDON SEA SALT - 12.33
CARPACCIO - CHOICE OF **BEEF TENDERLOIN** OR **SMOKED SALMON** WITH ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33
HAMACHI - PEPPADEW EMULSION, BEECH MUSHROOM ESCOVITCH, VIRGINIA HAM, SMOKE PEANUTS, MICRO RED SORREL - 14.33
CEVICHE - SHISHITO PEPPERS, AVOCADO, RADISH, BLOOD ORANGE, RED ONION, WHITE SOY, FRESH MINT, HUITLACOCHÉ GINGER LIME PUREE, FURIKAKE, TOSTONES - 12.33
MARKET OYSTERS - GREEN APPLE HORSERADISH PINK PEPPERCORN MIGNONETTE - 10.33
HOUSE CURED CHARCUTERIE PLATE - NORTH CAROLINA BBQ PORK BELLY RILLETTES, DUCK TASSO, BBQ WHITE CHEDDAR FRESNO SAUSAGE, WILD BOAR SALAMI, BRESAOLA, PICKLED DRIED CHERRIES, PICKLED SHRIMP, GREEN TOMATO POBLANO COCKTAIL SAUCE AND CHEF'S GROOVY ACCOMPANIMENTS - 16.33

SOUP AND SALADS

FRIED GREEN TOMATOES SALAD - JUMBO LUMP CRAB, ARUGULA SALAD, RED ONIONS, BUTTERMILK CHIVE VINAIGRETTE, PIQUILLO PEPPER OIL - 13.33
BRICK STREET FARMS LITTLE GEM CAESAR - GRILLED HOUSE BAGUETTE, SHAVED GRANA PADANO, BLACK GARLIC MEYER LEMON WHITE ANCHOVY VINAIGRETTE, RED ONION - 10.33
ORGANIC ARUGULA - FIGS, CONFIT BALSAMIC RED ONIONS, CRISPY PANCETTA, GOAT CHEESE FOCACCIA TOAST, SHERRY WALNUT VINAIGRETTE - 10.33
MIXED BEET SALAD - HONEY THYME GRILLED PEARS, FRISEE, CANDIED PECANS, RED ONION, TANGERINE FENNEL POLLEN VINAIGRETTE, LAVENDER MALDON SALT, POINT REYES BLUE CHEESE WITH PUMPERNICKEL CRUMBLE - 11.33
SOUP OF THE MOMENT - CHOICE OF BROTH OR CREAM - 7.33

STARTERS

SOUS VIDE LOBSTER - BELUGA CASHEW LENTIL SALAD, TOMATO MASALA VINAIGRETTE, TAMARIND LIME CHUTNEY, CRISPY CHICKPEAS, NIGELLA SEEDS - 16.33
SOFT SHELL CRAB - OLD BAY CORNMEAL CRUSTED, BLACK GARLIC MALT VINEGAR AIOLI, CRISPY FINGERLING POTATO, CAPERBERRY CORIANDER CHILI SALAD - 14.33
CORNMEAL CRUSTED OYSTERS - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.33
SEARED PORK BELLY -EGGPLANT CONSERVA, SMOKED CALABRIAN CHILI VINAIGRETTE, KALE SALSA VERDE, TOASTED FARRO, SWEET DROP PEPPERS - 15.33
CHICKEN LIVER PORT MOUSSE PÂTÉ - FENNEL ONION RADISH, PINOT VERJUS GRAPE MARMALADE - 11.33
BURRATA SERRANO HAM - APPLE PEAR HAZELNUT ENDIVE SALAD, FIG BALSAMIC JAM, GRILLED BAGUETTE - 14.33
FENNEL RUBBED SHRIMP - CALABRIAN CHILI CAPER BROTH, CIPOLLINI ONION BLACK CURRANT CABBAGE AGRODOLCE, GRILLED BAGUETTE, LEMON OLIVE OIL - 15.33
SAUTÉED CALAMARI - EDAMAME, SHIITAKES, CHILIES, YUZU SAKE BUTTER, THAI HERBS - 12.33
VADOUVAN CRUSTED SCALLOPS - HARISSA SWEET POTATO PUREE, PRESERVED LEMON VINAIGRETTE, SHAVED BRUSSEL ALMOND TURNIP SALAD, POMEGRANATE MOLASSES - 15.33
RISOTTO - GRILLED CHICKEN, FAVA BEANS, PEAS, BLISTERED GRAPE TOMATOES, BEECH MUSHROOMS, MASCARPONE, TARRAGON BROTH - 13.33
LA BELLE FARM FOIE GRAS - PASTRAMI SPICE RUB, FENNEL SAUERKRAUT, CRANBERRY IP8 MUSTARD VINAIGRETTE, PUMPERNICKEL TOAST, SMOKED MALDON SEA SALT - 16.33
NASHVILLE HOT QUAIL - MIXED MARBLE VIRGINIA HAM POTATO SALAD, ZICKLES, POBLANO BUTTERMILK VINAIGRETTE - 13.33
KOBE OXTAIL POUTINE - FINGERLING FRIES, OXTAIL GRAVY, CHEDDAR CURDS - 13.33
LOBSTER POUTINE - FINGERLING FRIES, BRANDY GRAVY, CHEDDAR CURDS - 14.33
POUTINE OF THE MOMENT - 12.33
L.A. PIZZA - ROCK SHRIMP, ZUCCHINI, PANCETTA, PINE NUTS, GRAPE TOMATOES - 15.33
L.A. PIZZA - CHORIZO, POBLANOS, ROAST CORN, COTIJA - 15.33

