

# The Sipp

ON SOUTH LAMAR

MEAT SLATE : 22  
 CHEESE SLATE: 22  
 THE FULL SLATE: 44

## CHEESES

PECORINO ROMANO  
 SADIE LADY  
 BRABANDER

ALL SLATES SERVED WITH LAHVOSH,  
 HONEY AND PICKLED VEGGIES

## MEATS

SOPPRESSATA  
 SPECK  
 CHORIZO

**JUMBO LUMP CRAB DIP...14/28**  
*jumbo lump crab and old bay,  
 served with crostini*

**FRENCH ONION DIP...10/20**  
*caramelized onions, served warm with  
 crostini*

**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*

**FETTUCINE IN A  
 PESTO CREAM SAUCE...12/24**  
*tossed with peas, in a basil pesto  
 cream sauce and finished with  
 pecorino romano*  
 add fried chicken ....4/8  
 add shrimp ....7/14  
 add jumbo lump crab ....9/18  
 add roast chicken ....8/16

**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*

**ALBONDIGAS...13/26**  
*chili, cheddar, chorizo, pecorino aioli*

**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*

**NASHVILLE HOT CHICKEN  
 SANDWICH...18**  
*fried chicken, Nashville hot sauce, spicy  
 slaw, served with fries*

## Sweets

PEANUT BUTTER CRUNCH  
 VANILLA BREAD PUDDING  
 LEMON POUND CAKE  
 9/22

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

<b>BOO RADLEY</b> <i>Cathead Honeysuckle, St. Germain, Lemon, Honey</i>	<b>12</b>
<b>LOVE LADY</b> <i>Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime</i>	<b>13</b>
<b>SAINT SIPP</b> <i>St. Germain, Strawberry, Bubbles</i>	<b>14</b>
<b>MARENGO</b> <i>Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit</i>	<b>12</b>
<b>PARIS IS BURNING</b> <i>Gin, Mezcal, St. Germain, Pineapple, Lemon</i>	<b>14</b>
<b>LUCKY ENOUGH</b> <i>Irish Whiskey, St. Germain, Green Chartreuse, Cinnamon, Thyme</i>	<b>20</b>
<b>KNIGHT RIDER</b> <i>Bourbon, Blackberry Shrub, Lemon, Ginger Beer</i>	<b>15</b>
<b>CAPPUCCINO MARTINI</b> <i>Van Gogh Double Espresso, Irish Cream, Cream</i>	<b>10</b>
<b>SMOKED OLD FASHIONED</b> <i>Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box</i>	<b>16</b>
<b>HOUSE OLD FASHIONED</b> <i>Knob Creek Rye, Cherry, Simple, Bitters,</i>	<b>13</b>

## Beers

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

## Seasonal Cocktails

<b>KEY LIME PIE</b> 12 <i>Stoli Vanilla, Malibu, RumChata, Lime</i>	<b>12</b>	<b>REBEL MULE</b> 10 <i>Rebel Bourbon, Peach, Lime, Ginger Beer</i>	<b>10</b>
<b>ELDERBERRY MARTINI</b> 9 <i>Rum, Elderberry, Lemon, Lime</i>	<b>9</b>	<b>LEMONDROP MARTINI</b> 10 <i>Tito's, Lemon, Simple, Sugar Rim</i>	<b>10</b>

**CATHEAD SPRITZ** 11  
*Cathead Bitter Orange, Aperol,  
 Honey, Lemon*

# Specialty Cocktails

---

<b>BOO RADLEY</b> <i>Cathead Honeysuckle, St. Germain, Lemon, Honey</i>	<b>12</b>
<b>LOVE LADY</b> <i>Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime</i>	<b>14</b>
<b>SAINT SIPP</b> <i>St. Germain, Strawberry, Bubbles</i>	<b>14</b>
<b>MARENGO</b> <i>Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit</i>	<b>12</b>
<b>PARIS IS BURNING</b> <i>Gin, Mezcal, St. Germain, Pineapple, Lemon</i>	<b>14</b>
<b>LUCKY ENOUGH</b> <i>Irish Whiskey, St. Germain, Green Chartreuse, Cinnamon, Thyme</i>	<b>20</b>
<b>KNIGHT RIDER</b> <i>Bourbon, Blackberry Shrub, Lemon, Ginger Beer</i>	<b>15</b>
<b>CAPPUCCINO MARTINI</b> <i>Van Gogh Double Espresso, Irish Cream, Cream</i>	<b>12</b>
<b>SMOKED OLD FASHIONED</b> <i>Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box</i>	<b>16</b>
<b>HOUSE OLD FASHIONED</b> <i>Knob Creek Rye, Cherry, Simple, Bitters</i>	<b>13</b>

## Beer

---

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

## Seasonal Cocktails

---

<b>KEY LIME PIE</b> <i>Stoli Vanilla, Malibu, RumChata, Lime</i>	<b>12</b>	<b>REBEL MULE</b> <i>Rebel Bourbon, Peach, Lime, Ginger Beer</i>	<b>10</b>
<b>ELDERBERRY MARTINI</b> <i>Rum, Elderberry, Lemon, Lime</i>	<b>10</b>	<b>LEMONDROP MARTINI</b> <i>Tito's, Lemon, Simple, Sugar Rim</i>	<b>10</b>
<b>CATHEAD SPRITZ</b> <i>Cathead Bitter Orange, Aperol, Honey, Lemon</i>	<b>11</b>		

# Specialty Cocktails

---

<b>BOO RADLEY</b> <i>Cathead Honeysuckle, St. Germain, Lemon, Honey</i>	<b>12</b>
<b>LOVE LADY</b> <i>Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime</i>	<b>14</b>
<b>SAINT SIPP</b> <i>St. Germain, Strawberry, Bubbles</i>	<b>14</b>
<b>MARENGO</b> <i>Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit</i>	<b>12</b>
<b>PARIS IS BURNING</b> <i>Gin, Mezcal, St. Germain, Pineapple, Lemon</i>	<b>14</b>
<b>LUCKY ENOUGH</b> <i>Irish Whiskey, St. Germain, Green Chartreuse, Cinnamon, Thyme</i>	<b>20</b>
<b>KNIGHT RIDER</b> <i>Bourbon, Blackberry Shrub, Lemon, Ginger Beer</i>	<b>15</b>
<b>CAPPUCCINO MARTINI</b> <i>Van Gogh Double Espresso, Irish Cream, Cream</i>	<b>12</b>
<b>SMOKED OLD FASHIONED</b> <i>Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box</i>	<b>16</b>
<b>HOUSE OLD FASHIONED</b> <i>Knob Creek Rye, Cherry, Simple, Bitters</i>	<b>13</b>

## Beer

---

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

## Seasonal Cocktails

---

<b>KEY LIME PIE</b> <i>Stoli Vanilla, Malibu, RumChata, Lime</i>	<b>12</b>	<b>REBEL MULE</b> <i>Rebel Bourbon, Peach, Lime, Ginger Beer</i>	<b>10</b>
<b>ELDERBERRY MARTINI</b> <i>Rum, Elderberry, Lemon, Lime</i>	<b>10</b>	<b>LEMONDROP MARTINI</b> <i>Tito's, Lemon, Simple, Sugar Rim</i>	<b>10</b>
<b>CATHEAD SPRITZ</b> <i>Cathead Bitter Orange, Aperol, Honey, Lemon</i>	<b>11</b>		