

# SIP DOWNTOWN BRASSERIE

## APPETIZERS

**Bread and whipped butter** 7.00  
Fresh made bread from Grindstone bakery

**Sweet potato cakes** 10.00  
Savory sweet potato cakes with sage cream sauce

**Wagyu meatballs** 13.00  
Succulent wagyu meatballs, cheese grits and house marinara

**Salt and Pepper almonds** 6.00  
Seasoned and toasted blanched almonds

**Goat cheese and mushrooms** 14.00  
Goat cheese croutons with mushroom marsala cream sauce

**Roasted cocktail shrimp** 14.00  
Roasted and chilled shrimp served with cocktail Louis sauce

**Maple bourbon chicken wings** 15.00  
5 jumbo chicken wings, maple bourbon or buffalo sauce. Celery/Carrot 1.00

**Savory funnel cake** 12.00  
Crispy funnel cake, crab meat, red pepper, pickled red onion, lemon aioli and Cajun remoulade

**Whipped feta** 13.00  
Creamy feta cheese blend topped with pistachios, honey and chives. Naan from Grindstone bakery

**Cauliflower bites** 12.00  
Deep fried cauliflower with your choice of Cajun style or buffalo

**Cheese plate** 23.00  
Manchego, aged gouda, whipped brie, smoked prosciutto, dried fruits and olives

## SALADS

**House** 10.00  
Spring mix, pickled red onion, cherry tomatoes, white cheddar and croutons

**Steakhouse** 23.00  
4 oz beef tenderloin, radishes, white cheddar, cherry tomatoes, pickled red onion and shoestring fries

**Kale Caesar** 11.00  
Roasted kale, romaine, house made Caesar, parmesan and croutons

**Beet and goat cheese** 14.00  
Spinach tossed in rosemary Dijon vinaigrette, beets, sautéed mushrooms with panko crusted goat cheese

**Split plate \$2.00**

Joyce Farms chicken 8 oz \$12   Shrimp 5 \$9   Salmon 8 oz \$19   Beef tenderloin 4 oz \$14

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## ENTREES

### **Salmon 35**

8 oz Atlantic salmon, blood orange sauce, creamy risotto, crispy kale

### **Halibut 35**

6 oz pan seared halibut, creamy potatoes, sauteed spinach, saffron sauce

### **Scallops 37**

Seared scallops (3-U10's), cheese grits, mushrooms, asparagus, crispy shallots

### **Seafood crepes 25**

Shrimp, crab and mussel crepes, carrot/ginger emulsion, pea shoot salad

### **Filet 43**

8oz beef tenderloin, creamy potatoes, broccoli, red wine mushroom sauce

### **Wagyu burger 25**

8 oz wagyu burger, LTO, mayo and provolone cheese. Fries or house salad

### **Pork Chop 38**

16 oz bone in pork chop, cherry thyme pan sauce, asparagus, shoestring potatoes

### **Chicken 25**

Golden fried Joyce Farms chicken, piccata sauce (capers/lemon) risotto, broccoli

### **Pasta 19**

Organic mezza rigatoni, white sundried tomato cream sauce, basil, parmesan. Add shrimp \$9

At our restaurant, we believe in using the finest ingredients to bring out the best flavors. We fry in all natural beef tallow and use high quality flours ensuring every bite is rich, indulgent, and memorable. Experience the exceptional quality and taste that sets us apart.

**Split plate \$2.00**