

Purple Poulet

A SOUTHERN BOURBON BISTRO

Starters & Shares

The Poulet's Southern Pickens	30
<i>Pimento Cheese · Chopped Liver Pate w/Deviled Eggs · Country Ham w/Mustard served with French Bread, Crackers, Bourbon Peach Jam and Pickled Things Country Sausage Fondue served with House Made Saratoga Chips</i>	
Choice of One Item 15 Two Items 22 Three Items 26	
Classic Buttermilk Biscuits	10
<i>Honey-Bacon Butter, Bourbon Peach Jam and Honey</i>	
Fried Deviled Eggs	16
<i>Bacon, Caviar, Pickled Peppers</i>	
Sweet Potato Beignets	16
<i>5-Spice Mascarpone, Red-Eye Ganache, Bacon Debris</i>	
Pork Belly Bruschetta	16
<i>Herbed Alouette Cheese, Apple Butter</i>	
Fried Green Tomato Pie Gratinée	16
<i>Buttermilk Biscuit Crust, Creole Sauce, Cheddar-Jack</i>	
Oysters On The Half Shell*	24
<i>Wasabi Infused Cocktail Sauce</i>	
"Redneck" Rockefeller*	28
<i>Southern Fried, Spinach, Country Ham, Pimento Cheese</i>	
"Our Favorites" Oysters*	28
<i>Crawfish, Bacon, Mornay, Parmesan Breading</i>	

Soup & Salad

Apple Cranberry Crisp Salad	15
<i>Greens, Cheddar Cheese, Oatmeal-Pecan Crisp, Balsamic Vinaigrette</i>	
Bistro Salad	15
<i>Romaine, Tomato, Boiled Egg, Cheddar, Country Ham, Honey-Dijon-Bourbon Dressing</i>	
Southern Caesar	15
<i>Fried Black-Eyed Peas, Parmesan, Pickled Onion, Toasted Cornbread Croutons</i>	
Turtle Soup "Au Sherry"	16
<i>New Orleans Favorite</i>	
Angry Orchard Cider Onion Soup	14
<i>Pepper-Jack, Mozzarella, BBQ Spice, Onion Straws</i>	

Add To Any Salad

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

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"The Bird"

"Claim to Fame" Fried Chicken	29
<i>Four Pieces, Green Beans, Buttermilk-Bacon Whipped Potatoes, Black Pepper Gravy</i>	
Fried Chicken and Waffle	31
<i>Half Chicken, Sweet Potato-Bacon-Cornbread Waffle, Pecan Butter, Maple-Bourbon Syrup</i>	
Fricassee of "Bird in a Nest"	29
<i>Pulled Chicken, Velouté, Mushrooms, Garden Veggies, Buttermilk-Bacon Whipped Potatoes</i>	

Chef Z's Southern Suppers

Z's Uptown Hot Brown	26
<i>Biscuit, Turkey, Country Ham, Parmesan, Mornay, Bacon, Fried Green Tomato</i>	
Voodoo Salmon w/Saffron Purloo	36
<i>Cajun Seared-Sweet-Chili Glazed, Crawfish, Andouille, Creamed Rice, Spiced Tomato Broth</i>	
Casino Style Market Catch*	MKT
<i>Bourbon-Bacon-Maple Broth, Bourbon Mashed Sweet Potatoes</i>	
"Swanky" Shrimp-n-Grits	34
<i>Bourbon-Cream Pan Gravy, Andouille, Bacon Debris, Red-Eye Ganache</i>	
Cornmeal Fried Catfish	33
<i>Crawfish-Corn-Dijonnaise Maque Choux, Creole Grits, Tabasco Aioli</i>	
Chef Z's Cola BBQ Ribs	29 / 37
<i>Creamy Mac-n-Cheese, Cider Simmered Collards</i>	
Swamp Critter Gumbo	45
<i>Shrimp, Crawfish, Alligator, Fried Chicken, Andouille, Rice, Cajun Roux</i>	
Crab Cake w/Shrimp "Elote"	48
<i>Jalapeno-Corn Sauce, Chipotle Aioli, Parmesan, Buttermilk-Bacon Whipped Potatoes</i>	
Seafood Mélange	MKT
<i>Sauteed Fresh Catch, Shrimp, Crawfish, Zucchini, Buttermilk-Bacon Whipped Potatoes, Lobster Sauce, Parmesan Brulé</i>	
Paneed Veal Pappardelle	37
<i>Scallopini, Marsala, Demi, Country Ham, Mushroom, Basil, Parmesan</i>	
Filet and Rib Combo*	58
<i>6oz Filet, Half Rack of Cola BBQ Ribs, Creamy Mac-n-Cheese</i>	

Sides to Share • 12

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.