



Brunch

beignet of the day our fresh fried house sourdough doughnuts, seasonal components 6

brunch charcuterie market board homemade jams and mustards, pickled vegetables, Texas toast, smoked salmon, deviled eggs, pimento cheese 22

Lagunitas IPA braised brisket hash 6-hour beef brisket, breakfast potatoes, spanish onions, peppers, 2 eggs any-style, pickled green tomatoes 16

green chile chilaquiles corn tortillas, black beans, pepper jack cheese, tomatillo salsa, 2 eggs any-style, pico de gallo, lime crema 14 add: tomato-braised brisket, or fried chicken thigh 4 each

All American 2 eggs any-style, Gunthorp Farms smoked bacon, Gunthorp Farms jalapeno-bacon sausage, breakfast potatoes, toast 14

Yoli's quiche of the day seasonal side salad 11

omelet of the day handcrafted and seasonal inspiration, mini greens, breakfast potatoes 14

Gunthorp Farms pork ramen mushrooms, Korean leek, cabbage, crispy shallots, kimchee, chicharon, assorted herbs, Urban Till sprouts, poached Genesis Growers egg 12

creamy lobster and Anson Mills grits ham, bacon, poblano, wild mushroom cream, crispy fried onion 14

grilled prawn congee coconut togarashi, Carolina gold rice, pork belly dashi, scallion king oyster 18

fresh 2 year cheddar buttermilk biscuit and cream gravy Gunthorp Farms jalapeno-bacon sausage, seasonal vegetables 9
add: 2 Genesis Growers eggs any-style 3

Smoking Goose fried bologna benedict black truffle hollandaise, poblano cheddar grit cake, sunflower sprouts 12

sip breakfast sandwich 1 large Genesis Growers egg, 2 year cheddar, smoked paprika aioli, herb toasted UpperCrust butter bun 12
you choose: coffee cured Gunthorp Farms bacon, Smoking Goose black truffle bologna, grilled king trumpet mushroom or Gunthorp Farms jalapeno-bacon sausage patty

SIP Gunthorp Farms chicken and waffles buttermilk fried chicken thigh, crunchy corn oat waffle, harissa honey 12
add: 2 Genesis Growers eggs any-style 3 • side of cream gravy 2

date and cornmeal oat waffle greek vanilla-honey yogurt, blood oranges 8 -GF

2X2X2 2 farm fresh eggs, 2 Gunthorp Farms jalapeno-bacon sausage patties, 2 mulberry johnnycakes with heirloom grains, house molasses syrup 15

texas toast french toast pear butter, golden raisins, maple butter, house molasses syrup 12

SIP steak burger 2 year cheddar, smoked Gunthorp Farms bacon, charred onion, sauce gribiche, UpperCrust butter bun 15
add: Genesis Growers fried egg 1

Spicemode masala tandoori Gunthorp farms chicken thigh sandwich meyer lemon yogurt, pickled cauliflower, arugula, UpperCrust butter bun 14

cocktails

the red snapper hayman's old tom gin, housemade bloody mary mix, fresh lemon juice 9

sip bloody mary house chipotle-infused vodka, housemade bloody mary mix, smoked paprika rim 8
beer back add 2

spritz aperol, pür elderflower liqueur, fresh grapefruit juice, seguras viuda cava 9

grapefruit sparkler combier pamplemousse liqueur, fresh grapefruit, fresh lime, seguras viuda cava 9

pear mimosa st. george spiced pear liqueur, sparkling sake, lemon juice, lemon twist 9

cider punch Original Sin cider, soberano 8yr solera brandy, housemade spiced ginger syrup 8

mimosa pitcher half 14/full 21

single mimosa 7

beer-mosa 6

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