ASK YOUR SERVER ABOUT OUR
CHEF'S GET BLITZED TASTING PAIRING MENUS

MAINS

PAT LAFRIEDA SHORT RIB BURGER - BACON SHALLOT MARMALADE, BUTTERMILK ONION RINGS, GRUYERE, TRUFFLED TOMATO BRANDY AIOLI, BRIOCHE BUN, FRIES - 19.33 +ADD EGG - 3.33 +ADD PORK BELLY - 5.33 +ADD FOIE GRAS - 15.33
ALEPPO CRUSTED SEARED TOFU - TOASTED FARRO HIMALAYAN RED RICE, CARROT LEEK PEA BROTH, ORANGE OLIVE FENNEL SALAD - 22.33
FREE RANGE CHICKEN BREAST - WILD MUSHROOM SWEET POTATO CIPOLLINI CONFIT CHICKEN THIGH TRUFFLE RAGOUT, BACON GOAT CHEESE CREAMED KALE, PORCINI SAGE BUTTER, WILTED RAMP - 27.33
VEAL SCALOPPINI - FREGOLA 5 PEPPERCORN NDUJA CACIO E PEPE, WHITE ASPARAGUS, PISTACHIO GREMOLATA, CHANTERELLE RED WINE VEAL JUS - 36.33
SOUS VIDE VENISON - MOLE SPICED, RABBIT MUSHROOM BUTTERNUT SQUASH POSOLE, PASILLA NEGRO CHILI JUS, PLANTAIN ALLSPICE SORGHUM PUREE - 40.33
AMERICAN RED SNAPPER - PAN SEARED, CELERY ROOT ROCK SHRIMP RAMP BARIGOULE, MIXED MARBLE POTATOES, SAFFRON ROUILLE TOAST, FENNEL POLLEN - 35.33
TOGARASHI CRUSTED SALMON - LEMONGRASS BAMBOO RICE, CASHEW MISO BRAISED BABY BOK CHOY, PASSIONFRUIT TRUFFLE PONZU, BRICK STREET FARMS PEA SHOOTS - 33.33
PORCINI CRUSTED TUNA - SALSIFY POTATO PUREE, MUSHROOM CIPOLLINI CONSERVA, GRILLED ZUCCHINI, RAMP SALSA VERDE VINAIGRETTE - 34.33
FILET OF BEEF TENDERLOIN - HORSERADISH BUTTERMILK MASH POTATOES, GUANCIALE PINE NUT HARICOT VERTS, TRUMPET ROYALE MUSHROOMS, BLACK GARLIC RED WINE JUS - 41.33
MOLASSES PECAN CRUSTED RACK OF LAMB - AMISH CHEDDAR CHILI GRITS, SAUTÉED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 43.33
GRILLED HANGER STEAK - KOREAN SPICE RUB, CURRIED FINGERLING POTATO SHORT RIB BUTTERNUT SQUASH HASH, PICKLED LOTUS ROOT, KIMCHI BUTTER, SNOW PEA SHOOTS, MISO MUSTARD VINAIGRETTE - 36.33
SEARED DUCK BREAST - PULLED DUCK, CANNELLINI BEAN, BABY CARROT, CELERY ROOT, CIPOLLINI RAGOUT, HIMALAYAN RED RICE, BROWN BUTTER KALE, APRICOT BRANDY MOSTARDA, WALNUT SAGE PESTO - 34.33
ZA'ATAR GRILLED SALMON, TUNA, AMERICAN RED SNAPPER OR TOFU - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 35.33/TOFU 22.33

SIDES

AMISH CHEDDAR CHILI GRITS - 9.33
SAUTE OF CARROT, BEET, BROCCOLINI, TURNIP, CAULIFLOWER, AND RADISH - 9.33
CREAMED KALE GRUYERE CHEESE - 9.33
GRILLED ASPARAGUS - 9.33
BACON SHERRY BRUSSEL SPROUTS - 10.33
LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE - CORN NUT PEPITA CRUMBLE - 13.33
WARM CRIMSON LENTIL CRACKED WHEAT SALAD - 9.33
ROASTED MARBLE POTATOES - 9.33
BLACK TRUFFLE FRIES HERBS, PARMESAN - 9.33

CHEESE COURSE

SELECT THREE 18.33 / **FIVE** 22.33

WITH FOCACCIA CROSTINI, QUINCE PASTE, MARCONA ALMONDS, WILDFLOWER HONEYCOMB

COW

BEEHIVE BARELY BUZZED, USA - COFFEE-RUBBED
COMTÉ, FRANCE - UNPASTEURIZED, CREAMY, NUTTY
GRAFTON SMOKED CHILI CHEDDAR, USA - SMOKE, HEAT, AGED 60-DAYS
GRANA PADANO, ITALY - AGED 9-MONTHS
MAHON, SPAIN - FIRM, TANGY
POINT REYES, USA - MEDIUM CREAMY BLUE, SWEET
SWEET GRASS DAIRY GREEN HILL, GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH
SWEET GRASS DAIRY THOMASVILLE TOMME, USA - RAW GRASS, TANGY
SWEET GRASS DAIRY GEORGIA GOUDA, USA - FIRM, SWEET, NUTTY

SHEEP

ARTZAI GAZTA IDIAZABAL, SPAIN - UNPASTEURIZED, HARD, SMOKEY, RICH
LAMB CHOPPER, HOLLAND - SMOOTH, BUTTERY
MOLITERNO AL TARTUFO, ITALY - TRUFFLE

GOAT

BIJOU, USA - SOFT, FRESH, SWEET, AGED 1-WEEK
BÛCHERON, FRANCE - SEMI FIRM, AGED 10-WEEKS
SMOKIN GOAT CHEESE, SEMI-SOFT SMOKED, SPAIN, AGED 60 DAYS

