PURPLE POULET SOUTHERN BOURBON BISTRO

Southern "Pickens"		Snack -n-Share			
(French Bread, Crackers, Bourbon Pea	ach Jam)				
A La Carte Choice of Three	14 24		Classic Buttermilk Biscuits Honey and Bourbon Peach Jam	10	
All of Five Below	30		Fried Deviled Eggs Bacon, Caviar, Pickled Peppers	15	
Pimento Cheese			Sweet Potato Beignets	15	
House Made - Fan Favorite		5-Spice Mascarpone, Red Eye Ganache, Bacon Debris		29	
Chopped Chicken Liver Pate Fried Deviled Eggs			ggplant Napoleon louette, Parmesan, Creole Sauce		
"Blue Grass" Fondue					
Bleu Cheese, Country Ham, Bacon, Spinach			Alligator-Crabcake Sliders Fried Green Tomato, Honey Bourbon Dijon Sauce, Tabasco Aioli	22	
Country Ham Creole Mustard, Pickled Things			"Nashville Style" Cauliflower Hot-n-Spicy, Pickled Things, French Bread	16	
Smoked Salmon Mousse Caviar Garnish		Fried Green Tomato Pie Gratinée Biscuit Crust, Creole Sauce, Cheddar-Jack			
	SOU	IP -			
Caviar Garnish	Summe	r In	Biscuit Crust, Creole Sauce, Cheddar-Jack	13	
Caviar Garnish	Summe Blackberries, Peca	r In	Biscuit Crust, Creole Sauce, Cheddar-Jack - N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette		
Caviar Garnish Roasted Peaches,	Summer Blackberries, Peca	r In ans, I	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad	13	
Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedd	Summer Blackberries, Peca 1 ar, Country Ham,	r In ans, I	Biscuit Crust, Creole Sauce, Cheddar-Jack - N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread		
Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedd: Honey-Dijon-Bourbon Dressing Turtle Soup "Au Sherry"	Summer Blackberries, Peca 1 ar, Country Ham,	r In ans, I L3	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons Angry Orchard Cider Onion Soup	13	
Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedd: Honey-Dijon-Bourbon Dressing Turtle Soup "Au Sherry"	Summer Blackberries, Peca 1 ar, Country Ham,	r In ans, I L3	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons Angry Orchard Cider Onion Soup Pepperjack, Mozzarella, BBQ Spice, Onion Straws ANY SALAD	13	
Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedd: Honey-Dijon-Bourbon Dressing Turtle Soup "Au Sherry" New Orleans Favorite	Summer Blackberries, Peca 1 ar, Country Ham,	r In	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons Angry Orchard Cider Onion Soup Pepperjack, Mozzarella, BBQ Spice, Onion Straws ANY SALAD Pan Seared Salmon	13	
Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedder Honey-Dijon-Bourbon Dressing Turtle Soup "Au Sherry" New Orleans Favorite Bourbon Brine Chicken Breast	Summer Blackberries, Peca 1 ar, Country Ham, 1	r In ans, I 13 L4 TC 18 29	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons Angry Orchard Cider Onion Soup Pepperjack, Mozzarella, BBQ Spice, Onion Straws ANY SALAD Pan Seared Salmon	13	
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Roasted Peaches, Bistro Salad Romaine, Tomato, Boiled Egg, Chedder Honey-Dijon-Bourbon Dressing Turtle Soup "Au Sherry" New Orleans Favorite Bourbon Brine Chicken Breast Roasted Beef Tenderloin On The Half Shell*	Summer Blackberries, Peca 1 1 ar, Country Ham, 1 ADD	r In ans, I 13 14 18 29	Biscuit Crust, Creole Sauce, Cheddar-Jack N - SALAD Savannah Salad Radish, Parmesan, Greens, Balsamic Vinaigrette Southern Caesar Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons Angry Orchard Cider Onion Soup Pepperjack, Mozzarella, BBQ Spice, Onion Straws ANY SALAD Pan Seared Salmon Sauteed Shrimp [6 per serving] "Redneck" Rockefellers	13	

^{*}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

"THE BIRD"

"Claim to Fame" - Fried Chicken Dinner Four Pieces, Green Beans, Buttermilk-Bacon Whipped Potatoes, Black Pepper Gravy					
Fricassee of "Bird In a Nest" Pulled Chicken, Veloute, Mushrooms, Garden Veggies, Buttermilk-Bacon Whipped Potatoes	27	Fried Chicken and Waffle Half Chicken, Sweet Potato-Bacon-Cornbread Waffle, Pecan Butter, Maple-Bourbon Syrup	29		
KY Coq Au Vin - Drunkin' Bird	31	Funky Faux Chicken	23		
Bourbon Brined Breast, Red Wine-Bacon-Gravy, Mushrooms, Creole Grits		Vegan Jambalaya, Plant Based Chicken			
CHEF Z's SOU	THEF	RN SUPPER			
Z's Uptown Hot Brown Biscuit, Turkey, Country Ham, Parmesan, Mornay, Bacon, Fried Green Tomato	23	"Swanky" Shrimp -n- Grits Bourbon-Cream Pan Gravy, Andouille, Bacon Debris, Red-Eye Ganache	32		
Voodoo Salmon w/ Saffron Purloo* Cajun Seared and Sweet-Chili Glaze, Crawfish, Andouille, Creamed Rice, Spiced Tomato Broth	34	Cornmeal Fried Catfish Crawfish-Corn-Dijonnaise Maque Choux, Creole Grits, Tabasco Aioli	31		
Hickory Smoked Beef Brisket Bourbon-Peach Jus, Baby Carrot, Celery, Buttermilk - Bacon Whipped Potatoes	30	Paneed Veal Pappardelle Scallopini, Marsala, Demi, Country Ham, Mushroom, Basil, Parmesan	34		
Casino Style Market Catch* Bourbon-Bacon-Maple Broth, Bourbon Mashed Sweet Potatoes	MKT	Swamp Critters Provencal Shrimp, Crayfish, Frog Legs, Alligator-Crabcake, Tomato, Pernod, Capers Duchess Potatoes	44		
Crabmeat Cobbler Duet Lump Crab, Roasted Beef Tenderloin, Cajun Cream Sauce	55	Cola BBQ or Fried Berry BBQ Ribs Mac-n-Cheese, Collards	28/3		
Seafood Mélange Sauteed Fresh Catch, Shrimp, Crawfish, Zucchini, Buttermilk- Bacon Whipped Potatoes, Lobster Sauce, Parmesan Brulee	MKT	BBQ Spiced Filet Mignon* Melted Pimento Cheese, Sauce Diane, Buttermilk-Bacon Whipped Potatoes, Carrots, Mushrooms	49		

SIDES TO SHARE k-Bacon Whipped Potatoes

10

Country Green Beans Salt-n-Pepper Fries Creamed Spinach Buttermilk-Bacon Whipped Potatoes Weisenberger Grits, Creole Style Bourbon Mashed Sweet Potatoes

Creamy Mac-n-Cheese Cider Simmered Collards Mushrooms Marchand De Vin