

THE SIPP FROM THE KITCHEN

CHARCUTERIE SLATES

MEATS

SPECK - SMOKED, CURED ITALIAN HAM
COUNTRY HAM - LADY EDISON, NC
MORTADELLA - BOLOGNESE STYLE SALUMI
CHORIZO - SPANISH CURED SALAMI

3 CHOICES: 21

5 CHOICES: 30

THE FULL SLATE: 42

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

CHEESES

DRUNKEN GOAT - SEMI-FIRM, GOAT, ES
GREEN HILL - BRIE-STYLE, COW, GA
GRIFFIN - NUTTY, COW, GA
PECORINO ROMANO - SHARP, SHEEP, IT

ROASTED MUSHROOMS 6/12
with pecorino aioli

OLIVES, PEPPERS AND FETA 8/16
with fresh herbs

SOUTH LAMAR CAVIAR 5/10
black-eyed peas, chickpeas and corn tossed in our eloté sauce

SIPP HOUSE SALAD 6/14
spinach, candied pecans, blue cheese in a balsamic and raspberry dressing

CHICORY SALAD 8/16
mixed greens, sliced apple, apple cider dressing and fried goat cheese

CRISPY BRUSSEL SPROUTS 7/15
flash fried and tossed with truffle oil and pecorino romano

THE MAE HELEN 12/24
Texas Toast, 2 grassfed patties, cheese, griddled onions, chipotle basil aioli and a side of french fries

FRIED CHICKEN SANDWICH 16
deep fried chicken thigh tossed in a sweet and spicy glaze on a croissant roll, pickled cabbage slaw, and pecorino aioli. served with french fries

CATCH OF THE DAY MP/MP
served over a roasted veggie and orzo salad and finished with salsa verde and pimentón aioli

BE SURE TO INQUIRE ABOUT OUR LIMITED RESERVE BOURBON MENU, NEW TIKI INSPIRED COCKTAILS AND UPCOMING TASTING EVENTS!

LATIN SPICED MEATBALLS 8/16
beef and pork meatballs served in our house tomato sauce over sweet potato puree

GENERAL HOMIE'S CAULIFLOWER WINGS 6/15
tempura battered and tossed in our house Tso's sauce, served with sesame yaki onigiri

BEEF EMPANADAS 9/21
with chipotle basil aioli and raspberry jam

SWEETS

PEANUT BUTTER CRUNCH 7
with a dark chocolate and raspberry ganache

POT DE CREME 7
chef's selection, ask your server about today's offering!

COCONUT TRES LECHES 7
with toasted coconut and a grapefruit curd mousse

ENJOY A FLIGHT 20
one of each to share!

JUMBO LUMP CRAB DIP 9/18
jumbo lump crab and old bay

SPINACH AND ARTICHOKE DIP 7/14
pecorino romano and garlic

FRENCH ONION DIP 6/12
bacon and caramelized onions

CHEF'S SELECTION DEVILED EGGS 5/10
ask your server about today's offering!

CRISPY BUTTERNUT TOTS 8/20
house made butternut squash and potato tots, with a yuzu and dill crema

GOAT CHEESE AND FIG BRUSCHETTA 7/14
grilled baguette, warm goat cheese and fig preserves

FETTUCCINE PRIMAVERA 12/24
with speck, peas, mushrooms and asparagus in lemon cream finished with pecorino romano
add fried chicken 4/8
add shrimp 6/12
add jumbo lump crab 8/16

BRAISED PORK BELLY AND SHRIMP 16/32
served over rice grits, corn and peas, finished with a soy glaze

FARMER'S MARKET RAVIOLI 10/25
4 cheese ravioli with seasonal veggies in a white wine and butter sauce

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