

# PURPLE POULET

## SOUTHERN BOURBON BISTRO

### UP-TOWN APP'S & DOWN SOUTH SMALL SHARES

<p><b>General Tso's Veal Sweetbreads</b> Jalapeno-Peach Slaw, Fried Won Tons, Creole Mustard, Bourbon-Pepper-Peach Jam</p>	<b>11</b>	<p><b>"Blue Grass" Fondue</b> Bleu Cheese, Country Ham, Bacon, Spinach, Tabasco, Herb Spiced Pita Chips</p>	<b>9</b>
<p><b>Duet of Poor Man's Foie Gras</b> * Chicken Liver Pate, Cornichons, Mustard, Jam * Chicken Livers, Madeira, Bacon, Onion</p>	<b>10</b>	<p><b>Swamp Critters Provencale</b> Skillet Frog Legs, Shrimp, Crawfish, Pernod, Garlic, Tomato, Capers,</p>	<b>12</b>
<p><b>Creole Beer Nuts</b> Sweet-n-Spicy Roasted Pecans</p>	<b>6</b>	<p><b>Fried Mac-n-Cheese</b> Red-Eye Bacon Jam, Sweet Pepper Relish</p>	<b>10</b>
<p><b>Crab Cake Sandwich</b> Fried Green Tomato, Tabasco Aioli, Swamp Sauce, Pickled Things</p>	<b>12</b>	<p><b>Housemade Pimento Cheese</b> Benne Wafers, Grilled French Bread, Bourbon-Pepper-Peach Jam,</p>	<b>8</b>
<p><b>Sweet Potato Beignets</b> 5-Spice Mascarpone, Red Eye Ganache, Bacon Debris</p>	<b>9</b>	<p><b>"Nashville Style" Cauliflower</b> Hot-n-Spicy, Pickled Things, French Bread</p>	<b>8</b>
<p><b>Southern "Pickens"</b> Chef Z's Daily Selection – Sample Board</p>	<b>MKT</b>	<p><b>Bourbon Glazed Pork Belly</b> Pineapple, Grits, Red-Eye Ganache, Bacon Debris</p>	<b>12</b>

### OYSTERS (6 per serving)

<p><b>On The Half Shell</b> Wasabi Infused Cocktail Sauce, Lemon Mignonette</p>	<b>12</b>	<p><b>Buttermilk-Fried</b> Cornmeal, Siracha-Spiced, Greens, Swamp Sauce</p>	<b>13</b>
<p><b>"Our Favorite"</b> Crawfish, Bacon, Trinity Mire Poix, Mornay, Parmesan Breading</p>	<b>14</b>	<p><b>"Redneck" Rockefeller</b> Southern Fried, Creamy Spinach, Country Ham, Pimento Cheese</p>	<b>14</b>

### SOUP AND SALAD

<p><b>Bistro Salad</b> Romaine, Tomato, Boiled Egg, Cheddar, Country Ham Lardoons, Honey-Dijon-Bourbon Dressing</p>	<b>8</b>	<p><b>Southern Caesar</b> Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons</p>	<b>8</b>
<p><b>Sangria Salad</b> Pineapple, Berries, Sweet Peppers, Pickled Red Onion, Poppy Seeds, Boozy-Sangria-Vinaigrette</p>	<b>9</b>	<p><b>Composition of Beet &amp; Carrot</b> Bleu Cheese, Greens, Pecans, Orange Marmalade Vinaigrette</p>	<b>10</b>
<p><b>Jalapeno-Peach Slaw</b> Peach Brandy Raisins, Crushed Peanuts, Peach Vinaigrette</p>	<b>6</b>	<p><b>Heirloom Tomato</b> Green Beans, Sweet Pepper, Sesame Seeds, Basil Vinaigrette</p>	<b>8</b>
<p><b>Turtle Soup "Au Sherry"</b> New Orleans Favorite</p>	<b>8</b>	<p><b>Angry Orchard Cider Onion Soup</b> Pepperjack, Mozzarella, BBQ Spice, Onion Straws</p>	<b>6</b>

### FRESH BAKED BISCUITS

<p><b>Classic Buttermilk</b> Spiced Honey or Jam</p>	<b>4</b>	<p><b>The Egg Came First!</b> Fried Egg, Fried Green Tomato, Pimento Cheese</p>	<b>9</b>
<p><b>Country Ham</b> Mascarpone, Bourbon-Pepper-Peach Jam, Pickled Things</p>	<b>9</b>	<p><b>Croque Monsieur</b> Pulled Pork, Country Ham, Mozzarella, Parmesan, Creole Mustard, Mornay, Pickled Things</p>	<b>10</b>

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## SOUTHERN BOURBON BISTRO

### "THE BIRD"

#### "Claim to Fame" - Fried Chicken Dinner 17

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

#### Fricassee of "Bird In a Nest" 17 Fried Chicken and Waffle 18

Pulled Chicken, Veloute, Mushrooms, Roasted Root Veggies, Buttermilk-Bacon Whipped Potatoes

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

#### KY Coq Au Vin - Drunkin' Bird 19 "Funky" Pecan Purple Chicken 19

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 21

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 17

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

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

#### Voodoo Salmon w/ Saffron Purloo 25 BBQ Spiced Filet Mignon 34

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

Melted Pimento Cheese, Asparagus, Sauce Diane w/Buttermilk-Bacon Whipped Potatoes

#### Hickory Smoked Beef Brisket 20 Paneed Veal Pappardelle 24

Bourbon-Peach Jus, Baby Carrot, Celery, Buttermilk - Bacon- Whipped Potatoes

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

#### Farmers Market MKT "Two Fisted" Burger 14

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

Bourbon Glaze, Bacon, Pepperjack, Onion Straws w/Salt-n-Pepper Fries

### SIDES TO SHARE 7

Creole Grits

Bourbon Mashed Sweet Potatoes

Buttermilk-Bacon Whipped Potatoes

Creamy Mac-n-Cheese

Salt-n-Pepper Fries

Cider Simmered Collards

Garden Fresh Green Beans

Grilled Asparagus w/ Pecan Butter

Creamed Spinach

Mushrooms Marchand De Vin

### PURPLE POULET SWEET TOOTH

**Be Sure To Ask Your Server About Chef Z's Scrumptious Desserts.  
All Made In-House**

**We Offer A Fine Selection of After Dinner Cordials & Cocktails**

\*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.