

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	DOWN SOUTH DIP 8/16 <i>cream cheese, bacon, pepper jelly, served with warm 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>		TUNA TATAKI ^{GF} 16/36 <i>pan seared tuna with soy sauce and sesame seeds</i>		CHEF'S STEAK ^{GF} 48 <i>yukon gold mashed potatoes, sautéed asparagus and red wine demi-glace</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>		BROILED LOBSTER ^{GF} 24/48 <i>tails served with drawn butter and lemon</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>gruyère cheese, bread crumbs and green onions</i>		FRIED CHICKEN SLIDERS 18 <i>fried chicken thigh, slider bun, cheese, pickle, comeback sauce</i>		
SHRIMP TOAST 9/15 <i>fresh shrimp, parmesan, served on french bread</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>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

SAINT SIPP 16 <i>St-Germain, strawberry, bubbles</i>		MISSISSIPPI MADRAS 13 <i>Cathead vodka, cranberry, orange, lavender, lemon</i>
SOUTH LAMAR BARBIE 14 <i>vodka, Malibu, vanilla, pineapple, pomegranate, sugar rim</i>		MAE WEST 14 <i>vodka, elderberry, blueberry, lavender, lime</i>
LOVE LADY <i>Spicy Upon Request</i> 15 <i>reposado tequila, orange curaçao, strawberry, lime</i>		BOO RADLEY 13 <i>Cathead Honeysuckle, St-Germain, lemon, honey</i>
HOUSE OLD FASHIONED 16 <i>Knob Creek rye, cherry, orange, bitters, big rock</i>		BITTER BIRD 16 <i>Famous Grouse, ginger, honey, bitters, lemon</i>
SMOKED OLD FASHIONED 18 <i>Old Soul bourbon, cherry, orange, bitters, big rock, smoke box</i>		ISLAND GIRL 13 <i>Rumhaven, coconut, pineapple, pomegranate, lime</i>
BARREL OLD FASHIONED 16 <i>barrel aged Widow Jane rye, cherry, orange, bitters, big rock</i>		KNIGHT RIDER 15 <i>bourbon, blackberry, mint, lemon, ginger beer</i>

Dessert Cocktails

CHOCOLATE MARTINI 14 <i>Buffalo Trace bourbon cream, Irish cream, Kahlua</i>
CAPPUCCINO MARTINI 14 <i>Hoodoo Espresso Vodka, chocolate, Irish cream</i>
KEY LIME PIE 14 <i>vodka, vanilla, Malibu, Rumchata, lime</i>
French Press Cocktails <i>*SERVES 4 DRINKS</i>
LE 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