



Dinner

Served Monday-Thursday 5-10 p.m. • Friday-Saturday 5 p.m.-11 p.m. • Sunday 5-9 p.m.

Comfort & Classics

butter head wedge

green goddess, cheese curds, cherry tomato, bacon 10

add: 4oz hanger steak 8

lobster grits

bacon, poblano, mushroom cream, tomato relish, fine corn 14

7 grain risotto

farm egg, truffe, pickled mushroom, quinoa 8

meat & cheese market board

homemade jams and mustards, pickled vegetables, herb texas toast 22

tandoori chicken thigh sandwich

meyer lemon yogurt, pickled cauliflower, arugula, herb toasted butter bun 14

sip steak burger

bacon, 2 year cheddar, sweet onion, gribache, pickles, herb toasted butter bun 15

add: genesis farms egg \$1

curry roasted prawns

basmati rice, arugula, cherry tomato relish, sauce newberg 24

XO hanger steak

house oyster kimchee, rice dumpling, roasted scallion, black garlic demi-glace, French horn mushrooms 22

half chicken and dumplings

celeriac root, rapini, Dijon-thyme gravy 24

Midwest perch fish fry

bacon, root vegetables, field green lyonnaise, parsley, preserved lemon, purple potato 26

Seasonal Explorations

Waldorf heirloom apple salad

endive, blue cheese-tarragon vinaigrette, candied walnuts, pickled concord grapes 9

potato samosas

garlic masala, mint chutney, tamarind honey, pickled cauliflower, cilantro 8

vegan hazelnut chorizo tacos

housemade tortillas, guacamole, arugula, pepitas 8

study of fall vegetables

mushrooms, cipolini onions, brussel sprouts, parsnip pure, ricotta gnocchi 16

duck duck goose

duck liver pate: house sauerkraut, gastrique, beer mustard, grilled sourdough
fried smoked duck wings: house hot sauce, potato gaufrette
goose rilette: foie gras, cherry jam 18

duck cassoulet

carrot, sweet potato, celery root, Vermont beans, duck's neck andouille, bone marrow 23

pork chop

sea island rice grits, hen of the woods, bacon broth,
golden frill, 63 degree egg 27

sides & snacks

cast iron skillet mac & cheese thyme, biscuit crumbs 3/5

babaghanoush crispy eggplant, black olive puree, pickled fennel, squash puree 4

vadouvan carrots sumac yogurt, fried lemon wheel, harissa honey, feta 4

mixed greens candy onions, lemon-ghost chili vinaigrette, olive oil croutons 4

vidalia onion rings gochujang-maple bbq sauce 6

Heritage Family Style-Sunday Supper \$25

Starting August 9, 5-9 p.m.

Choose One Entrée type per person- but feel free to share anyway you like!

Fennel and Orange Olives

Deviled Eggs

Buttermilk and Cornmeal-Fried Gunthorp Farms Chicken Pickled Summer
Vegetables

or

Grilled Bone in Short Rib Vinegar-Black Pepper Glaze, Onion Rings

or

study of fall vegetables

mushrooms, cipolini onions, brussel sprouts, parsnip pure, ricotta gnocchi

Poached Heirloom Potato Salad with Crisp Veggies, Mustard and Bacon Dressing

Our Signature Mac and Cheese

Genesis Farms Heirloom Beets

Southport & Irving (SIP) 4000 N. Southport Ave, Chicago, Illinois 60613

773-857-2890 | southportandirving@gmail.com

(<mailto:southportandirving@gmail.com>) | **Subscribe to our mailing list**

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