

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

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 7/14
spinach, candied pecans, blue cheese in a balsamic and raspberry dressing

FALL HARVEST SALAD 8/16
mixed greens, brussel leaves, apples, goat cheese and dijon honey vinaigrette

CRISPY BRUSSEL SPROUTS 7/14
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 served with french fries

FRIED CHICKEN SANDWICH 18
deep fried chicken thigh tossed in a sweet and spicy glaze on a croissant roll, pickled red onions, and pecorino aioli served with french fries

3 CHOICES: 21

5 CHOICES: 30

THE FULL SLATE: 42

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

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

GENERAL HOMIE'S CAULIFLOWER WINGS 9/18
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

APPLE CARAMEL CHURROS 7
fresh fried mini churros served with a caramel apple dipping sauce

WARM POUND CAKE 7
served with fresh berries and cream

ENJOY A FLIGHT 20
one of each to share!

CHEESES

DRUNKEN GOAT - SEMI-FIRM, GOAT, ES
SADIE LADY - JOHNSTON HILL CREAMERY, MS
BARELY BUZZED CHEDDAR - COW, UT
PECORINO ROMANO - SHARP, SHEEP, IT

JUMBO LUMP CRAB DIP 12/24
jumbo lump crab and old bay

SPINACH AND ARTICHOKE DIP 8/16
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 6/12
ask your server about today's offering!

PECORINO TOAST 7/14
grilled sourdough, pecorino aioli, roasted butternut squash, candied pecans and honey

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

RIGATONI ALL'ARRABBIATTA 12/24
roasted pepper and tomato sauce, cherry tomatoes, mushrooms, mozzarella and pecorino romano

add fried chicken 4/8
add shrimp 6/12
add jumbo lump crab 9/18
add roast chicken 6/12

CATCH OF THE DAY MP/MP
served over an orzo, olive and roasted veggie salad with salsa verde and pimentón aioli

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