

THE SIPP FROM THE KITCHEN

CHARCUTERIE SLATES

SALUMI

SPECK - SMOKED, CURED ITALIAN HAM
SALAMI TUSCANO - TUSCAN CURED SALAMI
MORTADELLA - BOLOGNESE STYLE SALUME
CHORIZO - SPANISH CURED SALAMI

3 CHOICES: 20

5 CHOICES: 28

THE FULL SLATE: 40

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

CHEESES

CABRA ROMERO - SEMI-SOFT, GOAT, ES
DANCING FERN - SOFT, COW, TN
CUMBERLAND TOMME - NUTTY, COW, TN
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
*chickpeas and black-eyed peas
tossed in a citrus marinade*

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

**BEET AND CHICKPEA
FALAFEL** 8/16
*served with whipped feta and
marinated cucumber onion salad*

SHRIMP CAESAR 12/24
*chopped romaine, poached
shrimp and crispy coppa in a
caribbean caesar dressing*

THE MAE HELEN 10/20
*Texas Toast, 2 grassfed patties,
cheese, griddled onions, chipotle
basil aioli and a side of french fries*

PAN ROASTED CHICKEN 16/32
*chicken breast with a saffron,
tomato and green olive sauce over
sauteed green beans and new
potatoes*

CATCH OF THE DAY MP/MP
*served over a corn and butter bean
succotash, finished with a creamy
herb citronette*

**ITALIAN WHITE
BEAN STEW**
*with rosemary oil
and croutons*

6/15

**SOUP OF THE
DAY**
*ask about today's
offering!*

MP/MP

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!*

LEMON POUND CAKE 7
*with marinated berries and
whipped cream*

ENJOY A FLIGHT 20
one of each to share!

JUMBO LUMP CRAB DIP 8/16
jumbo lump crab and old bay

SPINACH AND ARTICHOKE DIP 6/12
pecorino romano and garlic

**SUN DRIED TOMATO AND WHITE
BEAN HUMMUS** 5/10
served with lahvosh

**CHEF'S SELECTION
DEVILED EGGS** 4/8
*ask your server about today's
offering!*

CRISPY BRUSSEL SPROUTS 6/15
*flash fried and tossed with truffle
oil and pecorino romano*

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

HOUSEMADE LINGUINI 14/26
*tossed in a pesto cream sauce with
veggies and pecorino romano*
add fried chicken 4/8
add shrimp 6/12
add jumbo lump crab 8/16

BRAISED SHORT RIBS 18/36
*boneless shortribs braised with
tumeric, okra and tomatoes, over
eloté and barley salad*

FARMER'S MARKET RAVIOLI 10/25
*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.