

# 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

## ... SALADS ...

**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 \$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.