



## 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!**

SONO CAFE, TAMPA MUSEUM OF ART  
MISE CAFE, AMALIE ARENA  
CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F (COMING SOON!)

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

## BEVERAGES

### KAHWA COFFEE

FRENCH PRESS - 7/13  
ESPRESSO - 3/4  
AMERICANO - 4  
CAPPUCCINO - 4  
LATTE - 5  
EXTRA SHOT - 2

### TEBELLA TEA

5

FLORIDA ORANGE BLOSSOM  
THUNDERBOLT DARJEELING  
EARL GREY LAVENDER  
PINEAPPLE GINGER MATCHA  
COCONUT POUCHONG  
CARROT CAKE RED ROOIBOS

### SOFT DRINKS

SAN PELLEGRINO - 4/7  
ACQUA PANNA - 4/7  
SODAS - 3.5  
ICED TEA - 3.5  
SEASONAL ICED TEA - 4  
LEMONADE - 4  
ARNOLD PALMER - 4.5

### BEERS

4

AMSTEL LIGHT  
MADURO BROWN  
SESSION LAGER

### WINE BY THE GLASS

8

VILLA SANDI, *PROSECCO*  
CHALK HILL, *CHARDONNAY*  
JUVE Y CAMPS, BRUT ROSE,  
*PINOT NOIR, CAVA*  
BARCOS DE PIEDRA,  
*TEMPRANILLO*

### COCKTAILS

9

CITRUS SPRITZ  
PALOMA

### 3-COURSE TASTING MENU CHOOSE ONE FROM EACH COURSE - 23.30

**FIRST** - MIXED GREEN SALAD / CREAM OR BROTH SOUP

**SECOND** - SALMON CARPACCIO / PULLED PORK CUBAN / WILLY MOORE / MIXED QUINOA

**THIRD** - TAHITIAN VANILLA BEAN CRÈME BRÛLÉE / CHOCOLATE PECAN TOFFEE MOUSSE

## APPETIZERS

**MISE MEZZE** - PIQUILLO PEPPER HUMMUS, HARISSA GRILLED EGGPLANT, HEIRLOOM TOMATO OLIVE FETA SALAD,  
ZA'ATAR GRILLED FLATBREAD - 12.30

**SMOKED SALMON CARPACCIO** - ARUGULA ARTICHOKE RADISH SALAD, REGGIANO, CAPERS,  
TRUFFLE LIME SHALLOT VINAIGRETTE, RED ONION, CROSTINI - 13.30

**LA PIZZA OF THE MOMENT** - 13.30

**FRIED CALAMARI** - BUFFALO GLAZE, CELERY ROOT SLAW, MAYTAG BLUE AIOLI - 12.30

**FRIED GREEN TOMATOES** - ROASTED POBLANO CHIVE BUTTERMILK VINAIGRETTE,  
PIQUILLO PEPPER OIL, PICKLED FRESNO RELISH - 9.30

**PULLED DUCK POUTINE** - FINGERLING FRIES, RED WINE THYME GRAVY, WHITE CHEDDAR CHEESE CURDS - 12.30

### CHEF'S SCRATCH SOUPS CHOICE OF BROTH OR CREAM - 6.30

## SALADS

**COBB** - CHOICE OF **DUCK CONFIT & GRILLED CHICKEN** WITH AVOCADOS, NUESKE APPLEWOOD BACON,  
BUTTERMILK BLUE CHEESE, TOMATOES, DRIED CRANBERRY ORANGE, SAGE VINAIGRETTE OR RANCH - 15.30

**HEART OF ROMAINE CAESAR** - SHAVED PARMESAN, TOMATO, RED ONION, CROUTONS  
SERVED WITH BLACK GARLIC CAESAR VINAIGRETTE - 10.30

**FRIED GREEN TOMATO SALAD** - JUMBO LUMP CRAB, BUTTERMILK CHIVE ROASTED CHILI VINAIGRETTE,  
ARUGULA, PIQUILLO PEPPER OIL - 16.30

