

The Sipp

ON SOUTH LAMAR

CHEESES

PECORINO ROMANO
SADIE LADY
BRABANDER

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

MEAT SLATE : 21
CHEESE SLATE: 21
THE FULL SLATE: 42

MEATS

SOPPRESSATA
SPECK
CHORIZO

JUMBO LUMP CRAB DIP...13/26
jumbo lump crab and old bay,
served with crostini

ROASTED CORN DIP...9/18
roasted corn, peppers and tomatoes
with sour cream and queso fresco
served with tortilla chips

BEEF EMPANADAS...11/26
with chipotle basil aioli
and raspberry jam

CRISPY BRUSSEL SPROUTS...8/16
flash fried and tossed with truffle oil
and pecorino romano

LATIN SPICED MEATBALLS...15/30
beef and pork meatballs served
in our house tomato sauce over
sweet potato puree

**FETTUCCINE IN A
PESTO CREAM SAUCE...12/24**
tossed with peas, in a basil pesto
cream sauce and finished with
pecorino romano
add fried chicken4/8
add shrimp7/14
add jumbo lump crab9/18
add roast chicken8/16

PAN ROASTED CHICKEN...18/36
bone-in chicken breast served
over roasted red pepper risotto and
finished with our house olive salad

ROASTED MUSHROOMS...7/14
with pecorino aioli,
served with crostini

PECORINO TOAST...7/14
grilled sourdough, pecorino aioli,
roasted butternut squash, candied
pecans and honey

**GOAT CHEESE AND
FIG BRUSCHETTA ...9/18**
grilled baguette, warm goat cheese
and fig preserves

SIPP HOUSE SALAD...9/18
spinach, candied pecans, blue cheese,
balsamic and raspberry dressing

ARUGULA SALAD...8/16
arugula, goat cheese citronette

**GENERAL HOMIE'S
CAULIFLOWER WINGS...11/22**
tossed in our General Homie's sauce
with yaki onigiri

THE MAE HELEN...13/26
texas toast, 2 patties, cheese, griddled
onions, chipotle-basil aioli with fries

FRIED CHICKEN SANDWICH...18
deep fried chicken breast, tossed
in our house tomato sauce
with mozzarella, pecorino aioli
and spinach served with french fries

Sweets

PEANUT BUTTER CRUNCH
HUMMINGBIRD BREAD PUDDING
LEMON ICEBOX TIRAMISU
8/22

SMALL PORTION/LARGE PORTION | CHECKS SPLIT MORE THAN FOUR WAYS WILL BE CHARGED A \$3 PER
CHECK FEE | A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE |
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

EXECUTIVE CHEF: CAMERON BRYANT

Specialty Cocktails

BOO RADLEY Cathead Honeysuckle, St. Germain, Lemon, Honey	12
LOVE LADY Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime	13
SAINT SIPP St. Germain, Strawberry, Bubbles	14
BUTTERFLY MARTINI Butterfly Flower Infused Vodka, Rosemary Syrup	11
ZARAGOZA Blanco Tequila, Lillet, Orange Bitters, Lemon	14
CONCOMBRE COLLINS Gin, St. Germain, Mint, Lime, Cucumber	14
KNIGHT RIDER Bourbon, Blackberry Shrub, Lemon, Ginger Beer	15
CAPPUCCINO MARTINI Van Gogh Double Espresso, Irish Cream, Cream	10
SMOKED OLD FASHIONED Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box	16
HOUSE OLD FASHIONED Knob Creek Rye, Cherry, Simple, Bitters,	13

Beers

CROSTOWN TRAFFIC IPA, Memphis, TN	6	SHOCK TOP BELGIAN WHITE Belgian White, St. Louis MO	6
GHOST RIVER GOLD Golden Ale, Memphis, TN	6	SIERRA NEVADA Pale Ale, Fletcher, NC	6
LAZY MAGNOLIA SOUTHERN PECAN Brown Ale, Kiln, MS	6	SOUTHERN PROHIBITION SUZY B Blonde Ale, Hattiesburg, MS	5
HIGH NOON Grapefruit, Mango, Watermelon, Black Cherry, Pineapple	8	SOUTHERN PROHIBITION DEVIL'S HARVEST Breakfast IPA, Hattiesburg, MS	6
		PARISH BREWING DR JUICE IPA, Broussard, LA	7

Seasonal Cocktails

OAXACA OLD FASHIONED Cazadores Reposado, Casamigos Mezcal, agave nectar, angostura, flamed orange peel	15	REBEL MULE Rebel Bourbon, Peach, Lime, Ginger Beer	10
PIMM'S CUP Pimm's #1, Lemon, Ginger Ale, Cucumber, Mint, Strawberry	12	LEMONDROP MARTINI Tito's, Lemon, Simple, Sugar Rim	10
ELDERBERRY MARTINI Rum, Elderberry, Lemon, Lime	9	CATHEAD SPRITZ Cathead Bitter Orange, Aperol, Honey, Lemon	11