



RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

TRIED AND TRUE CLASSICS FROM THE MANSHIP KITCHEN DINNER | WINTER 2019

SMALL PLATES

Smoked Tuna Dip	14
Confit Duck Wings ginger, maple, chili	15
Beef Tartare shallot, caper, chili oil, Dijon, olive oil, cornichons, toasted crostini	16
Crab Beignets creole cole slaw, smoked tomato tartar	14
Pork Belly smoked gouda grits, maple glaze, cucumber & onion	14
Pimento Cheese	8
Charcuterie & Cheese Board choice of 3 or 5 (see server for selection card)	16/20

SALADS AND SOUPS

House Italian lettuce blend, giardiniera, cucumber, pistachios, Parmigiano-Reggiano & lemon vinaigrette	8
Caesar Parmigiano-Reggiano & garlic croutons	8
Tomato & Avocado Salad tomato, cucumber, avocado, red onion, red wine vinaigrette, feta cheese	8
Iceberg Wedge blue cheese crumbles, scallions, radish, bacon, cherry tomato & charred onion ranch	8
+ Add Wood-Grilled Chicken	5
+ Add Wood-Grilled Shrimp, salmon or Tuna Dip*	8
Chicken & Sausage Gumbo	5/8

MAINS

WOOD FIRED SPECIALTIES

Filet Mignon* garlic butter & haricots verts	34
Cowboy Rib-eye* veal jus & choice of side	55
Wagyu Sirloin* & Frites w/ garlic butter	28
Salmon* maitre d butter & haricots verts	17
+ Add fresh mushrooms	5
+ Add blue cheese cream	5
+ Add Veal Jus	5

Redfish "On the Half Shell" marinated cucumber & onion	24
Gulf Shrimp (10) salsa verde & lemon	19
Spit Roasted Greek Style Chicken (1/4 or 1/2)	11/15
Spit Roasted BBQ Chicken (1/4 or 1/2) bbq sauce & white bbq sauce	11/15
Lasagna fennel sausage, bechamel, mozzarella, provolone, fontina, san marzano tomato sauce	17

NOLA BBQ Shrimp smoked gouda grits, lemon, garlic, butter	24
Simmons Catfish fried or blackened, creole cole slaw	19

Shrimp Linguini olive oil, chili, garlic, lemon, Parmigiano-Reggiano	21
Short Rib Ragù pappardelle pasta, tomato, pepperonata, basil, Parmigiano-Reggiano	19

PIZZAS

Margherita tomato sauce, mozzarella & basil	10
+ Add pepperoni, sausage, chicken or farm egg	3
BBQ Chicken bbq sauce, pulled rotisserie chicken, house cheese blend, onion, white bbq	12
Vegetable Brussels sprouts, 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
Sweet Potatoes w/chipotle, maple, onion	8
Cauliflower w/chili, shallot, herbs, olive oil	8
Fried Brussels Sprouts w/ parmesan	8
Spinach w/ garlic	8
Smoked Gouda Grits	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

* 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

RED WINE

Featured Red Wine	MKT
Charles Smith The Velvet Devil Merlot, Washington 2016	9
La Posta Paulucci Malbec, Argentina 2016	11
Charles Smith Boom Boom! Syrah, Washington 2016	12
Louis M. Martini Cabernet Sauvignon, Sonoma County, CA 2015	12
Meiomi Pinot Noir, California 2017	14
Duckhorn Decoy Zinfandel, Sonoma County, CA 2015	14
Biale R.W. Moore Zinfandel, Napa Valley, CA 2013	24
Pride Merlot, Napa Valley, CA 2011	35
Darioush Shiraz, Napa Valley, CA 2013	45
Phifer Pavitt Date Night Cabernet Sauvignon, Napa Valley, CA 2013	50
Plumpjack Cabernet Sauvignon, Napa Valley, CA 2014	50
Phifer Pavitt XRoads Cabernet Sauvignon, Napa Valley, CA 2015	125

WHITE WINE

Featured Wine	MKT
Hermanos Torrontés, Argentina 2015	9
Kate Arnold Sauvignon Blanc, California 2016	9
Matua Sauvignon Blanc, Marlborough, New Zealand 2017	9
Acrobat Pinot Gris, Oregon 2016	9
The Royal Chenin Blanc, South Africa 2016	10
Dr. Hermann Riesling, Mosel, Germany 2017	10
Meiomi Chardonnay, Central Coast, CA 2016	12
Rombauer Chardonnay, Napa Valley, CA 2017	25
Phifer Pavitt Date Night Sauvignon Blanc, Napa Valley, CA 2017	30

ROSE WINE

Crios Rose of Malbec, Argentina 2017	9
Brotte Les Eglantiers, Tavel, France 2017	9
Petram, Provence, France 2017	15

SPARKLING WINE

La Marca Prosecco, Italy	11
Veuve Clicquot Brut, Champagne, France	30
Veuve Clicquot Ponsardin Rose, Champagne, France	35

COCKTAILS

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BEST DAMN G & T (S.O.)	
Uncle Val's Gin / Jack Rudy 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	10

VODKA

PORCH SWING (S.O.)	
Cathead Honeysuckle Vodka / Lavender Infused Lemonade	9

TEQUILA

MANSHIP MARGARITA	
Tequila / Grapefruit / Lime / Agave Nectar	9

WHISK(E)Y BY TYPE

BLOOD AND SAND	
Blended Scotch / Orange Juice / Sweet Vermouth / Cherry Herring	12
AN IRISHMAN'S DELIGHT (K.C.)	
Jamson / Dolin Rouge / Plum Bitters	12
MANSHIP OLD FASHIONED (S.O.)	
Old Bardstown Bourbon / Orange/ Angostura / Simple Syrup	10
THE PRISON BREAK (K.T.)	
Larceny / Lemon / Simple Syrup	12
KURB SMASH (K.C.)	
Four Roses / Strawberry / Honey / Orange Curcao / Tiki Bitters	15
MANSHIP SANGRIA (B.B.)	
Bourbon / Rose Wine / St. Germain / Lemon Juice / Teapot Bitters	15
JOHN'S OXY MORON	
Smooth Ambler Contradiction / Mancino Bianco Ambrato / Angostura	15
THE REDEEMER (J.H.)	
Redemption Rye / Orange / Cherry / Jamaican Jerk Bitters	12
TURKEY TROT (K.T.)	
Wild Turkey Rye / Orange / Memphis BBQ Bitters Simple Syrup / Cherry Vanilla Bitters	12

VIEUX CARRE

Rye Whiskey / Cognac / Sweet Vermouth / Benedictine / Angostura Bitters / Pechauds Bitters	10
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BARREL AGED COCKTAILS

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

*Full Cocktail list Located in our Wine & Spirits Menu

