



RUSTIC EUROPEAN CUISINE  
WITH DEEP SOUTHERN ROOTS

DINNER | FALL 2018

CLASSICS FROM THE MANSHIP KITCHEN

TRIED AND TRUE

**SMALL PLATES**

Smoked Tuna Dip w/ Saltines	14
Confit Duck Wings ginger, maple, chili	15
Crab Beignets creole cole slaw , smoked tomato tartar	14
Pork Belly rice grits, maple glaze, cucumber, onion	13
Warm Burrata pepperonata, basil, balsamico, crostini	11
Charcuterie & Cheese Board choice of 3 or 5 (see special card)	13/18

**SALADS AND SOUPS**

House Italian lettuce blend, giardiniera, pistachios, cucumber, Parmigiano-Reggiano & lemon vinaigrette	8
Caesar Parmigiano-Reggiano, focaccia croutons	8
Iceberg Wedge blue cheese, scallions, radish, bacon, cherry tomato, charred onion ranch	8
+ Add Wood-Grilled Chicken or Salmon	5
+ Add Wood-Grilled Shrimp or Tuna Dip*	7
Chicken & Sausage Gumbo	5/8

**MAINS**

WOOD FIRED SPECIALTIES

Filet Mignon* garlic butter, haricots verts	32	Redfish "On the Half Shell" marinated cucumber, onion	24
Hanger Steak* & Frites w/ salsa verde	26	Gulf Shrimp (10) salsa verde, lemon	19
+ Add fresh mushrooms	5	Spit Roasted Greek Style Chicken (1/4 or 1/2)	11/15
+ Add crab meat	12	Spit Roasted BBQ Chicken (1/4 or 1/2) bbq sauce & white bbq sauce	11/15
+ Add blue cheese cream	5	Lasagna fennel sausage, bechamel, mozzarella, provolone, fontina, san marzano tomato sauce	17
+ Add Veal Jus	5		
Salmon* maitre d butter, haricots verts	17		
NOLA BBQ Shrimp rice grits, lemon, garlic, butter	24	Shrimp Linguini olive oil, chili, garlic, lemon, Parmigiano-Reggiano	21
Simmons Catfish Fried or Blackened, creole cole slaw	19	Short Rib Ragu pappardelle pasta, tomato, pepperonata, basil, Parmigiano-Reggiano	19

**PIZZAS**

Tomato, Mozzarella and Basil	10
+ Add pepperoni, sausage, chicken or egg	3
BBQ Chicken bbq sauce, pulled rotisserie chicken, house cheese blend, onion, white bbq	12
Vegetable brussels sprout, pesto, spinach, onion, olive, red onion, tomato	13
Mushroom bechamel, farm egg, pancetta, red onion, house cheese blend & truffle oil	14

**SIDES FOR 2**

Au Gratin Potatoes	8
Braised Greens w/ onion, garlic, vinegar	8
Broccoli w/ feta, chili, lemon	8
Beets w/ rice vinegar, herbs	8
Sweet Potatoes w/ chipotle, maple, onion	8
Cauliflower w/ chili, shallot, herbs, olive oil	8
Brussels Sprouts w/ pancetta, balsamico	8
Spinach w/ garlic	8
Rice Grits w/ Parmesan	8
Mac & Cheese w/ pancetta, Parmesan, truffle	8
Spanish Home Fries	8
Shoestring Fries w/ truffle salt, Parmesan	8



ALEX EATON / executive chef STEVEN O'NEILL / general manager [THEMANSHIPJACKSON.COM](http://THEMANSHIPJACKSON.COM)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain conditions



WINES BY THE GLASS



COCKTAILS

RED WINE

Featured Red Wine	MKT
Charles Smith Velvet Devil Merlot, Oregon 2015	8
Avatar Malbec, Argentina 2016	10
Charles Smith "Boom Boom" Syrah, Oregon 2013	12
Louis Martini Cabernet Sauvignon, Sonoma County 2014	12
Castello di Strazzolpe Chianti Classico, 2013	12
Meiomi Pinot Noir, California 2014	14
Duckhorn Decoy Zinfandel, California 2015	14
Paitin Sori Barbaresco, Italy 2010	20
Biale RW Moore Zinfandel, Napa Valley 2013	30
Pride Merlot, Napa Valley 2011	35
Darioush Shiraz, Napa Valley 2012	45
Phifer Pavitt "Date Night" Cabernet Sauvignon, Napa Valley 2010	50
Plumpjack Cabernet Sauvignon, Napa Valley 2013	50

WHITE WINE

Featured Wine	MKT
Hermanos Torrontes, Argentina 2015	9
Kate Arnold Cellars Sauvignon Blanc, Oregon 2015	9
Matua Sauvignon Blanc, New Zealand 2016	9
Orsino Pinot Grigio, Italy 2016	9
The Royal Chenin Blanc, South Africa 2016	10
Burgan's Albarino, Spain 2017	10
Dr. Herman Riesling, Germany 2016	10
Meiomi Chardonnay, Central Coast 2016	10
Rombauer Chardonnay, Napa Valley 2015	25

ROSE WINE

Crios Rose of Malbec, Argentina 2017	9
Bellula Rose, Provence France 2017	9
In Fine, Provence France 2017	10
La Pedrix, Provence France 2017	10
Cascaval, Provence France 2017	12
Chateau De Annibals, Provence France 2017	15

SPARKLING WINE

Montsarra Cava Brut, Spain	10
La Marca Prosecco, Italy	11
Veuve Clicquot Brut, Champagne	30
Veuve Clicquot Ponsardin Rose, Champagne	35

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BEST DAMN G & T (S.O.) Uncle Val's Gin / Jack Rudy Tonic	12
BEST DAMN G & TV2.0 (S.O.) Bristow Gin / El Guapo Tonic	12

RUM

DARK & STORMY Gosling's Dark Rum / Ginger Beer / Lime Juice	10
HEMINGWAY DAIQUIRI White Rum / Luxardo Maraschino Liqueur / Grapefruit Juice / Simple Syrup / Lime Juice	9

VODKA

PORCH SWING (S.O.) Cathead Honeysuckle Vodka / Lavender Infused Lemonade	9
HEAT INDEX (S.O.) Cathead Honeysuckle Vodka / Lemon / Crème De Cassis / Agave Nectar	10

BRANDY

SIDECAR Brandy / Cointreau / Lemon Juice	12
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TEQUILA

MANSHIP MARGARITA Tequila / Grapefruit / Lime / Agave Nectar	9
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WHISK(E)Y BY TYPE

BLOOD AND SAND Blended Scotch / Blood Orange Juice / Sweet Vermouth / Cherry Herring	10
DIAMONDBACK Rye Whiskey/ Bonded Applejack / Green Chartreuse	12
HOLD ME CLOSER TONY DANZA (B.B.) Bourbon / Vanilla Brown Sugar Syrup / Lemon / Black Walnut Bitters / Laphroaig Rinse	10
MANSHIP SANGRIA (B.B.) Bourbon/ Rose Wine/ St. Germain / Lemon Juice/ Teapot Bitters	15
VIEUX CARRE Rye Whiskey/ Cognac/ Sweet Vermouth/ Benedictine/Angostura Bitters/ Peachauds Bitters	9

BARREL AGED COCKTAILS

Hochstadter's Slow & Low, Philadelphia	8
High West Manhattan	15
Jefferson's "The Manhattan"	15

