

# The Sipp

ON SOUTH LAMAR

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

## CHEESES

PECORINO ROMANO  
 THOMASVILLE TOMME  
 CABRA ROMERO  
 GREEN HILL

ALL SLATES SERVED WITH LAHVOSH,  
 HONEY AND PICKLED VEGGIES

## MEATS

SOPPRESSATA  
 SPECK  
 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

### GOAT CHEESE AND CHORIZO DIP...13/26

like queso but even better with  
 housemade 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

### FETTUCCHINE IN A PESTO CREAM SAUCE...14/28

tossed with peas, in a basil pesto  
 cream sauce and finished with  
 pecorino romano

add fried chicken ....4/8  
 add shrimp ....8/16  
 add jumbo lump crab ....10/20  
 add roast chicken ....8/16

### BRAISED SHORTRIBS...20/40

beef shortribs, red wine  
 and mushroom jus, tumeric spiced  
 root vegetable bisque

### ROASTED MUSHROOMS...8/16

with pecorino aioli,  
 served with crostini

### TOMATO TOAST...9/18

grilled sourdough, pesto aioli, slow  
 roasted cherry tomatoes,  
 grana padano

### 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**  
**PINEAPPLE UPSIDE DOWN BREAD PUDDING**  
**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

|  |           |
|--|-----------|
| <b>BOO RADLEY</b><br><i>Cathead Honeysuckle, St. Germain, Lemon, Honey</i>                 | <b>12</b> |
| <b>LOVE LADY</b><br><i>Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime</i>       | <b>13</b> |
| <b>SAINT SIPP</b><br><i>St. Germain, Strawberry, Bubbles</i>                               | <b>14</b> |
| <b>MARENGO</b><br><i>Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit</i>               | <b>12</b> |
| <b>PARIS IS BURNING</b><br><i>Gin, Mezcal, St. Germain, Pineapple, Lemon</i>               | <b>14</b> |
| <b>SOUTH LAMAR BARBIE</b><br><i>Vanilla Vodka, Malibu, Pineapple, Grenedine, Sugar Rim</i> | <b>14</b> |
| <b>KNIGHT RIDER</b><br><i>Bourbon, Blackberry Shrub, Lemon, Ginger Beer</i>                | <b>15</b> |
| <b>CAPPUCCINO MARTINI</b><br><i>Van Gogh Double Espresso, Irish Cream, Cream</i>           | <b>12</b> |
| <b>SMOKED OLD FASHIONED</b><br><i>Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box</i> | <b>16</b> |
| <b>HOUSE OLD FASHIONED</b><br><i>Knob Creek Rye, Cherry, Simple, Bitters,</i>              | <b>13</b> |

## Beers

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

## Seasonal Cocktails

|  |  |
|--|--|
| <b>KEY LIME PIE</b> 12<br><i>Stoli Vanilla, Malibu, RumChata, Lime</i> | <b>OPPENHEIMER</b> 12<br><i>Bourbon, Amaretto, Vermouth, Bitters, Cherry</i> |
| <b>ELDERBERRY MARTINI</b> 10<br><i>Rum, Elderberry, Lemon, Lime</i>    | <b>LEMONDROP MARTINI</b> 10<br><i>Tito's, Lemon, Simple, Sugar Rim</i>       |

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

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| <b>SAINT SIPP</b><br><i>St. Germain, Strawberry, Bubbles</i>                               | <b>14</b> |
| <b>MARENGO</b><br><i>Gin, St. Germain, Cucumber, Mint, Basil, Grapefruit</i>               | <b>12</b> |
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| <b>SMOKED OLD FASHIONED</b><br><i>Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box</i> | <b>16</b> |
| <b>HOUSE OLD FASHIONED</b><br><i>Knob Creek Rye, Cherry, Simple, Bitters</i>               | <b>13</b> |

## Beer

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| <b>PARISH BREWING DR JUICE</b><br><i>IPA, Broussard, LA</i>                       | <b>7</b> | <b>SHOCK TOP BELGIAN WHITE</b><br><i>Belgian White, St. Louis MO</i>                 | <b>6</b> |
| <b>GHOST RIVER GOLD</b><br><i>Golden Ale, Memphis, TN</i>                         | <b>6</b> | <b>SIERRA NEVADA</b><br><i>Pale Ale, Fletcher, NC</i>                                | <b>6</b> |
| <b>LAZY MAGNOLIA SOUTHERN PECAN</b><br><i>Brown Ale, Kiln, MS</i>                 | <b>6</b> | <b>SOUTHERN PROHIBITION SUZY B</b><br><i>Blonde Ale, Hattiesburg, MS</i>             | <b>5</b> |
| <b>HIGH NOON</b><br><i>Grapefruit, Mango, Watermelon, Black Cherry, Pineapple</i> | <b>8</b> | <b>SOUTHERN PROHIBITION DEVIL'S HARVEST</b><br><i>Breakfast IPA, Hattiesburg, MS</i> | <b>6</b> |
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| <b>ELDERBERRY MARTINI</b><br><i>Rum, Elderberry, Lemon, Lime</i>            | <b>10</b> | <b>LEMONDROP MARTINI</b><br><i>Tito's, Lemon, Simple, Sugar Rim</i>       | <b>10</b> |
| <b>CATHEAD SPRITZ</b><br><i>Cathead Bitter Orange, Aperol, Honey, Lemon</i> | <b>11</b> |   |           |

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**PICK FIVE SLATE: 41**  
**THE FULL SLATE: 50**

**CHEESES**

PECORINO ROMANO  
BRABANDER  
CABRA ROMERO  
GREEN HILL

**MEATS**

SOPPRESSATA  
JAMON SERRANO  
CHORIZO  
CULATELLO

ALL SLATES SERVED WITH LAHVOSH,  
HONEY AND PICKLED VEGGIES

**JUMBO LUMP CRAB DIP...15/30**

*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*

**TOMATO TOAST...9/18**

*grilled sourdough, pesto aioli, slow  
roasted cherry tomatoes,  
grana padano*

**GOAT CHEESE  
AND CHORIZO DIP...13/26**

*like queso but even better with  
housemade tortilla chips*

**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  
in our house tomato sauce over  
sweet potato puree*

**ARTICHOKE CROQUETTES...11/22**

*potato and artichoke filled croquettes  
over creamed spinach*

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

*tossed with peas, in a basil pesto  
cream sauce and finished with  
pecorino romano*

**THE MAE HELEN...13/26**

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

*add fried chicken ....4/8*

*add shrimp ....8/16*

*add jumbo lump crab ....10/20*

*add roast chicken ....8/16*

**FRIED CHICKEN SANDWICH...18**

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

**BRAISED SHORTRIBS...20/40**

*beef shortribs, red wine  
and mushroom jus, tumeric spiced  
root vegetable bisque*

**PORK MILANESE...14/28**

*pan-fried, thinly sliced, breaded  
pork loin with peach mustard and  
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*Sweets*

**PEANUT BUTTER CRUNCH**  
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