**NIÇOISE** - HERBS DE PROVENCE SEARED RARE TUNA, GREEN BEANS, OLIVES, POTATOES,  
HARD BOILED EGG, TOMATOES, TOMATO MUSTARD TARRAGON VINAIGRETTE - 16.30

**SHRIMP** - PANCA-CHILI CRUSTED, PERUVIAN POTATO CORN SALAD, MUSHROOM CEVICHE,  
AJI AMARILLO LIME VINAIGRETTE, ARUGULA, TOSTONES - 16.30

**GRILLED STEAK** - ARUGULA, ASPARAGUS, BREAKFAST RADISH, GRAPE TOMATOES, STILTON,  
ROASTED MUSHROOMS, RED ONION, RED WINE HORSERADISH MUSTARD VINAIGRETTE - 16.30

**MIXED BEET** - HONEY GRILLED PEARS, FRISEE, CANDIED PECANS, BURRATA, TANGERINE SHALLOT VINAIGRETTE,  
CARAWAY PUMPERNICKEL CRUMBLE, WHITE BALSAMIC REDUCTION, LAVENDER SALT - 13.30

**KALE** - GRILLED CHICKEN, NUESKE APPLEWOOD SMOKED BACON, DRIED CHERRIES, CORN NUTS,  
MAYTAG BLUE CHEESE, RED ONIONS, SHERRY VINAIGRETTE, PIMENTO CHEESE TOAST - 15.30

## SPLIT PLATES

SALADS \$2 / SANDWICHES & ENTRÉES \$4

## SANDWICHES

WITH SEASONED FRENCH FRIES OR MIXED GREENS SALAD

**GRILLED CHEESE** - AMISH WHITE CHEDDAR, MONTCHEVRE,  
MAYTAG BLUE, MELTED LEEKS, THYME ROASTED MUSHROOMS,  
TOMATOES ON BRIOCHE - 13.30

**BÁNH MÌ** - CHOICE OF **CHICKEN & TOFU**, PICKLED DAIKON, CARROTS,  
CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI, BAGUETTE - 11.30/13.30

**FRIED GREEN TOMATO BLAT** - LEMON AIOLI, BIBB, TOASTED BRIOCHE -12.30

**SEARED TUNA CLUB** - NUESKE APPLEWOOD SMOKED BACON, AVOCADO,  
BIBB, TOMATOES, WHITE CHEDDAR, LOUIS SAUCE, BRIOCHE BUN - 16.30

**THE WILLY MOORE** - CURRIED CHICKEN SALAD, PROVOLONE, BIBB LETTUCE,  
MANGO RAISIN CHUTNEY, TOMATO, PUMPERNICKEL - 13.30

**BUTTERMILK FRIED CHICKEN** - GREEN TOMATO CHUTNEY,  
POBLANO CHILI AIOLI, PICKLES, BRIOCHE - 13.30

**ZA'ATAR CHICKEN SHAWARMA** - PICKLED RADISH CUCUMBER FENNEL SALAD,  
FETA, PRESERVED LEMON TZATZIKI SAUCE, GRILLED FLATBREAD - 13.30

**ZIPPY DIPPY BURGER** - PAT LAFRIEDA SHORT RIB, GRAFTON SMOKED  
CHEDDAR, BUTTER LETTUCE, HEIRLOOM TOMATO, NUESKE APPLEWOOD  
SMOKED BACON, ZIPPY DIPPY SAUCE, BRIOCHE BUN - 14.30

**PAT LAFRIEDA SHORT RIB BURGER** - PANCETTA, BASIL AIOLI, PROVOLONE,  
FIG BALSAMIC RED ONION KETCHUP, ARUGULA, FOCACCIA - 14.30

**HOUSE ROASTED TURKEY** - FUJI APPLE WALNUT DRIED CRANBERRY SLAW,  
GRAFTON CHEDDAR, AVOCADO BASIL AIOLI GRAIN BREAD - 13.30

**FLANK STEAK SANDWICH** - BACON PIMENTO CHEESE, CRISPY ONION RINGS,  
CAROLINA REAPER LIME AIOLI, WHITE CHEDDAR ON CUBAN BREAD - 14.30

