



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
GOLDEN ASSAM
COCONUT POUCHONG
LOVE POTION #9
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
FLORIDA CRACKER
SESSION LAGER

WINE BY THE GLASS

8

VILLA SANDI, *PROSECCO*
CHALK HILL, *CHARDONNAY*
M. CHAPOUTIER, *ROSE*
CHÂTEAU SOUVERAIN,
CABERNET SAUVIGNON

COCKTAILS

9

SCARLET DAISY
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

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

SECOND COURSES

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 - JUMBO LUMP CRAB, ARUGULA SALAD, BUTTERMILK CHIVE ROASTED CHILI VINAIGRETTE, 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
TOFU BÁNH MÌ - GRILLED TOFU, PICKLED DAIKON, CARROTS, CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI, BAGUETTE - 11.30
CHICKEN BÁNH MÌ - GRILLED CHICKEN, PICKLED DAIKON, CARROTS, CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI ON BAGUETTE 13.30
FRIED GREEN TOMATO BLT - AVOCADO, MEYER LEMON AIOLI, BIBB ON 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 FLAT BREAD - 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
SOFT SHELL PO' BOY - GRAPEFRUIT FRESNO CHILI REMOULADE, PICKLED CABBAGE, CUBAN BREAD - 14.30

ENTRÉES

CRISPY CHICKEN FALAFEL MILANESE - GREEK SALAD, LEMON SAGE ROASTED FINGERLING POTATOES, RED WINE THYME JUS - 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, FINGERLING POTATO SMOKED BACON MUSHROOM RAGOUT, PORCINI MADEIRA BUTTER, WILTED SPINACH - 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
BAR-B-QUE SPICE RUBBED SCALLOPS - AMISH CHEDDAR CHILI GRITS, HOUSE TASSO RED EYE GRAVY, BROWN BUTTER PECAN SPINACH - 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
CHOCOLATE FLOURLESS COCONUT CAKE
WARM OLIVE OIL PISTACHIO POLENTA CAKE
PEANUT BUTTER BANANA S'MORES
WHITE CHOCOLATE ALMOND CAKE
TAHITIAN VANILLA BEAN CRÈME BRÛLÉE
HOMEMADE ICE CREAM & SORBET