

the Sipp

ON SOUTH LAMAR

Food

TRUFFLE FRIES ^{GF} <i>shoestring fries tossed in truffle oil and topped with pecorino romano</i>	8/16	SIPP CHARCUTERIE CHEESES: 28 MEATS: 35 FULL SLATE: 45 <i>daily meat and cheese selections provided by your server</i>		CAVATAPPI E CACIO 14/28 <i>pasta with white cheddar mornay topped with pecorino romano</i>
JUMBO LUMP CRAB DIP <i>jumbo lump crab and old bay, served with crostini</i>	15/30	FRENCH ONION DIP 10/20 <i>caramelized onions and gruyère, served with crostini</i>		<i>add fried chicken</i>8 <i>add roast chicken</i> ...12 <i>add shrimp</i> ...12 <i>add jumbo lump crab</i> ...15
GOAT CHEESE & FIG BRUSCHETTA 9/18 <i>grilled baguette, goat cheese and fig preserves</i>		PERUVIAN HUMMUS 10/20 <i>lima beans, lemon, garlic and oil, served with lahvosh</i>		CHEF'S STEAK ^{GF} 48 <i>yukon gold mashed potatoes and sautéed asparagus</i>
WEDGE SALAD ^{GF} 12 <i>iceberg with crispy bacon, cherry tomatoes and jalapeño infused ranch</i>		CAULIFLOWER WINGS 12/24 <i>tossed in house sweet and sour sauce, topped with sesame seeds</i>		<i>add shrimp</i> ...12 <i>add jumbo lump crab</i> ...15
FRIED PORK DUMPLINGS 12/20 <i>served with a ponzu glaze</i>		SHRIMP RISOTTO ^{GF} 16/24 <i>a creamy blend of fresh shrimp and arborio rice, finished with pecorino</i>		
CRISPY BRUSSEL SPROUTS ^{GF} 12/24 <i>flash fried and tossed with truffle oil and pecorino romano</i>		BRONZED SEA SCALLOPS ^{GF} 18/30 <i>atop wilted spinach, au poivre beurre blanc</i>		
BEEF EMPANADAS 12/28 <i>with chipotle basil aioli and raspberry jam</i>		THE MAE HELEN 13/26 <i>texas toast, 2 patties, cheese, griddled onions, chipotle basil aioli, served with fries</i>		
STUFFED MUSHROOMS 12/20 <i>silver dollar mushrooms filled with spinach, parmesan and béchamel</i>		FRIED CHICKEN SLIDERS 18 <i>fried chicken thigh, slider bun, cheese, pickle, comeback sauce</i>		
GAUTIER SHRIMP ^{GF} 15/25 <i>gulf shrimp filled with boursin and fresh herbs, wrapped in bacon</i>		PAN SEARED SALMON ^{GF} 36 <i>with vegetable quinoa and a light lemon butter sauce</i>		

Sweets

MISSISSIPPI STYLE CHEESECAKE 9 <i>with chocolate ganache</i>
CHAMPAGNE SORBET 14 <i>housemade raspberry sorbet served with a mini bottle of sparkling wine</i>

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Specialty Cocktails

BOO RADLEY 13 <i>Cathead Honeysuckle, St-Germain, lemon, honey</i>	HOUSE OLD FASHIONED 16 <i>Knob Creek rye, cherry, orange, bitters, served on a big rock</i>
LOVE LADY 15 <i>reposado tequila, orange curaçao, strawberry, lime</i>	SMOKED OLD FASHIONED 18 <i>Old Soul bourbon, cherry, orange, bitters, served on a big rock, smoke box</i>
SAINT SIPP 16 <i>St-Germain, strawberry, bubbles</i>	BARREL OLD FASHIONED 16 <i>barrel aged Widow Jane rye, cherry, orange, bitters, served on a big rock</i>
SOUTH LAMAR BARBIE 14 <i>vodka, Malibu, vanilla, pineapple, grenadine, sugar rim</i>	BRISTOW OLD FASHIONED 16 <i>barrel aged Bristow gin, cherry, orange, bitters, served on a big rock</i>
WHITE MOUNTAIN 14 <i>saké, peach, lime, bubble garnish</i>	KNIGHT RIDER 15 <i>Rebel 100, blackberry, mint lemon, ginger beer</i>
EAST OF EDEN 14 <i>gin, St-Germain, cucumber, lime, bubble garnish</i>	IRISH MAID 16 <i>Jameson, St-Germain, cucumber, lemon</i>
PAPER PLANE 16 <i>Woodinville bourbon, Amaro Nonino, Aperol, lemon</i>	

Dessert Cocktails

CAPPUCCINO MARTINI 14 <i>Van Gough Double Espresso, chocolate, Irish cream</i>
MISSISSIPPI MUDSLIDE 14 <i>Buffalo Trace bourbon cream, Irish cream, Kahlua</i>
KEY LIME PIE 14 <i>vodka, vanilla, Malibu, Rumchata, lime</i>
French Press Cocktails *SERVES 4 DRINKS
GIN DEAUX 20 <i>gin, lemon, cranberry, orange bitters</i>
SUNRISE, SUNSET 26 <i>vodka, peach, blueberry, bubbles</i>

SMALL PORTION/LARGE PORTION | GF = GLUTEN FREE

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

EXECUTIVE CHEF: WILL BRADY