



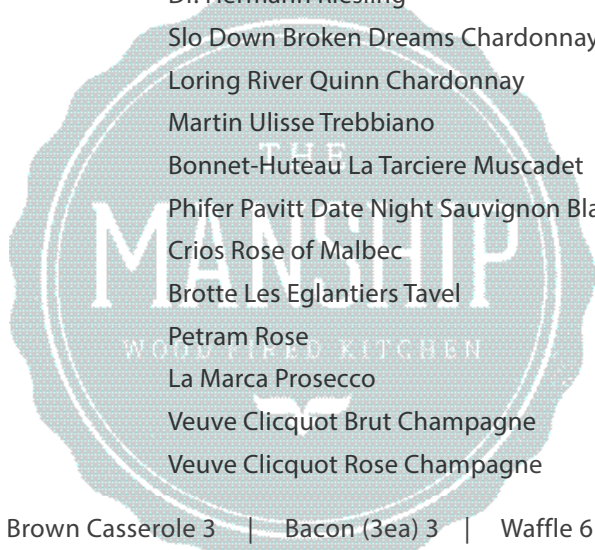
RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

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

| | |
|--|-----|
| SMALL PLATES | |
| Chicken & Sausage Gumbo w/ Rice | 5/8 |
| Smoked Tuna Dip w/ Saltines | 7 |
| Wedge Salad tomato, blue cheese, radish, scallions, bacon, charred onion ranch | 8 |
| Comeback Salad arugula, romaine, avocado, red onion, feta tomato, bacon | 8 |
| + Grilled Chicken | 5 |
| + Grilled Shrimp or Salmon* | 8 |
| + Smoked Salmon | 8 |
| + Grilled Beef Tenderloin Steak* | 8 |
| + Poached Egg | 3 |
| MAINS | |
| Crepe Brulee Pancakes caramelized bananas, whipped cream, fruit | 14 |
| Huevos Rancheros fried corn tortilla, black beans, peppers, roasted tomato salsa, farm eggs, avocado, cholula crema | 12 |
| Beef Tenderloin & Eggs spanish home fries, fried egg, salsa verde | 23 |
| Eggs Benedict crab beignets, asparagus, buttermilk biscuit, hollandaise, poached egg | 14 |
| Fried Chicken and Waffle fried chicken, waffle, chipotle-maple glaze | 14 |
| Manship Burger* wood grilled 6oz. angus beef, gruyere cheese, lettuce, pickled onion, duke's mayonnaise, dijon | 14 |
| Duck Leg fried egg, gouda cheese grits, maple glaze | 13 |
| Sweet Treat Board cinnamon sugar churros, french toast sticks, cinnamon roll bites, kahlua hazelnut spread, elijah craig caramel, godiva white chocolate glaze, fresh fruit, candied walnuts | 14 |
| Breakfast Tacos chorizo, scrambled eggs, roasted tomato salsa, pico de gallo, pepperjack cheese | 12 |
| Belhaven Breakfast two eggs (any style), bacon, biscuit, smoked gouda grits | 12 |

| | |
|---|--|
| SIDES | |
| Asparagus 5 Spanish Home Fries 3 Hash Brown Casserole 3 Bacon (3ea) 3 Waffle 6 | |
| Smoked Gouda Cheese Grits 4 Two Eggs (any style) 4 Vermont Maple Sausage (3oz) 3.50 | |

| | |
|--|-----|
| BRUNCH BEVERAGES | |
| Cathead Vodka Bloody Mary | 5 |
| Mimosa | 5 |
| Manship Irish Coffee | 9 |
| Brandy Milk Punch | 10 |
| Whiskey Sour | 10 |
| Frosé | 10 |
| WINE BY THE GLASS | |
| Featured Red Wine | MKT |
| Charles Smith The Velvet Devil Merlot | 9 |
| La Posta Paulucci Malbec | 11 |
| Charles Smith Boom Boom! Syrah | 12 |
| Felino Cabernet Sauvignon | 11 |
| Louis M. Martini Cabernet Sauvignon | 12 |
| Kate Arnold Pinot Noir | 12 |
| Duckhorn Decoy Zinfandel | 14 |
| Pride Merlot | 35 |
| Darioush Shiraz | 45 |
| Phifer Pavitt Date Night Cab Sauvignon | 50 |
| Plumpjack Cabernet Sauvignon | 50 |
| Phifer Pavitt XRoads Cabernet Sauvignon | 125 |
| Feature White Wine | MKT |
| Hermanos Torrontés | 9 |
| Kate Arnold Sauvignon Blanc | 9 |
| Matua Sauvignon Blanc | 9 |
| A to Z Pinot Gris | 11 |
| Dr. Hermann Riesling | 10 |
| Slo Down Broken Dreams Chardonnay | 14 |
| Loring River Quinn Chardonnay | 16 |
| Martin Ulisse Trebbiano | 9 |
| Bonnet-Huteau La Tarciera Muscadet | 14 |
| Phifer Pavitt Date Night Sauvignon Blanc | 30 |
| Crios Rose of Malbec | 9 |
| Brotte Les Eglantiers Tavel | 9 |
| Petram Rose | 15 |
| La Marca Prosecco | 11 |
| Veuve Clicquot Brut Champagne | 30 |
| Veuve Clicquot Rose Champagne | 35 |



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