

SIP DOWNTOWN BRASSERIE

... APPETIZERS ...

Bread and whipped butter 7.00

Toasted focaccia, salted whipped butter

Sweet potato cakes 10.00

Savory sweet potato cakes with sage creme fraiche

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

French bread & whipped Chèvre with mushroom marsala cream sauce

Roasted cocktail shrimp 14.00

5 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

Savory funnel cake 12.00

Crispy funnel cake, crab, 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 bread

Cauliflower bites 12.00

Deep fried cauliflower with your choice of Cajun style or buffalo

Cheese plate 23.00

Manchego, aged gouda, whipped brie, cheddar, smoked prosciutto, dried fruits, olives and crackers

S A L A D S

House 10.00

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

Steakhouse 25.00

5 oz beef tenderloin, radishes, white cheddar, cherry tomatoes, pickled red onion and shoestring fries

Kale Caesar 11.00

Crispy kale, romaine, house made Caesar, parmesan and croutons

Beet and goat cheese 16.00

Spinach tossed in rosemary Dijon vinaigrette, beets, sautéed mushrooms with panko crusted goat cheese

Split plate \$4.00

Joyce Farms chicken 6 oz \$10 Shrimp 5 oz \$9 Salmon 8 oz \$19 Beef tenderloin 5 oz \$14



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ENTREES

Our menu is thoughtfully curated by our chefs; while substitutions are possible, they may be limited.

Salmon 37

8 oz Atlantic salmon, blood orange glaze, creamy risotto, asparagus

Mussels 27

Steamed mussels in a decadent white wine sauce served over bucatini pasta

Scallops 37

Seared scallops (4-U12's), cheese grits, asparagus, crispy shallots

Crab Cakes 36

Two 4oz crab cakes, roasted corn puree, pickled mustard seeds, chili oil and shaved Brussels sprout salad

Ribeye 57

12oz Delmonico ribeye, creamy potatoes, sautéed vegetables, green peppercorn sauce

Filet 47

8oz beef tenderloin, creamy potatoes, broccoli, house made steak sauce (Bordelaise sauce \$3)

Wagyu burger 25

8 oz wagyu burger, LTO, mayo and provolone cheese. House salad or shoestring fries (truffle fries \$4)

Pork Chop 35

12oz center cut frenched pork chop, cherry thyme gastrique, Brussels sprouts, creamy risotto

Chicken 25

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

Pasta 21

Organic mezza rigatoni, white sundried tomato cream sauce, sundried pesto oil, basil, parmesan

Add shrimp \$9

Ask your server about our vegan and other dietary options

Split plate \$4.00

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.