



RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

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

SMALL PLATES

Smoked Tuna Dip	7 / 14
Confit Duck Wings ginger, maple, chili	9/15
Beef Tartare shallot, caper, Dijon mustard, 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

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, local lettuce mix, 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 on the "Half Shell" lemon & olive oil	24	Grilled Salmon*	17
		Lasagna	17
		fennel sausage, tomato, spinach (no side)	
Vegetable Plate	14	Linguine	18
pick four sides		shrimp, garlic, chili, olive oil (no side)	

SALADS AND SOUPS

House Italian lettuce blend, giardiniera, cucumber, pistachios, Parmigiano-Reggiano & lemon vinaigrette	8
Caesar Parmigiano-Reggiano & focaccia 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

PIZZAS

Margherita tomato sauce, mozzarella & 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 sprouts, 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 grits, haricots verts	12
Friday fish tacos w/creole cole slaw, avocado sauce & choice of side	12

SIDES

Braised Greens w/onion, garlic, vinegar	4
Broccoli w/feta, chili, lemon	4
Sweet Potatoes w/chipotle, maple, onion	5
Cauliflower w/chili, shallot, herbs, olive oil	4
Fried Brussels Sprouts w/ Parmesan, balsamico	5
Spinach w/garlic	4
Smoked Gouda Grits	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

* 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 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	30
Veuve Clicquot Ponsardin Rose, Champagne	35

GIN

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

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