



RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

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

SMALL PLATES

Smoked Tuna Dip	7 / 14
Confit Duck Wings ginger, maple, chili	9/15
Tuna Crudo pickled fennel, grapefruit, toasted sesame seeds, micro greens, soy, yuzu, chili	13
Crab Beignets creole cole slaw, smoked tomato tartar	14
Pork Belly smoked gouda grits, maple glaze, cucumber & onion	14
Pimento Cheese	8

PIZZAS

Margherita tomato sauce, mozzarella & basil + Add pepperoni, sausage, chicken or egg	10 3
Shrimp & Chorizo bechamel, scallion, asparagus, Manchego, garlic, roasted tomato sauce	16
BBQ Chicken bbq sauce, pulled rotisserie chicken, house cheese blend, onion, white bbq	12
Vegetable brussel sprouts, pesto, spinach, onion, olive, red onion, tomato	13
Mushroom bechamel, farm egg, pancetta, red onion, house cheese blend & truffle oil	14

SALADS AND SOUPS

House Italian lettuce blend, giardiniera, Parmesan, cucumber, pistachios & lemon vinaigrette	8
Caesar Parmigiano-Reggiano & garlic croutons	8
Comeback Salad arugula, romaine, tomato, avocado, red onion, feta, bacon	8
Iceberg Wedge blue cheese crumbles, scallions, radish, bacon, cherry tomato & charred onion ranch	8
+ Add Wood-Grilled Chicken	5
+ Add Shrimp, salmon or Tuna Dip*	8
+ Add Grilled Beef Tenderloin Steak*	8
Chicken & Sausage Gumbo	5/8
Soup of the Day	MKT

SANDWICHES

includes choice of side

Blackened Chicken Sandwich green goddess, arugula, avocado, bacon	12
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 fried or blackened w/creole cole slaw	12
Grilled Salmon*	17	Lasagna fennel sausage, tomato, spinach (no side)	17
Spit Fired Chicken (1/2 or 1/4) Greek style or bbq	12/18	Vegetable Plate pick four sides	14
Redfish on the "Half Shell" lemon & olive oil	24		

Fettucine Louisiana crawfish, English peas, Acadian sauce, Parmesan Reggiano, asparagus (no side)	16	Linguine shrimp, garlic, chili, olive oil (no side)	18
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DAILY SPECIALS

Monday meatloaf w/ roasted tomato sauce, pico de gallo, potato casserole, green beans	12
Tuesday fried chicken w/choice of side	10
Wednesday chicken enchiladas w/house Italian salad OR one side	12
Thursday braised beef ragu w/ Parmesan grits, green beans	12
Friday fried shrimp tacos w/creole cole slaw, avocado sauce & choice of side	12

SIDES

Asparagus w/ lemon oil, chili	5
Braised Greens w/onion, garlic, vinegar	4
Cauliflower w/chili, shallot, herbs, olive oil	4
Grits w/ smoked gouda cheese	4
Mac & Cheese w/ pancetta, Parmesan, truffle	5
Potato Casserole w/ cheddar cheese	5
Shoestring Fries w/ truffle salt, Parmesan	4
Spanish Home Fries	4
Spinach w/garlic	4
Spring Vegetables w/ artichoke, English Peas	5
Sweet Potato w/ chipotle, maple	5

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 | SPRING 2019

RED WINE

Featured Red Wine	MKT
Charles Smith The Velvet Devil Merlot, 2016	9
La Posta Paulucci Malbec, 2016	11
Charles Smith Boom Boom! Syrah, 2016	12
Felino Cabernet Sauvignon, 2015	11
Louis M. Martini Cabernet Sauvignon, 2015	12
Kate Arnold Pinot Noir 2017	12
Duckhorn Decoy Zinfandel, 2015	14
Pride Merlot, 2011	35
Darioush Shiraz, 2013	45
Phifer Pavitt Date Night Cabernet Sauvignon, 2013	50
Plumpjack Cabernet Sauvignon, 2014	50
Phifer Pavitt XRoads Cabernet Sauvignon, 2015	125

WHITE WINE

Featured Wine	MKT
Dr. Hermann Riesling, 2017	10
Hermanos Torrontés, 2015	9
Bonnet-Huteau La Tarciera Muscadet, 2017	14
A to Z Pinot Gris, 2016	11
Kate Arnold Sauvignon Blanc, 2016	9
Matua Sauvignon Blanc, 2017	9
Phifer Pavitt Date Night Sauvignon Blanc, 2017	30
Slo Down Broken Dreams Chardonnay, 2017	14
Loring River Quinn Chardonnay, 2017	16
Martin Ulisse Trebbiano, 2017	9

ROSE WINE

Crios Rose of Malbec, 2017	9
Brotte Les Eglantiers Tavel, 2017	9
Fleur de Mer Provence Rose, 2018	12
Chateau de la Selve Maguelonne, 2018	10
Domaine de Chateaumar Perle de Rose, 2018	12
Slo Down Wines Send Nudes, 2018	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 Heering	12
AN IRISHMAN'S DELIGHT (K.C.)	
Jameson / 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

