



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 CRUDO** - PEPPADEW EMULSION, BEECH MUSHROOM ESCOVITICH, VIRGINIA HAM, SMOKE PEANUTS, MICRO RED SORREL - 14.33
- CEVICHE** - COMPRESSED PINEAPPLE, RED ONIONS, GHOST CHILI ESSENCE, CILANTRO, TOASTED MACADAMIA NUTS, RED CURRY COCONUT LECHE DE TIGRE, CANDIED GINGER - 12.33
- MARKET OYSTERS** - GREEN APPLE HORSERADISH PINK PEPPERCORN MIGNONETTE - 10.33
- HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, DUCK TASSO, HARISSA LAMB 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

- GRILLED OCTOPUS** - 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, SWEETY 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
- BBQ SPICE RUB GRILLED SHRIMP** - VIRGINIA HAM GREEN TOMATO, BLACK EYED PEA SWEET POTATO STEW, ALABAMA WHITE BBQ, ARBOL CHILI BUTTERMILK BISCUIT - 15.33
- SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILES, 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** - WHITE VER JUS PEAR VINAIGRETTE, COCOA NIBS, CARDAMOM MALDON, BESAN PANCAKE - 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** - HOUSE MADE FENNEL SAUSAGE, SAN MARZANO TOMATOES, BROCCOLINI, FRESNO CHILIES, BUFFALO MOZZARELLA - 15.33
- L.A. PIZZA** - WILD MUSHROOMS, RAMP PESTO, RICOTTA, BACON, BLACK TRUFFLE SALT - 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
- JACKFRUIT TACOS** - PERUVIAN BUTTERNUT SQUASH PURPLE POTATO CHOCLO PEPITA HASH, SPICY BLACK BEAN ORANGE PUREE - 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, FRIED LEEKS, 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** - SHERRY VINEGAR MOLASSES GLAZED PLANTAINS, CALLALOO BRUSSELS, COCONUT PIGEON PEA BASMATI RICE, CHAYOTE PINEAPPLE ESCOVITICH, STRAWBERRY TAMARIND RED WINE ALLSPICE BBQ SAUCE - 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