

THE SIPP FROM THE KITCHEN

CHARCUTERIE SLATES

SALUMI

PROSCIUTTO - PARMA STYLE HAM
SALAMI TUSCANO - TUSCAN CURED SALAMI
COPPA PICANTE - SPICY CURED PORK NECK
FINOCHIETTA - FENNEL FORWARD SALAMI

3 CHOICES: 18

5 CHOICES: 25

THE FULL SLATE: 36

CHEESES

NOCETTO DI CAPRA - SOFT, GOAT, IT
ASHER BLUE - BLUE, COW, GA
CUMBERLAND TOMME - NUTTY, COW, TN
PECORINO ROMANO - SHARP, SHEEP, IT

BISCUITS AND BUTTER 6/9/13

SUNDRIED TOMATO & BACON
SWEET HONEY
OR HERB & ROASTED GARLIC

ALL SLATES SERVED WITH CRACKERS,
HONEY AND PICKLED VEGGIES

LATIN SPICED MEATBALLS 8/15

beef and pork meatballs served
in a tomato broth with a sweet
potato puree

HOUSE SEASONAL SALAD 5/9

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

TEMPURA FRIED CAULIFLOWER WINGS 6/12

peanut, red cabbage and cilantro
slaw with spicy honey mustard

THE SIPP SHRIMP SALAD 9/16

served over bibb lettuce
with toast points

BEEF EMPANADAS 8/20

with chipotle and herb aioli
and raspberry jam

OLIVES, PEPPERS & FETA 7/15

warm citrus and herb marinated
olives, tossed with roasted peppers
and feta cheese

DIPS AND CROSTINI

JUMBO LUMP CRAB 7/14
BLACK EYED PEA 4/8
MEDITERRANEAN OLIVE 5/10

CHEF'S SELECTION DEVILED EGGS 4/9

ask your server about today's!

PECORINO TOAST 6/13

grilled bread, pecorino aioli,
veggies

GOAT CHEESE & FIG BRUSCHETTA 7/15

gilled baguette, warm goat cheese,
fig preserves

THE MAE HELEN 9/18

Texas Toast, 2 grassfed patties,
cheese, griddled onions, chipotle
herb aioli and a side of fried pota-
toes

CHICKEN THIGH 7/14

confit chicken thigh served over
pan roasted potatoes and spinach
with a herb, mustard cream sauce

CATCH OF THE DAY MP/MP

ask your server about today's

SWEETS

TRIPLE CHOCOLATE BREAD PUDDING 5/10

with banana rum sauce

PEANUT BUTTER CHEESECAKE 5/10

with chocolate ganache
and raspberry coulis

SEASONAL FRUIT CRUMBLE 5/10

with fresh Grand Marnier whipped
cream

HOUSEMADE FETTUCINE 10/20

tossed in a pesto cream sauce

add fried chicken 4/8
add shrimp 6/12
add jumbo lump crab 8/16

PORK MILANESE 7/14

served with a mushroom, bacon
and red wine gravy and a side of
risotto

FARMER'S MARKET RAVIOLO 9/20

4 cheese ravioli with seasonal
veggies in a white wine and butter
sauce

SMALL PORTION/LARGE PORTION | A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

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