

the Sipp

ON SOUTH LAMAR

TRUFFLE FRIES...8/16

shoestring fries tossed in truffle oil & topped with pecorino romano

JUMBO LUMP CRAB DIP...15/30

jumbo lump crab and old bay, served with crostini

TAPENADE...10/20

blend of olives, capers, garlic, anchovies, parsley & olive oil, served with lavhosh

WEDGE SALAD...12

traditional iceberg with crispy bacon, cherry tomatoes and jalapeño infused ranch

FRIED PORK

DUMPLINGS...12/20

served with a ponzu glaze

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

STUFFED MUSHROOMS...12/20

silver dollar mushrooms stuffed with a savory blend of spinach and parmesan

GAUTIER SHRIMP...15/25

gulf shrimp filled with cheese and fresh herbs, wrapped in bacon

PASTA PRIMAVERA...14/28

fettuccine with fresh vegetables in a white wine butter sauce topped with freshly grated pecorino

add fried chicken ...8
add shrimp ...12
add jumbo lump crab ...15
add roast chicken ...12

SIPP CHARCUTERIE

CHEESES: 28 MEATS: 35

FULL SLATE:45

daily meat and cheese options provided by your server

SOUTHERN STYLE

PIMENTO CHEESE...15/30

house made pimento cheese & tortilla chips

GOAT CHEESE & FIG

BRUSCHETTA...9/18

grilled baguette, goat cheese & fig preserves

CAULIFLOWER WINGS...12/24

tossed in our house sweet and sour sauce, topped with sesame seeds

SHRIMP RISOTTO...16/24

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

BRONZED

SEA SCALLOPS...18/30

atop wilted spinach, au poivre beurre blanc

THE MAE HELEN...13/26

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

FRIED CHICKEN SLIDERS...18

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

PAN SEARED SALMON...36

with vegetable quinoa and a light lemon butter sauce

CHEF'S STEAK...48

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, Grenedine, 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

DR JUICE IPA

Parish Brewing Co. Broussard, LA

7

TRAFFIC IPA

Crosstown Brewing Co. Memphis, TN

6

GHOST RIVER GOLD

Ghost River Brewing Co. Memphis, TN

6

CROWD CONTROL IPA

Southern Prohibition Brewing Co. Hattiesburg, MS

7

SOUTHERN PECAN

Lazy Magnolia Brewing Co. Kiln, MS

7

SUZU B BLONDE ALE

Southern Prohibition Brewing Co. Hattiesburg, MS

6

HIGH NOON

Watermelon, Mango, Pineapple, Passion fruit, Black Cherry

8

DEVIL'S HARVEST IPA

Southern Prohibition Brewing Co. Hattiesburg, MS

6

Seasonal Cocktails

ELDERBERRY MARTINI

Rum, Elderberry, Lemon, Lime

10

BLUE RADLEY

Blueberry Vodka, St. Germain, Lemon

12

French Press Cocktails

GIN DEAUX

Gin, Lemon, Cranberry, Orange Bitters

18

SUNRISE, SUNSET

Bubbles, Peach, Blueberry Vodka

25

SERVES 4 DRINKS