

PURPLE POULET
“A SOUTHERN BOURBON BISTRO”

STARTERS & SHARES

Southern Pickens	26
Pimento Cheese, Chopped Liver Pate w/Deviled Eggs, Country Ham w/Mustard (served with French Bread, Crackers, Bourbon Peach Jam and Pickled Things)	
Choice of One Item	14
Classic Buttermilk Biscuits	10
Honey-Bacon Butter, Bourbon Peach Jam and Honey	
Fried Deviled Eggs	16
Bacon, Caviar, Pickled Peppers	
Sweet Potato Beignets	15
5-Spice Mascarpone, Red Eye Ganache, Bacon Debris	
Pork Belly Bruschetta	16
Herbed Alouette Cheese, Apple Butter	
Fried Green Tomato Pie Gratinée	16
Buttermilk Biscuit Crust, Creole Sauce, Cheddar-Jack	
Oysters On The Half Shell	22
Wasabi Infused Cocktail Sauce	
"Redneck" Rockefeller	26
Southern Fried, Spinach, Country Ham, Pimento Cheese	
“Our Favorites” Oysters	26
Crawfish, Bacon, Mornay, Parmesan Breading	

SOUP & SALAD

Apple Cranberry Crisp Salad	14
Greens, Cheddar Cheese, Oatmeal-Pecan Crisp, Balsamic Vinaigrette	
Bistro Salad	14
Romaine, Tomato, Boiled Egg, Cheddar, Country Ham, Honey-Dijon-Bourbon Dressing	
Southern Caesar	14
Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons	
Turtle Soup "Au Sherry"	15
New Orleans Favorite	
Angry Orchard Cider Onion Soup	13
Pepperjack, Mozzarella, BBQ Spice, Onion Straws	

ADD TO ANY SALAD

Fried Chicken Morsels	12	Sauteed Shrimp	22	Faux Chicken Strips	12
Pan Seared Salmon	22	Beef Tenderloin	29	Fried Oysters	22

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“THE BIRD”

“Claim to Fame Fried Chicken”	28
Four Pieces, Green Beans, Buttermilk-Bacon Whipped Potatoes, Black Pepper Gravy	
Fried Chicken and Waffle	30
Half Chicken, Sweet Potato-Bacon-Cornbread Waffle, Pecan Butter, Maple-Bourbon Syrup	
Fricassee of "Bird In a Nest"	28
Pulled Chicken, Velouté, Mushrooms, Garden Veggies, Buttermilk-Bacon Whipped Potatoes	

CHEF Z's SOUTHERN SUPPERS

Z's Uptown Hot Brown	25
Biscuit, Turkey, Country Ham, Parmesan, Mornay, Bacon, Fried Green Tomato	
Voodoo Salmon w/ Saffron Purloo*	35
Cajun Seared-Sweet-Chili Glazed, Crawfish, Andouille, Creamed Rice, Spiced Tomato Broth	
Casino Style Market Catch*	MKT
Bourbon-Bacon-Maple Broth, Bourbon Mashed Sweet Potatoes	
"Swanky" Shrimp -n- Grits	33
Bourbon-Cream Pan Gravy, Andouille, Bacon Debris, Red-Eye Ganache	
Cornmeal Fried Catfish	32
Crawfish-Corn-Dijonnaise Maque Choux, Creole Grits, Tabasco Aioli	
Chef Z's Cola BBQ Ribs	28/36
Creamy Mac-n-Cheese, Cider Simmered Collards	
Swamp Critter Gumbo	44
Shrimp, Crawfish, Alligator, Fried Chicken, Andouille, Rice, Cajun Roux	
Cajun Surf-n-Turf	57
Filet Mignon, Salmon w/Allouette, Crawfish, Shrimp, Cajun Mornay, Buttermilk-Bacon Mashed Whipped Potatoes	
Seafood Mélange	MKT
Sauteed Fresh Catch, Shrimp, Crawfish, Zucchini, Buttermilk-Bacon Whipped Potatoes, Lobster Sauce, Parmesan Brulé	
Paneed Veal Pappardelle	36
Scallopini, Marsala, Demi, Country Ham, Mushroom, Basil, Parmesan	

SIDES TO SHARE

Buttermilk-Bacon Whipped Potatoes	Weisenberger Grits, Creole Style	Creamed Spinach
Mushrooms Marchand De Vin	Country Green Beans	Creamy Mac n Cheese
Cider Simmered Collards	Bourbon Mashed Sweet Potatoes	Salt-n-Pepper Fries

***This restaurant prepares food and uses ingredients that may contain or come in contact with nuts, nut oil, wheat, eggs, seafood and/or shellfish. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**