

The Sipp

ON SOUTH LAMAR

CHEESES

PECORINO ROMANO
BRABANDER
CABRA ROMERO
GREEN HILL

PICK THREE SLATE : 28
PICK FIVE SLATE: 41
THE FULL SLATE: 50

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

MEATS

SOPPRESSATA
JAMON SERRANO
CHORIZO
CULATELLO

JUMBO LUMP CRAB DIP...15/30

jumbo lump crab and old bay,
served with crostini

BLACK BEAN AND CORN DIP...10/20

black beans, corn, tomatoes, onions,
served with tortilla chips

GREEK SALSA...12/24

feta, kalamata olives, pepperoncini,
tomatoes, red onion, red peppers with
tortilla chips

BEEF EMPANADAS...12/28

with chipotle basil aioli
and raspberry jam

CRISPY BRUSSEL SPROUTS...12/24

flash fried and tossed with truffle oil
and pecorino romano

LATIN SPICED MEATBALLS...18/36

beef and pork meatballs served
in our house tomato sauce over
sweet potato puree

FETTUCCINE IN A PESTO CREAM SAUCE...14/28

tossed with peas, in a basil pesto
cream sauce and finished with
pecorino romano
add fried chicken4/8
add shrimp8/16
add jumbo lump crab10/20
add roast chicken8/16

BRAISED SHORTRIBS...20/40

beef shortribs, red wine
and mushroom jus, tumeric spiced

ROASTED MUSHROOMS...8/16

with pecorino aioli,
served with crostini

WATERMELON TOAST...8/16

grilled sourdough, whipped feta,
watermelon, kalamata olives, red
onion, balsamic glaze

GOAT CHEESE AND FIG BRUSCHETTA ...9/18

grilled baguette, warm goat cheese
and fig preserves

GENERAL HOMIE'S

CAULIFLOWER WINGS...12/24
tossed in our General Homie's sauce
with yaki onigiri

SIPP HOUSE SALAD...10/20

spinach, candied pecans, blue cheese,
balsamic and raspberry dressing

ARTICHOKE CROQUETTES...11/22

potato and artichoke filled croquettes
over creamed spinach

THE MAE HELEN...13/26

texas toast, 2 patties, cheese, griddled
onions, chipotle-basil aioli with fries

FRIED CHICKEN SANDWICH...18

fried chicken thigh, croissant bun,
house pickle, comeback sauce,
served with fries

PORK MILANESE...14/28

pan-fried, thinly sliced, breaded
pork loin with peach mustard and
marinated cucumbers

Sweets

PEANUT BUTTER CRUNCH
STRAWBERRY LEMON TRIFLE
BLUEBERRY SOUR CREAM PIE
9/24

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
MARENGO Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit	12
PARIS IS BURNING Gin, Mezcal, St. Germain, Pineapple, Lemon	14
LUCKY ENOUGH Irish Whiskey, St. Germain, Green Chartreuse, Cinnamon, Thyme	20
KNIGHT RIDER Bourbon, Blackberry Shrub, Lemon, Ginger Beer	15
CAPPUCCINO MARTINI Van Gogh Double Espresso, Irish Cream, Cream	12 16
SMOKED OLD FASHIONED Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box	13
HOUSE OLD FASHIONED Knob Creek Rye, Cherry, Simple, Bitters,	

Beers

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

Seasonal Cocktails

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

CATHEAD SPRITZ 11

Cathead Bitter Orange, Aperol,
Honey, Lemon

Specialty Cocktails

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

Beer

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

Seasonal Cocktails

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

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BRABANDER
CABRA ROMERO
GREEN HILL

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SOPPRESSATA
JAMON SERRANO
CHORIZO
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ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

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*jumbo lump crab and old bay,
served with crostini*

ROASTED MUSHROOMS...8/16

*with pecorino aioli,
served with crostini*

**BLACK BEAN AND CORN
DIP...10/20**

*black beans, corn, tomatoes, onions,
served with tortilla chips*

WATERMELON TOAST...8/16

*grilled sourdough, whipped feta,
watermelon, kalamata olives, red
onion, balsamic glaze*

GREEK SALSA...12/24

*feta, kalamata olives, pepperoncini,
tomatoes, red onion, red peppers with
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**GOAT CHEESE AND
FIG BRUSCHETTA ...9/18**

*grilled baguette, warm goat cheese
and fig preserves*

BEEF EMPANADAS...12/28

*with chipotle basil aioli
and raspberry jam*

**GENERAL HOMIE'S
CAULIFLOWER WINGS...12/24**

*tossed in our General Homie's sauce
with yaki onigiri*

CRISPY BRUSSEL SPROUTS...12/24

*flash fried and tossed with truffle oil
and pecorino romano*

SIPP HOUSE SALAD...10/20

*spinach, candied pecans, blue cheese,
balsamic and raspberry dressing*

LATIN SPICED MEATBALLS...18/36

*beef and pork meatballs served
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*potato and artichoke filled croquettes
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