

PURPLE POULET

SOUTHERN BOURBON BISTRO

"THE BIRD"

"Claim to Fame" - Fried Chicken Dinner **16**

Four Pieces, Green Beans, Buttermilk-Bacon Whipped Potatoes, Black Pepper Gravy

Fricassee of "Bird In a Nest"	16	Fried Chicken and Waffle	17
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Root Veggies, Buttermilk-Bacon Whipped Potatoes

Half Chicken, Sweet Potato-Bacon-Cornbread Waffle, Pecan Butter, Maple-Bourbon Syrup

KY Coq Au Vin - Drunkin' Bird	18	"Funky" Pecan Purple Chicken	18
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Bourbon Brined Breast, Red Wine-Bacon-Gravy, Mushrooms, Creole Grits

Berry Brine and Demi, Allouette-Ham Stuffing, Bourbon Mashed Sweet Potatoes

CHEF Z's SOUTHERN SUPPER

Z's Uptown Hot Brown	15	"Swanky" Shrimp -n- Grits	20
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Biscuit, Turkey, Country Ham, Parmesan, Mornay, Bacon, Fried Green Tomato

Bourbon-Cream Pan Gravy, Andouille, Bacon Debris, Red-Eye Ganache

Bourbon Fried Catfish	22	Cola-BBQ Pulled Pork	16
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Crawfish-Corn-Dijonnaise Maque Choux, Creole Grits, Tabasco Aioli

Creamy Mac-n-Cheese, Collards, Cornbread, Jalapeno-Peach Slaw

Voodoo Salmon w/ Saffron Purloo	24	Southern Steak Frites	32
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Cajun Seared and Sweet-Chili Glaze, Shellfish, Tasso, Creamed Rice, Spiced Tomato Broth

Spice Rubbed Ribeye, Bleu Cheese-Bacon-Bourbon Butter, Fries, Asparagus

Farmers Market	MKT	Paneed Veal Pappardelle	24
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Fresh, Seasonal, Vegetarian, Down South Flavors w/ an Up-Town Attitude

Scallopini, Marsala, Demi, Country Ham, Mushroom, Basil, Parmesan

PO BOY'S

Fried Shrimp, Oyster or Catfish	12	Celebrate the Pig	12
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Blackened Green Tomato, Lettuce, Pickled Onion, Swamp Sauce

Pulled Pork, Country Ham, Bacon, BBQ Sauce, Lettuce, Pickled Onion

"TWO FISTED" BURGERS

"The Classic" Double Cheese	12	Bourbon Glazed	13
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Mozzarella, Cheddar, T-L-O-P, Swamp Sauce

Bacon, Pepperjack, Onion Straws

SIDES TO SHARE **7**

Creole Grits
Bourbon Mashed Sweet Potatoes
Buttermilk-Bacon Whipped Potatoes
Creamy Mac-n-Cheese
"Bloody Mary" Infused Root Veggies

Cider Simmered Collards
"All-Day" Green Beans w/ Ham Hock
Grilled Asparagus w/ Pecan Butter
Creamed Spinach
Mushrooms Marchand De Vin

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

***This restaurant prepares foods and uses ingredients that may contain or come in contact with nuts, nut oil, wheat, eggs, seafood and/or shellfish.**

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Up-Town App's

General Tso's Veal Sweetbreads 10

Spinach-Bacon Salad, Fried Won Tons, Creole Mustard, Bourbon-Pepper-Peach Jam

Duet of Poor Man's Foie Gras 10

* Chicken Liver Pate, Cornichons, Mustard, Jam
* Chicken Livers, Madeira, Bacon, Onion

Swamp Critters Provencale 11

Skillet Frog Legs, Shrimp, Crawfish, Pernod, Garlic, Tomato, Capers,

Crab Cake Sandwich 12

Fried Green Tomato, Tabasco Aioli, Swamp Sauce, Pickled Things

Sweet Potato Beignets 8

5-Spice Mascarpone, Red Eye Ganache, Bacon Debris

Down South Small Shares

"Blue Grass" Fondue 9

Bleu Cheese, Country Ham, Bacon, Spinach, Tabasco, Herb Spiced Pita Chips

Creole Beer Nuts 6

Sweet-n-Spicy Roasted Pecans

Salt-n-Pepper Fries 6

Garlic Sea Salt, Cola BBQ Sauce, Honey-Dijon-Bourbon Sauce

Housemade Pimento Cheese 8

Benne Wafers, Grilled French Bread, Bourbon-Pepper-Peach Jam,

Southern "Pickens" MKT

Chef Z's Daily Selection – Sample Board

"Oysters" (6 per serving)

On The Half Shell 12 "Redneck" Rockefeller 14

Wasabi Infused Cocktail Sauce, Lemon Mignonette

Southern Fried, Creamy Spinach, Country Ham, Pimento Cheese

"Our Favorite" 14 Buttermilk-Fried 13

Crawfish, Bacon, Trinity Mire Poix, Mornay, Parmesan Breading

Cornmeal, Siracha-Spiced, Greens, Swamp Sauce

Fresh Baked Biscuits

Classic Buttermilk 4 The Egg Came First! 9

Spiced Honey or Jam

Fried Egg, Fried Green Tomato, Pimento Cheese

Country Ham 9 Croque Monsieur 10

Mascarpone, Bourbon-Pepper-Peach Jam, Pickled Things

Pulled Pork, Country Ham, Mozzarella, Parmesan, Creole Mustard, Mornay, Pickled Things

Soup and Salad

Bistro Salad 7 Southern Caesar 8

Romaine, Tomato, Boiled Egg, Cheddar, Country Ham Lardoons, Honey-Dijon-Bourbon Dressing

Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons

KY Limestone Bibb 7 Jalapeno-Peach Slaw 5

Benne Seeds, Herb Vinaigrette, Romano-Parmesan Cheese

Peach Brandy Raisins, Crushed Peanuts, Peach Vinaigrette

Turtle Soup "Au Sherry" 8 Angry Orchard Cider Onion Soup 5

New Orleans Favorite

Pepperjack, Mozzarella, BBQ Spice, Onion Straws