

THE SIPP FROM THE KITCHEN

CHARCUTERIE SLATES

SALUMI

SPECK - SMOKED, CURED ITALIAN HAM
SALAMI TUSCANO - TUSCAN CURED SALAMI
COPPA PICANTE - SPICY CURED PORK NECK
CHORIZO - SPANISH CURED SALAMI

3 CHOICES: 18

5 CHOICES: 25

THE FULL SLATE: 36

CHEESES

CABRA ROMERO - SEMI-SOFT, GOAT, ES
ASHER BLUE - BLUE, COW, GA
CUMBERLAND TOMME - NUTTY, COW, TN
PECORINO ROMANO - SHARP, SHEEP, IT

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

PANINIS

MEATBALL AND MOZZARELLA 7/14

with our house tomato sauce

HAM AND GRUYERE 7/14

with caramelized onions

HOT ITALIAN 8/16

with olives and pecorino aioli

SIPP HOUSE SALAD

7/9

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

POACHED SHRIMP SALAD

9/16

poached shrimp tossed with spinach, tomatoes and bacon in a creamy bay dressing

OLIVES, PEPPERS & FETA

7/15

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

THE MAE HELEN

9/18

Texas Toast, 2 grassfed patties, cheese, griddled onions, chipotle basil aioli and a side of french fries

COQ AU VIN

9/18

balsamic and red wine braised chicken thigh with mushrooms and shallots, over creamy polenta

CATCH OF THE DAY

MP/MP

served over warm green lentils and finished with a smoked almond romesco sauce

LATIN SPICED MEATBALLS

8/15

beef and pork meatballs served in our house tomato sauce over a sweet potato puree

TEMPURA FRIED CAULIFLOWER WINGS

6/12

tossed in our spicy honey mustard sauce, over cabbage and cilantro slaw and finished with peanuts and scallions

BEEF EMPANADAS

8/20

with chipotle basil aioli and raspberry jam

SWEETS

TRIPLE CHOCOLATE BREAD PUDDING

5/10

with banana rum sauce

SKILLET COOKIE

5/10

served with Oxford Creamery ice cream and caramel sauce baked to order, please allow 20 minutes

SEASONAL FRUIT CRUMBLE

5/10

with fresh Grand Marnier whipped cream

DIPS AND CROSTINI

JUMBO LUMP CRAB 7/14

jumbo lump crab and old bay

BLACK EYED PEA AND ARTICHOKE 4/8

with a little smoky kick

CARAMELIZED ONION 5/10

with white cheddar, monterey jack and gruyere

CHEF'S SELECTION DEVILED EGGS

4/8

ask your server about today's!

CRISPY BRUSSEL SPROUTS

6/13

flash fried and tossed with pecorino romano and white truffle oil

GOAT CHEESE & FIG BRUSCHETTA

7/14

grilled baguette, warm goat cheese, fig preserves

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

PINEAPPLE GLAZED PORK

8/16

pan seared tenderloin medallions served over braised greens, turnips and peas

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 | 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.