**PULLED PORK CUBAN** - BRAISED PORK SHOULDER, SWISS, PICKLES,  
PICKLED RED ONIONS, GUAVA MUSTARD SAUCE ON A CUBAN - 13.30

**CORNMEAL CRUSTED RED SNAPPER** - 5 PEPPERCORN LEMON HORSERADISH  
REMOULADE, SHREDDED LETTUCE, TOMATO, ONION, CUBAN BREAD - 14.30

## ENTRÉES

**CRISPY CHICKEN FALAFEL MILANESE** - GREEK SALAD, RED WINE THYME JUS,  
LEMON SAGE ROASTED FINGERLING POTATOES - 16.30

**GREEN CURRY VEGETABLE STIR FRY** - SEARED TOFU, RICE NOODLES,  
LIME COCONUT SAUCE, THAI HERBS - 13.30

**PULLED DUCK FARRO FRIED RICE** - SPINACH, EDAMAME, MUSHROOMS,  
CASHEWS, CHILIES, YUZU SOY GINGER BROTH - 15.30

**PAN SEARED SALMON** - CURRY GREEN APPLE VINAIGRETTE,  
STEAMED JASMINE RICE, GRILLED ASPARAGUS, ROASTED TOMATOES - 17.30

**GRILLED HANGER STEAK** - 5 PEPPERCORN CRUSTED, WILTED SPINACH,  
FINGERLING POTATO SMOKED BACON MUSHROOM RAGOUT,  
PORCINI MADEIRA BUTTER - 17.30

**RISOTTO** - CALAMARI, SCALLOPS, ROCK SHRIMP, FENNEL, OLIVES,  
CIOPPINO BROTH, ALEPPO AIOLI TOAST - 16.30

**WILL'S BRUNCH** - EGG-AND-THE-LIKE REPERTOIRE - 13.30

**BBQ SPICE RUBBED SCALLOPS** - BOURBON CREAM CORN PUREÉ,  
SCALLION WHOLE GRAIN MUSTARD POTATO SALAD, COLE SLAW,  
WORCESTERSHIRE COMPRESSED WATERMELON - 17.30

**SOFT SHELL CRAB** - AJI AMARILLO BATTERED, BLACK BEAN, CRAB,  
CHIPOTLE POSOLE, LIME DRESSED FRISEE LIME, RADISH RED ONION SALAD,  
LIME PASILLA CREMA - 17.30

**MIXED QUINOA** - ROASTED BUTTERNUT SQUASH, CORN, BLACK BEANS, KALE,  
POBLANO, APPLE RADISH SALAD, SMOKED CHIMICHURRI VINAIGRETTE - 12.30

**FISH OF THE DAY** - SEARED FRESH CATCH WITH JASMINE RICE,  
WILTED GREENS, PICKLED RED ONIONS, CITRUS BASIL VINAIGRETTE - 17.30

## ADD-ONS

GRILLED SHRIMP - 8.30

SEARED SALMON - 8.30

SKIRT STEAK - 6.30

GRILLED CHICKEN - 6.30

SEARED SCALLOPS - 12.30

THICK-CUT BACON - 4.30

SEARED TOFU - 4.30

DUCK CONFIT - 5.30

AVOCADO - 3.30

SIDES - 5.30

FRENCH FRIES

JASMINE RICE

CHEDDAR CHILI GRITS

SAUTEÉD GREENS

MIXED GREEN SALAD

QUINOA BLEND

DESSERTS - 9.30

CHOCOLATE PECAN  
TOFFEE MOUSSE

YUZU MASCARPONE  
CHEESECAKE

GERMAN CHOCOLATE  
CAKE PANNA COTTA

WARM OLIVE OIL  
PISTACHIO POLENTA CAKE

PEANUT BUTTER  
BANANA S'MORES

WHITE CHOCOLATE  
ALMOND CAKE

TAHITIAN VANILLA BEAN  
CRÈME BRÛLÉE

HOMEMADE ICE CREAM  
& SORBET