



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

BEVERAGES

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
COLD BREW ICED COFFEE - 5

TEBELLA TEA

5

KEY LIME GINGER
GOLDEN MONKEY
EARL GREY LAVENDER
LOVE POTION #9
MATCHA
STRAWBERRY ROSE
JAMAICAN RUBY RED
Make it a Latte or a Shaken Iced Tea
Lemonade for an additional \$1

SOFT DRINKS

BADOIT SPARKLING WATER - 4/7
EVIAN STILL WATER - 4/7
SODAS - 3.5
ICED TEA - 3.5
SEASONAL ICED TEA - 4
LEMONADE - 4
ARNOLD PALMER - 4.5
HOUSE-MADE SODA - \$5

BEERS

4

AMSTEL LIGHT
MADURO BROWN
SESSION LAGER

WINES BY THE GLASS

8

SCARPETTA, *PROSECCO*
CHALK HILL, *CHARDONNAY*
JUVE Y CAMPS, BRUT ROSE,
PINOT NOIR, CAVA
CLOS DE LOS SIETE,
MALBEC, MERLOT, CAB

COCKTAILS

9

APEROL SPRITZ
POLLY'S COVE

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 - 13.32
BÁNH MÌ - CHOICE OF **CHICKEN & TOFU**, PICKLED DAIKON, CARROTS, CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI, BAGUETTE - 11.32/13.32
FRIED GREEN TOMATO BLAT - LEMON AIOLI, BIBB, TOASTED BRIOCHE -12.32
SEARED TUNA CLUB - NUESKE APPLEWOOD SMOKED BACON, AVOCADO, BIBB, TOMATOES, WHITE CHEDDAR, LOUIS SAUCE, BRIOCHE BUN - 16.32
THE WILLY MOORE - CURRIED CHICKEN SALAD, PROVOLONE, BIBB LETTUCE, MANGO RAISIN CHUTNEY, TOMATO, PUMPERNICKEL - 13.32
BUTTERMILK FRIED CHICKEN - GREEN TOMATO CHUTNEY, POBLANO CHILI AIOLI, PICKLES, BRIOCHE - 13.32
ZA'ATAR CHICKEN SHAWARMA - PICKLED RADISH CUCUMBER FENNEL SALAD, FETA, PRESERVED LEMON TZATZIKI SAUCE, GRILLED FLATBREAD - 13.32
ZIPPY DIPPY BURGER - PAT LAFRIEDA SHORT RIB, GRAFTON SMOKED CHEDDAR, BUTTER LETTUCE, HEIRLOOM TOMATO, NUESKE APPLEWOOD SMOKED BACON, ZIPPY DIPPY SAUCE, BRIOCHE BUN - 14.32
PAT LAFRIEDA SHORT RIB BURGER - PANCETTA, BASIL AIOLI, PROVOLONE, FIG BALSAMIC RED ONION KETCHUP, ARUGULA, FOCACCIA - 14.32
HOUSE ROASTED TURKEY - FUJI APPLE WALNUT DRIED CRANBERRY SLAW, GRAFTON CHEDDAR, AVOCADO BASIL AIOLI GRAIN BREAD - 13.32
FLANK STEAK SANDWICH - BACON PIMENTO CHEESE, CRISPY ONION RINGS, CAROLINA REAPER LIME AIOLI, WHITE CHEDDAR ON CUBAN BREAD - 14.32
PULLED PORK CUBAN - BRAISED PORK SHOULDER, SWISS, PICKLES, PICKLED RED ONIONS, GUAVA MUSTARD SAUCE ON A CUBAN - 13.32
CORNMEAL CRUSTED RED SNAPPER - 5 PEPPERCORN LEMON HORSERADISH REMOULADE, SHREDDED LETTUCE, TOMATO, ONION, CUBAN BREAD - 14.32

