



RUSTIC EUROPEAN CUISINE  
WITH DEEP SOUTHERN ROOTS

LUNCH | FALL 2018

CLASSICS FROM THE MANSHIP KITCHEN

TRIED AND TRUE

**SMALL PLATES**

Smoked Tuna Dip w/ Saltines	7/14
Duck Wings ginger, maple, chili	9/15
Crab Beignets creole cole slaw, smoked tomato tartar	14
Pork Belly rice grits, maple glaze, pickle & onions	14
Warm Barrata pepperonata, basil, balsamic croustini	11

**SANDWICHES**

includes Choice of side

Short Rib Melt pickled onion, spinach, gruyere cheese	12
Poboy - Shrimp or Catfish lettuce, tomato, mayo, remoulade, pickle	14
Blackened Redfish Wrap sundried tomato wrap, remoulade, radicchio, pickle, tomato	12
Manship Burger* wood grilled 6oz. angus beef, gruyere cheese, lettuce, pickled onion, Duke's mayonnaise, dijon	14

**{ MAINS }**

includes choice of side

WOOD FIRED SPECIALTIES

Beef Tenderloin Kabob	15	Simmons Catfish	12
Spit Fired Chicken (1/2 or 1/4) Greek style or bbq	12/18	Fried or Blackened w/ creole cole slaw	
Redfish lemon & olive oil	23	Grilled Salmon*	15
		Lasagna	16
		fennel sausage, tomato, spinach	
Vegetable Plate pick four sides	14	Linguine shrimp, garlic, chili, olive oil	16

**SALADS AND SOUPS**

House Italian lettuce blend, giardinara , spiced pistachios, parmesan reggiano & lemon vinaigrette	8
Caesar parmesan reggiano & foccacia croutons	8
Wedge blue cheese, scallions, radish, bacon & charred onion ranch	8/13
+ Add Wood-Grilled Chicken	5
+ Add Wood-Grilled Shrimp (5) or Salmon*	8
+ Add Smoked Tuna Dip*	8
Chicken & Sausage Gumbo	5/8

**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

**DAILY SPECIALS**

Monday country fried steak, sweet onion gravy, mashed potatoes & choice of side	12
Tuesday fried chicken w/ choice of side	10
Wednesday chicken enchiladas w/ house Italian salad OR one side	12
Thursday short rib ragu w/ parmesan rice grits, haricot verts	12
Friday fish tacos w/ creole cole slaw, guacamole & choice of side	12

**SIDES**

Braised Greens w/ Onion, Garlic, Vinegar	4
Broccoli w/ Feta, Chili, Lemon	4
Beets w/ Rice Vinegar, Herbs	4
Sweet Potatoes w/ Chipotle, Maple, Onion	4
Cauliflower w/ Chili, Shallot, Herbs, Olive Oil	4
Brussels Sprouts w/ Pancetta, Garlic, Balsamico	4
Spinach w/ Garlic	4
Rice Grits w/ Parmesan, Parsley	4
Mac & Cheese w/ Pancetta, Parmesan, Truffle	5
Spanish Home Fries	4
Shoestring Fries w/ Truffle Salt, Parmesan	4

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

FROM THE MANSHIP BAR LUNCH | FALL 2018

### 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

### GIN

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

### RUM

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

### VODKA

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

### BRANDY

SIDECAR	12
Brandy / Cointreau / Lemon Juice	

### TEQUILA

MANSHIP MARGARITA	9
Tequila / Grapefruit / Lime / Agave Nectar	

### WHISK(E)Y BY TYPE

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

### BARREL AGED COCKTAILS

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

