

# THE SIPP FROM THE KITCHEN

## CHARCUTERIE SLATES

### MEATS

SPECK - SMOKED, CURED ITALIAN HAM  
SOPPRESSATA - TRADITION ITALIAN SALAMI  
MORTADELLA - BOLOGNESE STYLE SALUMI  
CHORIZO - SPANISH STYLE 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  
BARELY BUZZED CHEDDAR - COW, UT  
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*

**SUMMER COBB SALAD** 10/20  
*mixed greens, hard boiled egg, pickled shallots, bacon, feta, strawberries, cucumber and creamy herb citronette*

**ZUCCHINI AND FETA HUSH PUPPIES** 7/14  
*served with dill and yuzu crema and roasted corn salsa*

**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** 18  
*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 an orzo and summer veggie salad with salsa verde and pimentón aioli*

**DON'T FORGET TO ASK YOUR SERVER ABOUT OUR LIMITED BOURBON MENU & OUR NEW TIKI INSPIRED COCKTAILS**

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

**GENERAL HOMIE'S CAULIFLOWER WINGS** 8/16  
*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!*

**SUMMER FRUIT COBLER** 7  
*drop biscuit topping, seasonal fruit, creme anglaise*

**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*

**HONEY ROASTED PEANUT AND BLACK-EYED PEA HUMMUS** 6/12  
*finished with mint and lemon oil*

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

**TOMATO TOAST** 8/24  
*sherry vinegar marinated tomatoes, fresh basil, sourdough, drunken goat cheese*

**GOAT CHEESE AND FIG BRUSCHETTA** 8/16  
*grilled baguette, warm goat cheese and fig preserves*

**RIGATONI ALLA SICILIANA** 12/24  
*sundried tomato pesto, eggplant, mozzarella, pecorino romano add fried chicken 4/8 add shrimp 6/12 add jumbo lump crab 9/18*

**ROASTED CHICKEN BREAST** 12/24  
*served over corn risotto finished with a roasted tomatillo salsa*

**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