ENTRÉES

BBQ SPICED RUBBED CHICKEN - PIMENTO CHEESE BACON GRITS, PICKLED GREEN TOMATOES, NORTH CAROLINA BBQ GLAZE, WILTED GREENS - 16.32
GREEN CURRY VEGETABLE STIR FRY - SEARED TOFU, RICE NOODLES, LIME COCONUT SAUCE, THAI HERBS - 13.32
PAN SEARED SALMON - CURRY GREEN APPLE VINAIGRETTE, STEAMED JASMINE RICE, GRILLED ASPARAGUS, ROASTED TOMATOES - 17.32
CAPELLINI CACIO E PEPE - BLACK PEPPER, PECORINO ROMANO - 16.32
CAPELLINI POMODORO - TOMATO, BASIL, RICOTTA SALATA - 16.32
GRILLED HANGER STEAK - 5 PEPPERCORN CRUSTED, WILTED SPINACH, FINGERLING POTATO SMOKED BACON MUSHROOM RAGOUT, PORCINI MADEIRA BUTTER - 17.32
RISOTTO - CALAMARI, SCALLOPS, ROCK SHRIMP, FENNEL, OLIVES, CIOPPINO BROTH, ALEPPO AIOLI TOAST - 16.32
WILL'S BRUNCH - EGG-AND-THE-LIKE REPERTOIRE - 13.32
PAN SEARED SCALLOPS - HARISSA CRUSTED, PRESERVED LEMON WHITE WINE ALEPPO BROTH, CHERMOULA ROASTED BABY CARROTS, ISRAELI COUSCOUS, PISTACHIO DUKKAH - 17.32
SOFT SHELL CRAB BLUE PLATE SPECIAL - OLD BAY CRUSTED, MASA HUSH PUPPIES, KALE SLAW, PEPPADEW REMOULADE, FRENCH FRIES - 17.32
MIXED QUINOA - ROASTED BUTTERNUT SQUASH, CORN, BLACK BEANS, KALE, POBLANO, APPLE RADISH SALAD, SMOKED CHIMICHURRI VINAIGRETTE - 12.32
FISH OF THE DAY - SEARED FRESH CATCH WITH JASMINE RICE, WILTED GREENS, PICKLED RED ONIONS, CITRUS BASIL VINAIGRETTE - 17.32

ADD-ONS

GRILLED SHRIMP - 8.32

SEARED SALMON - 8.32

SKIRT STEAK - 6.32

GRILLED CHICKEN - 6.32

SEARED SCALLOPS - 12.32

THICK-CUT BACON - 4.32

SEARED TOFU - 4.32

DUCK CONFIT - 5.32

AVOCADO - 3.32

SIDES - 5.32

FRENCH FRIES

JASMINE RICE

MASA HUSH PUPPIES

PIMENTO CHEESE BACON GRITS

SAUTEÉD GREENS

MIXED GREEN SALAD

QUINOA BLEND

DESSERTS - 9.32
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

APPETIZERS

MISE MEZZE - PIQUILLO PEPPER HUMMUS, HARISSA GRILLED EGGPLANT, HEIRLOOM TOMATO OLIVE FETA SALAD, ZA'ATAR GRILLED FLATBREAD - 12.32
SMOKED SALMON CARPACCIO - ARUGULA ARTICHOKE RADISH SALAD, REGGIANO, CAPERS, TRUFFLE LIME SHALLOT VINAIGRETTE, RED ONION, CROSTINI - 13.32
LA PIZZA OF THE MOMENT - 14.32
FRIED CALAMARI - BUFFALO GLAZE, CELERY ROOT SLAW, MAYTAG BLUE AIOLI - 12.32
FRIED GREEN TOMATOES - ROASTED POBLANO CHIVE BUTTERMILK VINAIGRETTE, PIQUILLO PEPPER OIL, PICKLED FRESNO RELISH - 9.32
PULLED DUCK POUTINE - FINGERLING FRIES, RED WINE THYME GRAVY, WHITE CHEDDAR CHEESE CURDS - 12.32

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 - 15.32
HEART OF ROMAINE CAESAR - SHAVED PARMESAN, TOMATO, RED ONION, CROUTONS SERVED WITH BLACK GARLIC CAESAR VINAIGRETTE - 10.32
FRIED GREEN TOMATO SALAD - JUMBO LUMP CRAB, BUTTERMILK CHIVE ROASTED CHILI VINAIGRETTE, ARUGULA, PIQUILLO PEPPER OIL - 16.32
NIÇOISE - HERBS DE PROVENCE SEARED RARE TUNA, GREEN BEANS, OLIVES, POTATOES, HARD BOILED EGG, TOMATOES, TOMATO MUSTARD TARRAGON VINAIGRETTE - 16.32
SHRIMP - AJI PANCA CRUSTED, PERUVIAN POTATO CORN SALAD, MUSHROOM CEVICHE, AJI AMARILLO LIME VINAIGRETTE, ARUGULA, TOSTONES - 16.32
MIXED BEET - HONEY GRILLED PEARS, FRISEE, CANDIED PECANS, BURRATA, TANGERINE SHALLOT VINAIGRETTE, CARAWAY PUMPERNICKEL CRUMBLE, WHITE BALSAMIC REDUCTION, LAVENDER SALT - 13.32
KALE - GRILLED CHICKEN, NUESKE APPLEWOOD SMOKED BACON, DRIED CHERRIES, CORN NUTS, MAYTAG BLUE CHEESE, RED ONIONS, SHERRY VINAIGRETTE, PIMENTO CHEESE TOAST - 15.32

SPLIT PLATES

SALADS \$2 / SANDWICHES & ENTRÉES \$4