

# 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

<b>Fricassee of "Bird In a Nest"</b>	<b>16</b>	<b>Fried Chicken and Waffle</b>	<b>17</b>
--------------------------------------	-----------	---------------------------------	-----------

Root Veggies, Buttermilk-Bacon Whipped Potatoes

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

<b>KY Coq Au Vin - Drunkin' Bird</b>	<b>18</b>	<b>"Funky" Pecan Purple Chicken</b>	<b>18</b>
--------------------------------------	-----------	-------------------------------------	-----------

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

<b>Z's Uptown Hot Brown</b>	<b>15</b>	<b>"Swanky" Shrimp -n- Grits</b>	<b>20</b>
-----------------------------	-----------	----------------------------------	-----------

Biscuit, Turkey, Country Ham, Parmesan, Mornay, Bacon, Fried Green Tomato

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

<b>Bourbon Fried Catfish</b>	<b>22</b>	<b>Cola-BBQ Pulled Pork</b>	<b>16</b>
------------------------------	-----------	-----------------------------	-----------

Crawfish-Corn-Dijonnaise Maque Choux, Creole Grits, Tabasco Aioli

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

<b>Voodoo Salmon w/ Saffron Purloo</b>	<b>24</b>	<b>Southern Steak Frites</b>	<b>32</b>
--	-----------	------------------------------	-----------

Cajun Seared and Sweet-Chili Glaze, Shellfish, Tasso, Creamed Rice, Spiced Tomato Broth

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

<b>Farmers Market</b>	<b>MKT</b>	<b>Paneed Veal Pappardelle</b>	<b>24</b>
-----------------------	------------	--------------------------------	-----------

Fresh, Seasonal, Vegetarian, Down South Flavors w/ an Up-Town Attitude

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

### PO BOY'S

<b>Fried Shrimp, Oyster or Catfish</b>	<b>12</b>	<b>Celebrate the Pig</b>	<b>12</b>
--	-----------	--------------------------	-----------

Blackened Green Tomato, Lettuce, Pickled Onion, Swamp Sauce

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

### "TWO FISTED" BURGERS

<b>"The Classic" Double Cheese</b>	<b>12</b>	<b>Bourbon Glazed</b>	<b>13</b>
------------------------------------	-----------	-----------------------	-----------

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.**

# PURPLE POULET

## SOUTHERN BOURBON BISTRO

### 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