

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

SOUTH LAMAR CAVIAR...8/16

black eye peas, onions, peppers, corn,
 tomatoes, served with tortilla chips

SIPP CAESAR SALAD...10/20

a unique twist on the classic

CRISPY BRUSSEL SPROUTS...12/24

flash fried and tossed with truffle oil
 and pecorino romano

BEEF EMPANADAS...12/28

with chipotle basil aioli
 and raspberry jam

PORTOBELLO FRIES...10/18

crispy portobello mushrooms with a
 housemade dipping sauce

GAUTIER SHRIMP...15/25

fresh shrimp filled with a
 savory blend of herbs and cheeses,
 wrapped in bacon

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

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

add fried chicken8
 add shrimp12
 add jumbo lump crab15
 add roast chicken12

GOAT CHEESE AND

FIG BRUSCHETTA...9/18

grilled baguette, warm goat cheese
 and fig preserves

FRIED PORK DUMPLINGS...12/20

served with a ponzu glaze

GENERAL HOMIE'S

CAULIFLOWER WINGS...12/24

tossed in our General Homie's sauce
 with yaki onigiri

BRONZED SEA SCALLOPS...18/30

atop wilted spinach,
 au poivre beurre blanc

SHRIMP RISOTTO...16/24

a creamy blend of fresh shrimp,
 arborio rice, finished with pecorino

THE MAE HELEN...13/26

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

FRIED CHICKEN SLIDERS...18

fried chicken thigh, slider bun,
 house pickle, comeback sauce

PAN SEARED SALMON...36

with vegetable quinoa and a light
 lemon butter sauce

CHEF'S STEAK...48

with yukon gold mashed potatoes and
 sautéed asparagus
 add jumbo lump crab ...15
 add sautéed shrimp ...12

Sweets

MISSISSIPPI STYLE CHEESECAKE...9

with chocolate ganache

CHAMPAGNE SORBET...14

housemade raspberry sorbet served
 with a mini bottle of sparkling wine

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: WILL BRADY

Specialty Cocktails

BOO RADLEY

Cathead Honeysuckle, St. Germain, Lemon, Honey

12

LOVE LADY

Reposado Tequila, Orange Curacao, Strawberry, Basil, Lime

14

SAINT SIPP

St. Germain, Strawberry, Bubbles

14

IRISH MAID

Jameson, St. Germain, Cucumber, Lemon

12

PARIS IS BURNING

Gin, Mezcal, St. Germain, Pineapple, Lemon

14

SOUTH LAMAR BARBIE

Vanilla Vodka, Malibu, Pineapple, Grenadine, Sugar Rim

14

KNIGHT RIDER

Rebel bourbon, Blackberry Shrub, Lemon, Ginger Beer

15

CAPPUCCINO MARTINI

Van Gogh Double Espresso, Irish Cream, Cream

12

SMOKED OLD FASHIONED

Old Soul Bourbon, Cherry, Simple, Bitters, Smoke Box

16

HOUSE OLD FASHIONED

Knob Creek Rye, Cherry, Simple, Bitters,

13

Beer

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

Passion fruit, Mango, Watermelon,
 Black Cherry, Pineapple

SOUTHERN PROHIBITION DEVIL'S HARVEST 6

Breakfast IPA, Hattiesburg, MS

SOUTHERN PROHIBITION CROWD 7

Imperial IPA, Hattiesburg, MS

Seasonal Cocktails

ELDERBERRY MARTINI 10

Rum, Elderberry, Lemon, Lime

BLUE RADLEY 12

Blueberry Vodka, St. Germain,
 Lemon

French Press Cocktails

GIN DEAUX 18

Gin, Lemon, Cranberry, Orange Bitters

SUNRISE, SUNSET 25

Bubbles, Peach, Blueberry Vodka

SERVES 4 DRINKS